

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 676339	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/29/2024
NAME OF PROVIDER OR SUPPLIER Remarkable Healthcare of Dallas, LP		STREET ADDRESS, CITY, STATE, ZIP CODE 3350 Bonnie View Road Fort Worth, TX 76161	

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)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>42214</p> <p>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:</p> <ul style="list-style-type: none"> - The facility failed to ensure dietary staff wore a hair restraint while preparing food. - The facility failed to ensure foods stored in the walk-in cooler were properly sealed, labeled and dated. - The facility failed to ensure the walk-in cooler maintained an internal temperature below 41 Fahrenheit. - The facility failed to ensure the walk-in cooler temperatures were monitored and recorded since 01/27/24, per their policy. - The facility failed to ensure prepared food temperatures were taken and recorded prior to meal distribution on 01/28/24 and 01/29/24. <p>These failures could place residents who received meals and/or snacks from the kitchen at risk for food borne illness.</p> <p>The findings included:</p> <p>Observations of the facility's kitchen and walk-in cooler on 01/29/24 from 11:53 a.m. to 12:15 p.m., revealed the following:</p> <ul style="list-style-type: none"> - DA B was observed preparing meat and opening a large can of applesauce, without a hair restraint on. DA B was observed with braids that were above her shoulders, he hair was not tied back. - On the shelving unit to the right of the cooler's door, were two plates of salad that were uncovered, undated and not labeled. - On a shelving unit to the back of the walk-in cooler was a 5-gallon container, half filled with a reddish liquid that was not dated or labeled. <p>(continued on next page)</p>

