

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

Printed: 06/25/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 745021	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/23/2026
NAME OF PROVIDER OR SUPPLIER Avir at Lindale		STREET ADDRESS, CITY, STATE, ZIP CODE 13905 Fm 2710 Lindale, TX 75771	
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. Based on observation, interview, and record review, the facility failed to ensure food items were properly stored, prepared, distributed, and dated under sanitary conditions for 1 of 1 facility kitchens. The facility failed to ensure: *Eight cups containing a pudding-like substance were labeled or dated.*One container for pureed liquids was covered, dated, and labeled.*Four bowls of salads were labeled or dated.*Six cups of orange liquid were dated or labeled.*Three milk-like substances containers were dated or labeled.*Four cups of red liquid were dated or labeled.*One two-gallon pitchers, one with brown tea like liquid, and one with red liquid were dated or labeled.*The flour bin and cornmeal bulk bin did not have food storage bowl inside of the product bins.*An opened box of pinto beans was reclosed and sealed. 2.The facility failed to ensure the temperature log for the hot food line was maintained, the temperature log was not available for review at the time of the investigation. These failures could place residents who ate food for the kitchen at risk of foodborne illness. Finding included: During observations on 4/22/2026 in the kitchen the following was noted: *At 11:10 A.M., in the refrigerator were eight cups covered, with pudding-like substances that were not labeled or dated*At 11:11 A.M., one container of pureed liquids not covered, dated, or labeled.*At 11:12 A.M., four bowls of salad covered, however not labeled or dated. *At 11:14 A.M., six cups of orange liquid not dated or labeled. *At 11:15 A.M., three milk-like substances covered, however not dated or labeled. *At 11:16 A.M., four cups of red liquid covered, however not dated or labeled. *At 11:17 A.M., two one-gallon pitchers, one with brown tea like liquid and one with red liquid not dated or labeled.*At 11:18 A.M., large metal pan covered with tinfoil containing several smaller items wrapped in tinfoil (Dietary Manager said were sweet potatoes) not dated or labeled.*At 11:19 A.M., In the dry food storage area, bowls were observed inside the flour and cornmeal bins being used as scoops. *At 11:20 A.M., Dry pinto beans in a box not resealed after open box dated 4/7/2026 *At 11: 21 A.M., the time of the investigation, no temperature logs for the hot food line were available for review. During observations and interview on 04/22/2026 at 11:22A.M., the dietary aide stated that while cooking chicken strips, the grease temperature was checked and measured at 165°F. She said that staff typically check food temperatures prior to service; however, she acknowledged that temperatures are not consistently documented. The aide said that although logs are not always completed, staff do routinely check food temperatures to ensure menu food items meet required regulatory standards prior to serving. During observations and interview on 04/22/2026 at 11:39A.M., the Dietary Manager said that food temperature logs are not consistently maintained at this time. Dietary Manager reported that the previous dietary manager discarded or removed many of the existing temperature logs and records. She indicated that although she currently checked temperatures of each dish on the menu, she was unable to provide documentation for investigation review due to the process of developing new logs records. She stated she was training new staff in proper food storage and temperature control, including maintaining hot foods on the steam table at (greater or equal) to 135°F and cold foods at (less than or equal) to 41°F. The Dietary Manager stated she had been in her role for approximately three weeks and was currently in process of training new kitchen staff and had initiated a plan to develop and maintain temperature logs moving forward. During observations and (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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(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	interview on 4/22/2026 at 3:54 PM., the Dietary Manager, and kitchen staff prepared the steam table for dinner service. The Dietary Manager tested items included beef stroganoff (158°F), mechanical beef stroganoff (178°F), diced carrots (172°F), broccoli Cheese (162°F), tomatoes soup (174°F), pureed stroganoff (150°F), pureed potatoes (180°F), pureed carrots (162°F). All food temperatures was within acceptable range. During an interview on 4/23/2026 at 10:30 AM., the Administrator, said improvement with the New Dietary Manager within the last three weeks had been reported from the Resident's Councils and the facility residents. The Administrator reported implementation of temperature logs were in progress. He stated he was assisting the Dietary Manager with revising and revamping the temperature log. The Administrator provided certification documentation for the Dietary Manager. The Administrator further stated that in-services were being conducted for dietary staff on food storage, temperature monitoring and documentation, and proper cleaning and sanitary storage of dishes and utensils. 4/23/2026 Reviewed The Texas Food Establishment Rules, dated February 2021 indicated: .3-305.11 Food StorageFood shall be protected from contamination by storing the food:(1) In a clean, dry location.(2) Where it is not exposed to slash, dust or other contamination .4/23/2026 Reviewed the Facility Food and Nutrition Services dated February 2021 Policy indicated:Each resident is provided with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident 3. Meals and/or nutritional supplements will be provided within 45 minutes of either resident request or scheduled mealtime, and in accordance with the resident's medication requirements.4/23/2026 Reviewed the Facility Food Preparation and Service dated February 2021 Policy indicated:Food and nutrition services employees prepare, distribute and serve food in a manner that complies with safe food handling practices .4 Food Distribution means the processes involved in getting food to the residents. This may include holding foods hot on the steam table or under refrigeration for cold temperature control, dispensing food portions for individual residents, family style and dining room service, or delivering meals to residents' rooms or dining areas, etc. When meals are assembled in the kitchen and then delivered to residents' rooms or dining areas to be distributed, covering food is appropriate, either individually or in a mobile food cart.4/23/2026 Reviewed the Facility Food Distribution and Service dated February 2021 Policy indicated: .1. Proper hot and cold temperatures are maintained during food distribution and service. Foods that are held in the temperature danger zone are discarded after 4 hours 2. The temperatures of foods held in steam tables are monitored throughout the meal service by food and nutrition services staff.4/23/2026 Reviewed the FDA Food Code (Section 3-501.16), Time/Temperature Control for Safety (TCS) foods must be maintained at a hot holding temperature of 135°F (57°C) or higher. A hot food temperature log should record these temperatures frequently- typically every 2-4 hours to ensure safety, verify equipment function, and show regulatory Compliance.04/23/2026 Reviewed the FDA Food Code (Section 3-501.17), Refrigerated shall be clearly marked, at the time the original container is opened in a food establishment and if held for more than 24 hours, to indicate the date or day by which the food shall be consumed or discarded.		