

Wisconsin Department of Health Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0016591	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 01/14/2026
NAME OF PROVIDER OR SUPPLIER AT HOME AGAIN COLUMBUS MEMORY CARE		STREET ADDRESS, CITY, STATE, ZIP CODE 110 STUART STREET COLUMBUS, WI 53925		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
N 000	Initial Comments On 01/14/2026, Surveyor conducted a standard survey at At Home Again Columbus Memory Care, a CBRF in Columbus. One deficiency was identified. Census: 10	N 000		
N 452	83.41(3)(b) Food safety. Food safety. Whether food is prepared at the CBRF or off-site, the CBRF shall store, prepare, distribute and serve food under sanitary conditions for the prevention of food borne illnesses, including food prepared off-site, according to all of the following: 1. The CBRF shall refrigerate all foods requiring refrigeration at or below 40°F. Food shall be covered and stored in a sanitary manner. 2. The CBRF shall maintain freezing units at 0°F or below. Frozen foods shall be packaged, labeled and dated. 3. The CBRF shall hold hot foods at 140°F or above and shall hold cold foods at 40°F or below until serving. This Rule is not met as evidenced by: Based on observation and interview, the provider did not ensure food was stored in a sanitary manner. Findings include:	N 452		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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N 452	Continued From page 1 On 01/14/2026 at approximately 8:40 a.m., Surveyor toured the provider's refrigerator. Surveyor observed several leftover foods in the refrigerator. Caregiver B stated the food in the refrigerator was intended for residents and stated, "I need to clean it out today." Caregiver B stated there wasn't a specific day the refrigerator was supposed to be cleaned out, but that s/he was going to do it that day because there was a lot of food. While observing the food in the refrigerator and freezer, Surveyor observed the following concerns: Refrigerator: - A bag of rice dated 12/29/2025. - A container of green beans dated 01/03/2025. - A container of noodles topped with meat that was not dated. - A container of cheese bread that was not dated. - A container of breaded shrimp that was not dated. - A container of noodles that was not securely sealed. - A container of green beans that was not dated and had condensation build up. - A container of stew dated 01/03/2026. - A plate of food, containing a pureed substance, corn bread and a casserole, that was not dated. - A container of pasta/casserole that was dated 01/07/2026 and had condensation build up. - A container of 2 sliders that was not dated. - A container of mixed vegetables that was not dated. - A Ziploc bag of potatoes that was not dated. - A Ziploc bag of gravy that was not dated. Freezer: - Four plastic cups of ice cream that were left open	N 452		

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N 452	Continued From page 2 to air. FoodSafety.gov provides the following guidelines for safely storing the following foods in the refrigerator: - Egg, chicken, ham, tuna and macaroni salads: 3 to 4 days. - Hamburger, ground meats and ground poultry: 1 to 2 days. - Shrimp: 3 to 5 days. - Soups and Stews; 3 to 4 days. - Leftovers: 3 to 4 days. (Source: FoodSafety.gov, Cold Food Storage Chart, September 19, 2023, https://www.foodsafety.gov/food-safety-charts/cold-food-storage-charts (retrieval date: January 14, 2026).) "Date marking is a way to control the growth of a bacteria called Listeria, which grows under refrigeration and is the third leading cause of death from foodborne illness in the United States." (Source: Wisconsin Food Code Fact Sheet, Date Marking of Ready-to-Eat Time-Temperature Control for Safety Foods, April 2022) On 01/14/2026 at approximately 11:50 a.m., Surveyor reviewed food safety and storage concerns with Community Director A and RN C. Community Director A replied, "Oh," and nodded his/her head in understanding of Surveyor's concern.	N 452		