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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>- On the shelving unit near the freezer door, was a box of prepackaged hardboiled eggs with two opened to air packages of eggs. One opened package of eggs housed roughly three eggs and a tomato, and the second opened package of hard-boiled eggs housed five eggs in a light green liquid. Both bags of hard-boiled eggs were opened, not labeled and undated.</p> <p>- The internal walk-in cooler thermometer read 50 Fahrenheit.</p> <p>- Lunch meal was distributed without food temperatures being taken.</p> <p>Record review of the facility's food temperature log on 01/29/24 at 12:17 p.m., revealed the logs for the meals for 01/28/24 and 01/29/24 were completed but no other entries were made.</p> <p>In an interview and observation with on 01/29/24 at roughly 12:22 p.m., Cook C stated the lunch meal temperatures had not been taken prior to serving the lunch that day. Cook C stated the food temperatures were to be taken and recorded in the temperature log binder. Cook C stated she, as the cook was responsible for ensuring the food temperatures were taken, but she was unable to do so before plating the lunch meals. Cook C stated they did not keep a log of temperatures for the walk-in cooler and freezer, as they read the temperature on the door to see if the temperature was correct. Cook C stated the cooler felt warmer than usual, as she walked into the cooler. Cook C observed the undated, unlabeled and unsecured foods stored in the walk-in storage with the surveyor and stated, The boss would be upset about this. Cook C stated dietary staff were recently trained on proper food storage and all foods were supposed to be labeled, dated and secured.</p> <p>In an interview on 01/29/24 at 1:10 p.m., the DM stated she was not aware of the uncovered, undated and unsecured items observed in the walk-in cooler, the food temperatures were not completed, the walk-in coolers internal temperature of 50 Fahrenheit or that staff were did not wear hair restraints. The DM stated she expected her staff to abide by state rules and what the dietitian put in place. The DM stated dietary staff should wear hair restraints, monitor and record the temperature of the cooler and all foods before food is served. The DM stated she did not realize the cooler temperature log for January 2024 stopped on the 28th. She stated she had taken the log down to add the missing dates but had not reposted the log yet. The DM stated it was the responsibility of all dietary staff to ensure hair restraints were wore n the kitchen, foods were safely stored, and monitor and record cooler and prepared food temperatures. The DM stated improperly stored foods could contribute to cross-contamination and food-born illnesses. The DM stated she would begin to in-service staff on food storage, hair restraints and temperature logs. The DM stated she would check the door of the cooler to ensure it closed properly to ensure the cooler is at the correct temperature.</p> <p>In an interview on 01/29/24 at 1:45 p.m., DA B states she was trained to wear a hairnet and preform hand hygiene, when she entered the facility's kitchen. DA B stated she was in a hurry to get to work and forgot to put on a hairnet. DA B stated she reddish liquid observed in the walk-in cooler, was a Kool-Aid and tea mixture she made for lunch the morning of the observation. DA B stated she had asked another dietary aide to date the container and place it in the walk-in cooler and had not dated the container as she asked DA B stated the plates of salad observed on the cooler were placed there by Cook C. DA B stated she believed Cook C monitored the temperature of the walk-in cooler and freezer but did not know where the information was documented. DA B stated she was trained to wear hair restrains when in the kitchen, date, seal and label all food items stored in the kitchen once opened.</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>In an interview on 01/29/24 at 4:27 p.m., the ADMIN stated the DM made him aware of the items observed by the surveyor in the kitchen. The ADMIN stated it was expected for all staff to be in compliance with state and federal rules. The ADMIN stated the noted issues could lead to food borne illnesses. The AADMIN stated the facility would out a plan in place to ensure all staff who enter the kitchen wear hair restraints, and cooler and food temperatures were monitored and logged according to regulation.</p> <p>Record review of the facility's policy entitled Food Receiving and Storage, revised in December 2008, read in part:</p> <p>Policy Statement: Foods shall be received and stored in a manner that complies with safe food handling practices.</p> <p>Policy Interpretation and Implementation: . 7. All foods stored in the refrigerator or freezer will be covered, labeled and dated (use by date). 8. Refrigerated foods must be stored at or below 40 fahrenheit unless otherwise specified by law . 11. Functioning of the refrigeration and food temperatures will be monitored at designated intervals throughout the day by the Food Service Manager or designee and documented according to state-specific requirements .</p> <p>Record review of the facility's policy entitled Refrigerators and Freezers, revised in December 2008, read in part:</p> <p>Policy Statement: This facility will ensure safe refrigerator and freezer maintenance, temperatures, and sanitation, and will observe food expiration guidelines.</p> <p>Policy Interpretation and Implementation: 1. Acceptable temperatures should be 35 F to 40 F for refrigerators and less than 0 F for freezers. 2. Monthly tracking sheets for all refrigerators and freezers will be posted to record temperatures. 3. Monthly tracking sheets will include time, temperature, initials, and action taken. The last column will be completed only if temperatures are not acceptable. 4. Food Service Supervisors or designated employees will check and record refrigerator and freezer temperatures daily with first opening and at closing in the evening. 5. The supervisor will take immediate action if temperatures are out of range. Actions necessary to correct the temperatures will be recorded on the tracking sheet, including the repair personnel and/or department contacted .</p> <p>Record review of the e Food and Drug Administration Food Code, accessed on 02/07/24 at https://www.fda.gov/media/164194/download, read in part:</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>. 2-402 Hair Restraints 2-402.11 Effectiveness. (A) Except as provided in (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLE . 3-501 Temperature and Time Control 3-501.11 Frozen Food. Stored frozen FOODS shall be maintained frozen. 3-501.12 Time/Temperature Control for Safety Food, Slacking. TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is slacked to moderate the temperature shall be held: (A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less; or . 3-202.11 Temperature. (A) Except as specified in (B) of this section, refrigerated, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be at a temperature of 5oC (41oF) or below when received. P (B) If a temperature other than 5 C (41 F) for a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD is specified in LAW governing its distribution, such as LAWS governing milk and MOLLUSCAN SHELLFISH, the FOOD may be received at the specified temperature. (C) Raw EGGS shall be received in refrigerated equipment that maintains an ambient air temperature of 7oC (45oF) or less. 5 (D) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked to a temperature and for a time specified under SS 3-401.11 - 3-401.13 and received hot shall be at a temperature of 57oC (135oF) or above .</p>		