

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  676418	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  04/19/2025
NAME OF PROVIDER OR SUPPLIER  The Heights of Bulverde		STREET ADDRESS, CITY, STATE, ZIP CODE 384 Harmony Hills Spring Branch, TX 78070	

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 0842</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Safeguard resident-identifiable information and/or maintain medical records on each resident that are in accordance with accepted professional standards.</p> <p>48366</p> <p>Based on observation, interview, and record review, the facility failed to in accordance with accepted professional standards and practices, the facility must maintain records that are complete, accurately documented temperature for 1 of 1 kitchen reviewed.</p> <ol style="list-style-type: none"> <li>1. The facility failed to ensure temperatures were taken and accurately logged for the 04/13/25 Breakfast and Lunch meals</li> <li>2. The facility failed to ensure temperatures were taken and accurately logged for meals on 04/15/25</li> <li>3. The facility failed to ensure temperatures were taken and accurately logged for for breakfast milk or juices from 04/13/2025 through -04/19/2025</li> </ol> <p>These deficient practices could place residents at risk of serious illness related consuming meals that are prepared in an unsanitary manner.</p> <p>The findings were:</p> <p>Observation on 04/19/25 at 11:44 AM, [NAME] A did temperature checks before lunch meal service.</p> <p>Interview with [NAME] B on 04/19/2025 revealed revealed Dietary Aide E missed the temperatures on 04/13/25 and [NAME] D was supposed to put the temperatures in on 04/15/25. [NAME] B revealed the dietary supervisor oversaw this and knew there were blanks in the temperature log. [NAME] B revealed it was important to take temperatures before meal service to make sure residents did not get sick if foods were at incorrect temperatures. [NAME] B revealed the kitchen did not check temperatures for milk or juice, but she would throw out the milk if it was not at a proper temperature.</p> <p>Interview with [NAME] A on 04/19/2025 revealed it was important to take temperatures before meal service to make sure residents did not get sick if foods were at incorrect temperatures.</p> <p>Interview with Dietary Aide E was unsuccessful. Voicemail left on 04/19/25 at 04:16 PM</p> <p>Interview with Dietary Supervisor was unsuccessful. Voicemail was left on 04/19/25 at 05:15 PM</p> <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 0842</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Interview on 04/19/25 at 07:40 PM, Dietary Aide C revealed she had been working at the facility for 2 years as a dietary aide and she only helped serve food in the kitchen. She revealed she was not trained to check temperatures in the kitchen and the cook was supposed to do this.</p> <p>Interview on 04/19/25 at 07:44 PM, [NAME] D revealed he worked Monday through Friday. He revealed the dietary aide was supposed to temp the drinks during meal service, but he knew to take temperatures right before all meal services. He revealed if there were any blanks in the temperature log, he probably forgot, especially Mondays and Tuesdays because he cooked all day and did not have much time.</p> <p>Interview on 04/19/25 at 08:00 PM, the DON revealed she expected the Dietary Supervisor to speak with the ADM if the kitchen missed temperature checks for meal service. The ADM revealed he would expect to be notified during morning meeting so they could correct appropriately. They revealed if food temperatures weren't taken, this could make the residents sick or affect food quality. The DON revealed there had not been any incidents of food borne illness in the facility.</p> <p>Record Review on 04/19/2025 of facility temperature log sheet revealed there were blanks in the temperature log to include no temperatures taken Sunday 04/13/25 for lunch or dinner and no temperatures taken for all day 04/15/2025.</p> <p>Record review of April 2025 Food Temperature Chart reflected no temperatures were taken on Sunday 04/13/2025 for Breakfast and Lunch, all day on 04/15/2025, and no temperatures were taken for breakfast milk or juices from 04/13/2025 through 04/19/2025.</p> <p>Record review of the FDA Food Code 2022 reflected, Chapter 3-5 Limitation of Growth of Organisms of Public Health Concern . 3-501 Temperature and Time Control . 3-501.16 (A) Except during preparation, cooking or cooling, time/temperature control for safety food [sic] shall be maintained: (1) at 57 degrees Celsius (135 degrees F) or above . (2) at 5 degrees Celsius (41 degrees F) or less.</p>		