

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 676476	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 05/05/2020
NAME OF PROVIDER OF SUPPLIER THE HEIGHTS ON VALLEY RANCH		STREET ADDRESS, CITY, STATE, ZIP 23200 VALLEY RANCH PARKWAY PORTER, TX 77365	
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	<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 observation, interview and record review the facility failed to store food in accordance with professional standards for food service safety in that: --4 boxes of yogurt in the walk-in cooler were past the best by date. This failure placed all residents who ate food from the kitchen at risk of complications from foodborne illness due to their compromised condition. Findings include: Observations in the walk-in cooler in the kitchen on 5/1/2020 at 10:40 am revealed 4 boxes of unopened 4 oz. yogurt cups past the best by dates: 2 Light and Fit Greek yogurt cups left in a box of 6--best by date 3/1/20 6 Yoplait yogurt cups in a box of 6--best by date 4/16/20 6 Dannon yogurt cups in a box of 6--best by date 4/16/20 40 Oikos Greek yogurt cups left in a box of 48--best by date 4/28/20 In an interview with the Dietary Manager on 5/1/20 at 11:00 am, she acknowledged the yogurt was past their best by dates and stated they would be thrown out. Record review of the facility policy Food Storage, dated 2018, revealed to ensure all food served by the facility is of good quality and safe for consumption, all food will be stored according to state, federal, and US Food Codes and HACCP guidelines. Record review of the website FDA.gov, on 5/5/20, revealed, in part, .the FDA strongly supports manufacturer's phrase best if used by when they choose to apply a quality date label .this phrasing is about quality . Record review of the website FDA.gov--Food Safety in the Elderly, on 5/5/20, revealed, in part, .side effects of some medications or chronic illnesses make the elderly more susceptible to foodborne illness or food poisoning .immune systems may be weakened and not able to rid the body of harmful bacteria or pathogens .older adults who contract a foodborne illness are more likely to have a lenghtier illness, undergo hospitalization , or even die .</p>		
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE		TITLE	(X6) DATE

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.