

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 455850	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/03/2025
NAME OF PROVIDER OR SUPPLIER Hurst Plaza Nursing & Rehab		STREET ADDRESS, CITY, STATE, ZIP CODE 215 E Plaza Blvd Hurst, TX 76053	

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 - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observations, interviews, and record review, the facility failed to store food in accordance with professional standards for food safety in the facility's only kitchen.</p> <p>1.</p> <p>The facility failed to ensure semi-thawed meat was stored properly, which caused the liquid contents of the meat drip onto the freezer floor.</p> <p>2.</p> <p>The facility failed to ensure dry storage food was stored properly and off the floor.</p> <p>The failures could place all residents at risk for food-borne illness.</p> <p>Findings included:</p> <p>Observation on 04/01/2025 at 9:20 AM of the reach in freezer revealed, a plastic bag containing raw chicken parts placed on the wired shelf. The liquid contents of the bag were observed dripping from the bag onto the flooring of the freezer. The bag was immediately removed from the freezer by [NAME] A and placed in a metal bowl, then placed in the sink. Observation of [NAME] A cleaning the freezer flooring and the wired shelf. The other items in the freezer were frozen solid to touch.</p> <p>Observation on 04/01/2025 at 9:22 AM in the facility's only dry storage area revealed a 50 lb. bag of onions labeled and dated, placed on the floor.</p> <p>Observation on 04/01/2025 at 12:15 PM of meal pass revealed, no chicken being served to residents.</p> <p>Interview on 04/03/2025 at 10:44 AM with the DON revealed, no residents have presented with GI concerns (vomiting or diarrhea) within the last 24 hours.</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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Interview on 04/03/2025 at 1:45 PM with the Dietary Manager revealed, she did not realize [NAME] A put the bag of raw chicken parts into the freezer. She noticed the food debris on the flooring of the freezer. She stated it was not proper thawing procedure to place food that was thawed (or in the process of thawing) to be placed back into the freezer. She stated that the risk was food borne illness and residents could become sick. She stated food that was for consumption should not be placed on the floor. She stated when food was received from delivery it should be placed up off the floor. The risk was the chance for food borne illness.</p> <p>Interview on 04/03/2025 at 1:55 PM with [NAME] A revealed, she took the chicken out of the freezer to thaw as an alternate for lunch. She stated the chicken was placed in the sink under running water to thaw. She stated the DM advised them State was in the building and to make sure the kitchen was clean. She stated she panicked and grabbed the bag of raw chicken parts and threw it into the freezer (she thought it was the refrigerator) to make sure the kitchen appeared clean. She stated in her panic she thought the freezer was the refrigerator. She stated that it was not in there for long. She stated she knew it was not proper procedure to re-freeze meat because it could get bacteria and create food borne illnesses. She stated she threw the chicken away.</p> <p>Interview on 04/03/2025 at 03:12 PM with the Administrator revealed, his expectation was everything to be thawed appropriately, and nothing was re-frozen. The risk was food borne illness, serious injury that could lead to death. The follow up was to have dietary staff conduct a re-education on proper food storage and have the DM follow up with the staff. Dry goods should be up off the floor when delivered and properly labeled and dated. The risk was pest control issues.</p> <p>Record review of the facility policy Food Receiving and Storage revised October 2017 revealed: Foods shall be received and stored in a manner that complies with safe food handling practices. 6. Food in designated dry storage areas should be kept off the floor (at least 18 inches) and clear of sprinkler heads, sewage/waste disposal pipes and vents. 13. Uncooked and raw animal products and fish will be stored separately in drip-proof containers and below fruits, vegetables, and other ready-to-eat foods.</p> <p>Review of the U.S. Public Health Service Food Code, dated 2017, reflected: .3-302.11 Packaged and Unpackaged Food -Separation, Packaging, and Segregation. (A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(d) below, separating raw animal foods during storage, preparation, holding, and display from:</p> <p>(a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish or other raw ready-to-eat food such as fruits and vegetables, (b) Cooked ready-to-eat, and (c) Fruits and vegetables before they are washed; (d) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display .</p>		