

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 11/14/2024
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. 50948 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 in the facility's only kitchen reviewed for food safety. 1. The facility failed to ensure the ice machine was clean and free of mildew and lime. 2. The facility failed to discard open items stored in the refrigerator that were not sealed. 3. The facility failed to ensure raw meat was stored separately from raw food. 4. The facility failed to ensure an opened food item in dry storage was dated. These failures could place residents at risk for food-borne illness and cross contamination. Findings Include: Observation of the ice machine on 11/12/2024 at 8:56 am revealed the following: The machine inner guard had black build up along the top of the inner guard. Observation of the walk-in refrigerator on 11/12/2024 at 9:01 am revealed the following: -1 30 lb box of bacon dated 11/4/2024 was exposed to the air and an uncooked egg was observed inside the box with the bacon. Observation of the dry storage on 11/12/2024 at 9:15am revealed the following: -1 6 lb carton of sprinkles opened with no open date or expiration date. Interview with the DM on 11/12/2024 at 8:56 am, revealed the ice machine was cleaned once a week by the kitchen staff. He stated maintenance is also responsible for cleaning the ice machine. He stated when the ice machine was repaired or a filter was being replaced, the repair person cleaned the machine also. He stated food exposed to the air and not stored separately, and the dirty ice machine, could cause cross contamination and illnesses. (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	Interview with [NAME] A on 11/12/2024 at 11:50 am, revealed food stored in the refrigerator or freezer should be covered or sealed and not exposed to the air. She stated any food stored in the refrigerator or freezer should be separated. She stated any food that was exposed to the air or not separated was unacceptable. She stated that not ensuring food was sealed or separated could cause bacteria and cross contamination. She stated the inside and outside of the ice machine was cleaned everyday by kitchen staff. Interview with the MS on 11/14/2024 at 3:00 pm, revealed he was responsible for the maintenance of the ice machine. He stated if the ice machine broke, the DM should notify him so the ice machine could be repaired. He stated the kitchen was responsible for cleaning the inside and outside of the ice machine. He stated he was unsure how often the kitchen staff cleaned the ice machine, but he knew the kitchen staff was responsible. He stated a dirty ice machine could contaminate the ice. Record review of the ice machine cleaning log on 11/12/2024 at 8:58 am revealed the ice machine is cleaned at breakfast, lunch, and dinner with staff initials. The cleaning log was not initialed for 11/12/2024. Record review of the facility's Food Storage Policy, dated September 26, 2024, reflected Policy Statement: food items will be stored, thawed, and prepared in accordance with good sanitary practice. Policy Interpretation and Implementation: 1. Raw meat is to be stored separately from cooked meats and raw foods a temperature below 41 degrees Fahrenheit. 2. Foods to be frozen should be store in airtight containers or wrapped in heavy duty aluminum foil or special laminated papers. 3. Label and date storage products. Record review of the facility's Ice Machine-Operation and Cleaning Policy dated December 2020, reflected Policy Statement: The nutrition services will operate the ice machine according to the manufacturer's guidelines. The ice machine will be cleaned routinely. Policy Interpretation and Implementation: 1. Wash the inside of the machine using pot and pan washing solution and rinse well. 2. Sanitize the inside of the machine using a sanitizing solution and a clean cloth. 3. Maintenance staff will clean the ice making mechanism per manufacturer's guidelines. (continued on next page)		

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Review of the U.S. FDA Food Code 2022 reflected: Food Labeling [* .(b) A food which is subject to the requirements of section 403(k) of the act shall bear labeling, even though such food is not in package form. (c) A statement of artificial flavoring, artificial coloring, or chemical preservative shall be placed on the food or on its container or wrapper, or on any two or all three of these, as may be necessary to render such statement likely to be read by the ordinary person under customary conditions of purchase and use of such food. The specific artificial color used in a food shall be identified on the labeling when so required by regulation in part 74 of this chapter to assure safe conditions of use for the color additive.], 9 CFR 317 Labeling, [* (a) When, in an official establishment, any inspected and passed product is placed in any receptacle or covering constituting an immediate container, there shall be affixed to such container a label . Marking Devices, and Containers, and 9 CFR 381 Subpart N Labeling and Containers, and as specified under S 3-202.18. Section 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. Section 3-501.17 . Commercial processed food: Open and hold cold . B . 1. The day the original container is opened in the food establishment shall be counted as Day 1. 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 . C. 2. Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under (A) of this section. 3. Marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under (B) of this section. Definitions 3 . Food Receiving and Storage - Section 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation Food shall be protected from cross contamination by: when combined as ingredients, separating raw animals' foods during storage, preparation, holding, and display. Section 4-903.11 Equipment, Utensils, Linens, and Single-Service and Single-Use Articles. (A) Except as specified in (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. eCFR- Code of Federal Regulations are indicating within the text by an *- www.ecfr.gov		