

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

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Form Approved OMB  
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  676132	(X2) MULTIPLE CONSTRUCTION  A. Building B. Wing	(X3) DATE SURVEY COMPLETED  04/30/2024
NAME OF PROVIDER OR SUPPLIER  Trail Lake Nursing & Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE  7100 Trail Lake Dr Fort Worth, TX 76133	
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 - Many	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>44937</p> <p>Based on observation, record review and interview the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety in 1 of 1 kitchen reviewed for kitchen sanitation.</p> <p>1. The facility failed to ensure there was hot water in the kitchen to supply to the dish machine and three-compartment sink, so staff had to boil water to wash, rinse, and sanitize.</p> <p>2. The facility failed to ensure the sanitizer used in the three-compartment sink did not exceed 200 ppm.</p> <p>This failure could place residents at risk for food contamination and food borne illness.</p> <p>Findings included:</p> <p>Observation on 04/30/24 beginning at 12:55 PM revealed the lunch meal was served using Styrofoam plates and plastic utensils.</p> <p>Interview on 04/30/24 at 12:49 PM with Dishwasher A revealed the hot water was off in the kitchen, and it had not been working for about 1 1/2 months. Dishwasher A stated he had to create a way to clean the dishes because not having access to hot water placed the dish machine out of service. Dishwasher A stated everyday he used a bucket to get hot water from the Bun machine or would boil water to hand wash trays, silverware, coffee cups and tops, along with some plates. Dishwasher A stated used the boiling water for the three-compartment sink to wash and rinse. He used sanitizer to sanitize after the wash and rinse. He stated he would rinse the dishes off near the dish machine area and allow the items to air dry. According to Dishwasher A, he reported to the Dietary Director there was no hot water. Dishwasher A stated he was responsible for checking and logging water temperatures and sanitation levels. Dishwasher A stated once the hot water was shut off, he was no longer logging water temperatures or sanitation levels. Dishwasher A stated not using proper temperatures of water and checking sanitation levels placed residents at risk of germs.</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 04/30/24 at 12:58 PM with Dietary [NAME] B revealed the kitchen had been having issues with the hot water for two weeks. Dietary [NAME] B stated the boiler was messed up, and they were waiting on a part or to replace the boiler unit. Dietary [NAME] B stated not having hot water had not affected his ability to cook and clean in the kitchen because he was using water, he boiled on the stove to cook and clean. Dietary [NAME] B stated he was boiling water for the three-compartment sink to wash, rinse and sanitize. Dishwasher B stated he was taking temperatures of the water to ensure the water was 180 degrees to wash and 105-120 degrees to rinse. Since the hot water was not working, he was no longer checking or documenting water temperature or the sanitation levels.</p> <p>Interview on 04/30/24 at 1:10 PM with the Dietary Director revealed the kitchen had been without hot water since 04/09/24 due to a pipe bursting. The Dietary Director stated the pipe had been replaced, causing another leak which damaged the motherboard of the hot water heater. The Dietary Director stated vendors had been out to look at the unit, and the facility was currently waiting on the part to come in so the repair could be done to the dish machine. The Dietary Director stated because they did not have hot water in the kitchen, she was serving residents with plastic ware and Styrofoam plates and cups. The Dietary Director stated staff had been boiling water to use the three-sink compartment for washing, rinsing, and sanitizing dishes. According to the Dietary Director her expectations were that staff was checking the water temperatures to ensure water temperatures reached 110 degrees, rinsing water temperature at 140 and to check sanitation level to reach 50-75 ppm.</p> <p>Observation of the kitchen's 3 Compartment Sink Log revealed dates were documented from 04/01/24-04/09/24 (breakfast) showing the staff results of the temperature log: 110 wash, 280 rinse 300 test (sanitize) for breakfast, lunch and dinner. The log reflected no hot water for dates of 04/09/24 (lunch) - 04/19/2024 for breakfast, lunch, dinner and lastly no documentation (blank) for 04/20/24-04/30/24 breakfast, lunch and dinner. The log reflected to follow the guidelines to: Test strip 200-400 PPM, Wash 110 F, Rinse 180 F, Test Strip 50 PPM.</p> <p>Observation and interview on 04/30/24 at 1:30 PM with Dietary [NAME] B revealed he poured the water from the stove into the three-compartment sink. Dietary [NAME] B stated he did not take temperature of the water. The sanitizer level was checked at this time, and the test strip revealed the sanitation level read 400 ppm, which was the darkest color on the test strip bottle.</p> <p>Interview on 04/30/24 at 4:25 PM with the Administrator and Dietary Director revealed the Administrator was not present when the issue came about with the hot water being out in the kitchen, but they were working to get the repairs done. The Dietary Director stated the accurate sanitation level at the three-compartment sink should read between 200-400 PPM. Dietary Director stated vendor would be out on 04/30/24 to confirm the accurate sanitation levels. According to the Administrator his expectation would be that the kitchen staff had accurate accounts of sanitation levels, taking temperatures of the hot water that was being used in the three-compartment sink and logging this information daily at every meal. The Administrator stated, I don't think over sanitizing was an issue but stopping the documenting was a problem. The Administrator stated the Dietary Director and the kitchen staff were responsible for ensuring proper documenting was completed while working in the kitchen. He stated not doing so could place residents at risk for food borne illnesses from improperly sanitized kitchen equipment.</p> <p>Record review of the facility's Sanitization policy, revised October 2008, reflected:</p> <p>The food service shall be maintained in a clean and sanitary manner.</p> <p>(continued on next page)</p>		

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F 0812  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Many	<p>All equipment, food contact surfaces and utensils shall be washed to remove or completely loosen soils by using the manual or mechanical means necessary and sanitized using hot water and/or chemical sanitizing solutions.</p> <p>Sanitizing of utensils and removable parts of equipment should be accomplished by immersion for 30 seconds in hot (at least 171-degree F) water.</p> <p>Manual washing and sanitizing will employ a three-step process for washing, rinsing and sanitizing; sanitize with hot water or chemical sanitizing solution. Chemical sanitizing solutions may consist of Chlorine 50 PPM for 10 sec, Iodine 12.5 PPM for 30 secs, Quaternary ammonium compound 150-200 PPM for time designated by the manufacturer.</p> <p>Food Safety Three - compartment sink</p> <ol style="list-style-type: none"><li>1. Sink 1 - Water/water temperature at least 110-degree F</li><li>2. Sink 2 - Rinse/Fill with water. Leave the sink empty if you spray - rinse water.</li><li>3. Sink 3 - Sanitize/Hot water temperature of 171 degree to 180-degree F or chemical solution of 50 PPM</li><li>4. Air dry - do not hand dry.</li></ol>		