STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	676292	A. Building B. Wing	02/04/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Avir at Luling	501 W Austin St Luling, TX 78648

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. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 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 food and nutrition services. 1. The facility failed to ensure four packs of sliced bread and one pack of hotdog bread located on the bread rack in the facility kitchen was not past the best by dates. 2. The facility failed to ensure the handwashing sink was clean. 3. The facility failed to ensure there was a clean and functional step-on trash near the handwashing sink. 4. The facility failed to ensure the silver cart to distribute residents' food down the hall was clean. 4. The facility failed to ensure the blue crate to store dishes in the kitchen was clean. 5. The facility failed to ensure the AC in the unit in the kitchen was clean. These failures could place residents at risk of cross contamination, food borne illnesses and decreased quality of life.Findings include:Observation on 02/04/2026 at 09:16 AM reflected the handwashing sink had a brown stain around the drain and around the faucet. The step-on trash next to the handwashing sink had a brown sticky substance on the lid, the step-on was non-functional and had to open the lid by touching. Observation on 02/04/2026 at 09:22 AM in the facility's kitchen on the bread rack reflected the following:-One pack of thin sliced bread with best by date of Jan. 22, 2026-Two packs of sliced thin bread with best by date of Jan. 25, 2026-One pack of hotdog buns with best by date of Jan. 24, 2026 Observation on 02/04/2026 at 09:23 AM reflected the AC unit in the kitchen was covered with dust. Observation on 02/04/2026 at 09:24 AM reflected the silver cart used to distribute residents' food down the hall was stained with brownish substances on both sides of the cart. Observation on 02/04/2026 at 09:25 AM reflected the blue crate in the kitchen used to store dishes was stained with a brownish substance. Observation of lunch service on 02/04/2026 at about 11:04 AM revealed one slice of bread was about to be served by the Dietary Manager with best by date of Jan. 22, 2026. The Dietary Manager looked at the date on the bread pack and stated with the best by date being [DATE], it was not good to eat that day and pulled the bread from the serving line. The Dietary Manager was the morning [NAME] at the facility. During an interview on 02/04/2026 at 11:50 AM, the Dietary Manager/Cook stated all staff, especially the cook, was responsible for checking for expiration on food products. The Dietary Manager stated the bread was not safe to eat, if it expired by 1/22/26. The Dietary Manager stated the bread had been expired for almost a week. The Dietary Manager stated the residents were at risk for illness when they ate bread that had passed the best by date. The Dietary Manager said one resident liked bread and the one slice of bread was intended for the resident. The Dietary Manager stated she served chocolate pancakes for breakfast, so residents did not have the bread that day. The Dietary Manager stated all dietary staff were responsible for cleaning the sink and they all needed a constant reminder. The Dietary Manager stated it was dust on the AC and it would cause cross contamination to the food. The Dietary Manager stated the silver cart was no longer being used (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
	676292	A. Building B. Wing	02/04/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Avir at Luling	501 W Austin St Luling, TX 78648

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	to transport food to the residents down the hall, the staff were taking the tray individually. The Dietary Manager stated the silver cart needed to be power washed and the kitchen needed to be deep cleaned. The Dietary Manager stated the blue crate was not cleaned like it was supposed to be and that was where they stored dirty dishes. She stated she would notify the Administrator to get a new crate for the food and in-service her staff on cleaning. The Dietary Manager stated she was responsible to ensure the kitchen and equipment were clean. During an interview on 02/04/2026 at 12:11 PM, the Dietary Aide stated the Cooks and Dietary Manager were responsible for checking food for expiration dates. The Dietary Aide stated the step on trash had been broken for about a week or more. The Dietary Aide stated the AC unit looked dusty. She stated the silver food cart had a lot of dirt and it did not look good to her, and she sometimes wiped the cart down. The Dietary Aide stated the blue crate was for dishes when the residents were done eating and it did not look clean to her. The Dietary aide stated the brownish substance on the trash was dirt, and all the dietary staff were responsible for cleaning the sink, the cart, crate, and trash. During an interview on 02/04/2026 at 1:20 PM, the Administrator stated food should be dated so the staff could know when it came in, when it was opened and when to use it. The Administrator stated the best by date was controversial. The Administrator stated the best by date indicated the product was not in the best quality or condition. The Administrator stated if not used by the use by date, the product had to be thrown out. He also stated if not used by the best by date, just toss the product. The Administrator stated serving anything to a resident a week after the best by date would have a negative impact on the resident, depending on the product. The Administrator stated the facility should be following the sanitation guidelines. The Administrator stated he would make sure cleaning the AC unit in the kitchen was added to the Maintenance Director's cleaning list. The Administrator stated the sinks in the kitchen should be cleaned at all times and the Dietary Manager was responsible to ensure cleaning was done in the kitchen. The Administrator stated the step on trash was there so the staff would not touch the trash after washing their hands, and if broken it was defeating the purpose and would cause cross contamination. The Administrator stated the trash should be cleaned and in a functional condition. Record review of the facility's policy titled Food Receiving and Storage, dated November 2022, reflected: Policy StatementFoods shall be received and stored in a manner that complies with safe food handling practices.Dry Food Storage- Dry foods that are stored in bins are removed from original packaging, labeled and dated ('use by' date). Such foods are rotated using a 'first in - first out' system. Record review of the facility's policy titled Sanitation, dated November 2022, reflected: Policy StatementThe food service area is maintained in a clean and sanitary manner.Policy Interpretation and Implementation1. All kitchens, kitchen areas arid dining areas are kept clean, free from garbage and debris, and protected from rodents and insects.2. All utensils, counters, shelves and equipment are kept clean, maintained in good repair and are free from breaks, corrosions, open seams, cracks and chipped areas that may affect their use or proper cleaning. Seals, hinges and fasteners are kept in good repair.3. All equipment, food contact surfaces and utensils are cleaned and sanitized using heat or chemical sanitizing solutions.13. Kitchen waste that are not disposed of by mechanical means are kept in clean, leakproof, non-absorbent, tightly closed containers and disposed of daily.14. Garbage and refuse containers are in good condition, without leaks, and waste is properly contained in dumpsters/compactors with lids (or otherwise covered).15. Areas used for garbage disposal are free from odors and waste fats and maintained to prevent pests.