

Department of Health & Human Services
Centers for Medicare & Medicaid Services

Printed: 08/27/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676280	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/24/2026
NAME OF PROVIDER OR SUPPLIER Georgetown Nursing and Transitional Care		STREET ADDRESS, CITY, STATE, ZIP CODE 4011 Williams Dr Georgetown, TX 78628	
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 food in accordance with professional standards for food safety for one of one kitchen (identifier) reviewed for food safety requirements. The facility failed to ensure that all expired items were removed from storage. The facility failed to ensure all items were properly labeled and dated. The facility failed to store dented cans separately from other canned items. These failures could place residents at risk of foodborne illness. Findings included: During an observation of the kitchen on 6/22/2026 from 9:23 A.M. - 9:36 A.M. revealed the following: At 9:23 A.M., the reach-in fridge contained a gallon of milk with an expiration date of 6/21/2026. At 9:27 A.M., the dry storage room contained a bottle of dessert syrup with a best-by date of 3/14/2026. At 9:34 A.M., the dry storage room contained a dented can of pineapple with an unidentifiable date. At 9:36 A.M., the dry storage room contained an updated bulk container of wild rice. During an interview on 6/2/2026 at 9:29 A.M., the Dietary Manager stated dented cans were kept in his office. During an interview on 6/23/2026 at 12:00 PM, CK A stated, We have to leave the damaged cans in the office to be returned. CK A stated the dented pineapple can needed to be placed in the Dietary Manager's office. CK A stated that she checked the cans on Tuesdays and she just missed it. CK A stated there was no date on the wild rice and it should have been dated. CK A stated the facility adhered to printed best-by dates, and that the dessert sauce was expired. CK A stated she was responsible for making sure everything was labeled and dated. CK A stated that on her days off, no one checked the storage areas. During an interview on 6/24/2026 at 10:54 A.M., the Dietary Manager stated that items were labeled and dated when they were delivered and that everything should have a label and a date. The Dietary Manager stated that CK A was the only one who put away the groceries, and she's very thorough. The Dietary Manager stated that CK A and he monitored the dry room storage. The Dietary Manager stated that they monitored food storage by going into the kitchen every day and looking. The Dietary Manager stated the dietary staff were already trained when he started 10 months ago, but for any new staff, he would have them shadow another employee for 4-7 days. When asked how residents could be affected if food storage policies were not followed, the Dietary Manager stated, my biggest fear is that a resident could get sick. During an interview on 6/24/2026 at 2:37 PM, the Administrator stated that all food items needed to be labeled, dated, and discarded when they expired. The Administrator stated dented cans were stored in the Dietary Manager's office, and the policy was that they needed to be returned to the vendor. The Administrator stated that the kitchen was monitored by himself, the Dietary Manager, and dietary staff. When asked how residents could be affected if food were not properly stored, the Administrator stated they could consume expired food and have a tummy ache. A record review of the facility's policy titled, Food Storage, dated 6/01/2019, reflected the following: Policy: To ensure that all food served by the facility is of good quality and safe for consumption, all food will be stored according to the state, federal and US Food Codes and HACCP guidelines. Procedure: d. To ensure freshness, store opened and bulk items in tightly covered containers. All containers must be labeled and dated. A record review of chapter 228 of the TAC on 6/25/2026 reflected the following: (b) The department adopts by reference the U.S. Food and Drug Administration (FDA) Food Code 2017 (Food Code) and the (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
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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Supplement to the 2017 Food Code.A record review of the FDA's 2022 Food Code reflected the following: 3-302.12 Food Storage Containers, Identified with Common Name of Food.Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD 3-202.15 Package Integrity.FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.		

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F 0814 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Dispose of garbage and refuse properly. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, interview, and record review, the facility failed to dispose of garbage and refuse properly for two of two dumpsters (identifiers) reviewed for refuse. The facility failed to ensure that dumpsters were covered and that surrounding areas were free from debris. This failure could place residents at risk of exposure to pests. Findings included: During an observation on 6/22/2026 at 11:00 A.M., the facility was observed to have two dumpsters. The dumpster on the right had both side doors open. The ground near the dumpster on the left had a dark residue near the base of the dumpster and the following items were noted on the ground: a plastic straw, a plastic lid, a condiment packet, plastic waste, and paper waste. During an observation on 6/23/2026 at 12:12 PM revealed that the plastic and paper trash from the day prior (6/22/2026) were gone, but the condiment packet was still there. The dumpster on the left had one side door open. The dumpster on the right had one side door open and a bag of trash overflowing from the opened side door. During an interview on 6/23/2026 at 12:00 PM, CK A stated that the dumpster should be clean and covered. CK A stated that dishwashers were responsible for keeping the dumpster clean and covered. CK A stated, everyone uses the dumpster. CK A then stated that nursing staff used the dumpster but not cooks. During an interview on 6/23/2026 at 12:16 PM, DW B said that he checked the dumpsters every morning around 9:00 A.M. and swept the dumpster area occasionally. DW B stated that he also checked the dumpster around 1:00 PM. DW B said that any trash near the dumpster at that time (12:00 PM on 6/23/2026) must have happened after 9:00 A.M. DW B said that the evening dishwasher checked the dumpster at 4:00 PM and at 8:00 PM daily. During an interview on 6/24/2026 at 10:54 A.M., when asked what the policy was on maintaining the dumpster, the Dietary Manager stated, the struggle is keeping the tops and sides closed and sweeping around it. The Dietary Manager said that there was a lot of nursing trash around the dumpster that morning (6/24/2026) but he cleaned it up. The Dietary Manager said that every time the dishwashers [NAME] out trash, they needed to make sure all sides were closed. The Dietary Manager said that the dumpsters were monitored four times a day and if dishwashers saw trash on the ground, they would clean it up. The Dietary Manager stated that there had been no issues with pests. When asked what a potential negative outcome was if the dumpsters were not maintained, the Dietary Manager stated, fighting off rodents. The Dietary Manager stated that trash on the ground was a rodent magnet but that he had not seen any rodents. During an interview on 6/24/2026 at 2:37 PM, the Administrator stated that dumpster lids should be closed when not putting trash in them for pest control purposes. When asked what a potential negative outcome was if dumpsters were not clean and covered, the Administrator stated it increased the risk for pests. A record review of the facility's policy titled, Garbage Receptacles, dated 6/01/2019, reflected the following: Policy: The facility will maintain garbage receptacles in a clean and sanitary manner to minimize the risk of food hazards. Outdoor receptacles: It shall be constructed to have tight fitting lids, doors or covers and stored in a manner that is inaccessible to insect and rodents with doors/lids kept closed and no waste outside of the receptacle. A record review of chapter 228 of the TAC reflected the following: (b) The department adopts by reference the U.S. Food and Drug Administration (FDA) Food Code 2017 (Food Code) and the Supplement to the 2017 Food Code. A record review of the FDA's 2022 Food Code reflected the following: Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: (A) Inside the FOOD ESTABLISHMENT if the receptacles and units: (1) Contain FOOD residue and are not in continuous use; or (2) After they are filled; and (B) With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT		