STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	676256	A. Building B. Wing	04/30/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
San Remo	3550 N Shiloh Rd Richardson, TX 75082

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, interview, and record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety for 1 of 1 kitchen reviewed for kitchen safety.The facility failed to ensure that expired items in the refrigerator were removed.This deficient practices could affect residents who received meals and/or snacks from the main kitchen and place them at risk for food-borne illnesses.Findings Included:n Observation of the kitchen during the brief initial tour of the kitchen on 04/30/26 at 1:16 PM, revealed the following:Refrigerator area:* 1, 2 percent, half pint reduced fat milk with a best use by date of 04/25/26* 3, fat-free skim milk with a best use by date of 04/25/26 In an interview with [NAME] A on 04/20/2026 at 1:16 PM, she stated that she had been employed at the facility for 8 years with the main responsibility to cook the food. The [NAME] stated she was in charge when The Nutrition Services Director was out. The [NAME] stated that she did a daily morning check for expiration dates but it did not happen today. The [NAME] was informed about the state surveyors' findings during the brief tour of the kitchen, which included milk past the best by date in refrigerator. She stated that the items that were found by the state surveyor were overlooked by mistake by all kitchen staff. She stated that all staff in the facility's kitchen were responsible for ensuring expired items, if found, should be immediately thrown away into a trashcan. She stated she would perform an audit of everything in the kitchen to ensure there were not any expired items in the refrigerator. She stated her expectation was for staff to throw away any items that are expired in the kitchen. She stated she had received in-services relating to food preparation, storage, and labeling and to immediately remove any expired items. She stated an in-service on expired food dates was conducted last week. [NAME] A stated that if expired food is found other food will have to be served instead of the expired food. During an interview with [NAME] B on 04/30/26 at 1:35 PM, she stated he had been employed at the facility for 8 years. She stated she is both a cook and assistant cook. She stated if food is out of date residents could get sick with bacteria. [NAME] B stated that she was unaware there were expired milk in the refrigerator today. She stated all the staff were responsible for labeling and storing the items in the refrigerator and checking the expiration dates on everything. [NAME] B stated if she observed food that was expired in the refrigerator, she would immediately trash the item(s), then immediately notify the Nutritional Services Manager of her findings. During an interview with Dietary Aide C on 04/30/26 at 1:35 PM, he stated that he had been employed at the facility for 4 years. He stated that he was unaware that there was expired food in the refrigerator. He stated he had taken in-service training on food preparation and storage and his last in-service training was about a few weeks ago. He stated if someone ingested any food item(s) that had expired, there was a risk that someone could have severe stomach issues and diarrhea. During an interview with Nutritional Aide D had been employed 1 month at the facility. She stated if she was aware of expired food she would tell The Nutritional Services Director or other staff in charge like [NAME] A. Nutritional Aide D stated if a resident ate expired food, it would be bad for their body causing the resident to be sick. Nutritional Aide D stated last week there was an in-service on expired foods dates. She said other food would have to be cooked if expired food was found. Record review of facility's policy, Food Storage, March (continued on next page)

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	2009, revised 03/2019 reflected, POLICY:Sufficient storage facilities are provided to keep foods safe, wholesome, and appetizing. Food is stored, prepared, and transported at an appropriate temperature and by methods designed to prevent contamination. PROCEDURES:8. All stock must be rotated with each new order received. Rotating stock is essential to ensure the freshness and highest quality of all foods. a. Old stock is always used first. (First in-First out method.)Record review of the U.S. Food and Drug Administration (FDA) Code (2022) revealed, PACKAGED FOOD shall be labeled as specified in LAW, including 21 CFR 101 FOOD Labeling, 9 CFR 317 Labeling, Marking Devices, and Containers, and 9 CFR 381 Subpart N Labeling and Containers, and as specified under S 3-202.18. FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301- 3-306.