

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

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676293	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/12/2024
NAME OF PROVIDER OR SUPPLIER Forest Park Nursing & Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 6825 Harry Hines Blvd Dallas, TX 75235	
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** 42214 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, in that: - The facility failed to ensure food items stored in walk-in cooler were labeled and dated. - The facility failed to ensure foods stored in the walk-in cooler were stored in a sanitary manner. - The facility failed to ensure foods stored in the walk-in freezer were labeled and dated. - The facility failed to ensure personal food items were not stored in the preparation cooler. These failures could place residents who received meals and/or snacks from the kitchen at risk for food borne illness. The findings included: Observation of the facility's preparation cooler, walk in cooler and walk in freezer on [DATE] from 9:57 a.m. to 10:12 a.m., accompanied by the DM, revealed the following: - The preparation cooler had a half-filled water bottle labeled with DA B's name on the second shelf. - The walk-in cooler had an undated or labeled Ziploc bag containing a package of opened bread wraps. - The walk-in cooler had a knotted, unlabeled, or dated bag of lettuce on its second shelf. - The walk-in cooler had a large container of a dark brown liquid, covered with cling wrap. The container was not labeled or dated. - The walk-in freezer had an opened bag of frozen dough balls, the bag was knotted closed, was not labeled or dated. (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	In an interview on [DATE] at 10:22 a.m., the DM stated the water bottle observed in the preparation cooler belonged to DA B, who last worked on [DATE]. The DM stated the personal food items should never be stored in the facility's kitchen and there was a cooler in the staff area solely for staff use. The DM stated all foods stored in the facility's kitchen should be labeled, dated with the date open and a discard date and properly sealed. The DM stated the container of dark brown liquid observed in the walk-in cooler was freshly brewed tea, that was prepared for the lunch meal. The DM stated he was not certain of how long the bread wraps had been in the cooler and discarded the bread wraps. The DM stated improper food storage could cause cross contamination which could make residents sick. The DM stated it was the responsibility of all dietary staff to ensure foods were stored properly in the kitchen's food storage areas. The DM stated he would in-service dietary staff of proper food storage and would conduct random storage checks to ensure foods are properly stored in the future. In an interview on [DATE] at 12:32 p.m., DA B stated she was trained not to store her personal foods in the facility's kitchen. DA B stated she usually stored her personal foods in the refrigerator in the staff area, but it was broken, so she stored her water in the preparation cooler and forgot to take it with her at the end of her shift. DA B stated she knew better and she planned to never use the kitchen's food storage areas for her food items again. DA B stated storing personal foods in the facility's kitchen could contaminate foods and beverages served to the residents. In an interview on [DATE] at 6:15 p.m., the ADMIN stated food items stored in the facility's kitchen should only be food items to be consumed by facility residents. The ADMIN stated no personal food items should be stored in the facility's food storage areas and that staff should store their personal food items in the refrigerators available in the facility's break rooms. The ADMIN stated foods stored in the facility's food storage areas, by all dietary staff, should be properly sealed, labeled and dated. The ADMIN stated not doing these things could lead to expired or compromised foods being served to residents, which could make them sick. The ADMIN stated she would in-service all dietary staff on food storage and she would monitor the food storage areas in the future to ensure foods are stored properly. Record review of the Food Code, U.S. Public Health Service, U.S. FDA, 2022, U.S. Department of Health & Human Services, read in part: XXX,d+[DATE].17 Ready-to-Eat/Time Temperature Control for Safety Food, Date Marking. (B) Except as specified in (E) -(G) of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the food establishment shall be counted as Day 1; and (2) The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety . Record review of the e Food and Drug Administration Food Code, accessed on [DATE] at https://www.fda.gov/media/164194/download, read in part: (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	. ,d+[DATE].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 . On-premises preparation Prepare and hold cold ,d+[DATE].17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking. (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under S ,d+[DATE].12, and except as specified in (E) and (F) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5 C (41 F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. Commercially processed food Open and hold cold (B) Except as specified in (E) - (G) of this section, refrigerated, READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD STABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and (2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety .		