

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER <b>675968</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED <b>10/13/2020</b>
NAME OF PROVIDER OF SUPPLIER <b>STONE OAK CARE CENTER</b>		STREET ADDRESS, CITY, STATE, ZIP <b>505 MADISON OAK DR SAN ANTONIO, TX 78258</b>	
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  <b>Level of harm - Minimal harm or potential for actual harm</b>  <b>Residents Affected - Some</b>	<p><b>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</b></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 reviewed for dietary services, in that:</p> <p>1. Frozen white fish filets were thawed in a pan of standing water instead of free-flowing cold water. 2. Multiple food items in the kitchen's refrigerator were not labeled or dated. These deficient practices could place residents who ate food from the kitchen at risk for foodborne illness. The findings were: 1. Observation in the kitchen on 10/12/2020 at 2:46 PM revealed there was a plastic pan in a sink filled with many pieces of frozen white fish filets submerged under standing water. Further observation revealed the water faucet was turned off and there was no water running over the side of the container. During an interview with the DS on 10/12/2020 at 2:48 PM, the DS confirmed there were frozen white fish filets sitting in a plastic container submerged in standing water. The DS stated the fish was thawing for the dinner meal. The DS confirmed water should have been running over the frozen white fish filets while they thawed. During an interview with the Cook on 10/12/20 at 2:50 PM, the Cook confirmed the expectation was for running water to be used to thaw meat. The Cook stated he had turned the water on over the fish filets approximately 20 minutes prior and could not explain why the water was turned off. During an interview with the Administrator on 10/12/2020 at 3:20 PM, the Administrator confirmed the expectation for thawing meat, poultry or fish under water was the water had to be running and not standing still. 2. Observation on 10/12/2020 at 2:45 PM in the kitchen's refrigerator revealed there were two trays of multiple servings of desserts not labeled or dated placed on the meal cart. Further observation revealed there was one full tray of fruit cocktail in plastic reusable bowls covered with plastic wrap. Further observation revealed a second tray contained multiple servings cream pie and fruit cocktail with whipped cream in separate Styrofoam bowls with plastic lids, both trays of desserts that were not labeled or dated. During an interview with the DS on 10/12/2020 at 2:56 PM, the DS confirmed the facility's policy was to date and label all stored food. The DS further confirmed the desserts had been on the meal cart from yesterday's lunch. The DS stated the unlabeled food were, probably from yesterday, referred to the facility's calendar of the monthly scheduled meals for October 2020. During an interview with the Administrator on 10/12/2020 at 4:00 PM, the Administrator confirmed the expectation was that food that was not consumed must be stored in the refrigerator, dated, and labeled per the facility's policy. Record review of the facility calendar of the monthly scheduled meals for October 2020 revealed the fruit cocktail, banana cream pie and fruit with whip cream were served on 10/11/2020 for the lunch meal. Record review of the facility's food storage policy revealed refrigerated items were to be dated, labeled, and tightly sealed. Record review of the facility's policy titled, Food Storage, dated 2018, revealed, where possible items should be left in their original cartons placed with the date visible. Record review of the facility's policy titled, Food Preparation and Handling, dated 2018, revealed, meat, poultry and fish may be thawed by completely submerging under running water with enough force to agitate and float off loosened food particles into the overflow. Record review of the Texas Food Establishment Rules, dated 10/11/2015, revealed, for thawing the food shall be completely submerging under running water with enough force to agitate and float off loose particles into the overflow.</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.