Wisconsin Department of Health Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	110455	A. BUILDING: _____ B. WING _____	R-C 09/18/2023

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
HARVEST GUEST HOME	875 WEST SIDE DR RICHLAND CENTER, WI 53581

(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 09/18/2023, Surveyor conducted a verification visit at Harvest Guest Home, a CBRF in Richland Center. One deficiency was identified. The deficiency was a repeat deficiency - See Statement of Deficiency (SOD) 9BOU11, dated 08/12/2022, SOD 9BOU12, dated 12/12/2022 and 9BOU13, dated 05/22/2023. Under statutory provisions of Wis. Stat. Ch. 50, a $200 revisit fee is being assessed. Census: 12	{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	{N 452}		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

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{N 452}	Continued From page 1 did not ensure food was stored under sanitary conditions for the prevention of food borne illnesses. This is a repeat deficiency. See Statement of Deficiency (SOD) 9BOU11, dated 08/12/2022, SOD 9BOU12, dated 12/12/2022 and SOD 9BOU13, dated 05/22/2023. Findings include: On 09/18/2023 at 9:20 a.m., Surveyor toured the facility's kitchen with Assistant Administrator C and observed the following in the provider's refrigerator: - 4 pitchers of juice, not dated or labeled. Assistant Administrator C stated they never dated the juice pitchers because "they are always new." - A container of spaghetti, a container of cheese spread, 2 containers of vegetables and a container of fish, all of which were not labeled or dated. Assistant Administrator C stated all of these items were personal food. - A container of taco sauce, not labeled or dated. Assistant Administrator C stated, "I just made that." - A container of ham, not labeled or dated. Assistant Administrator C stated, "I just made that." - A pan of pumpkin pie, not labeled or dated. Assistant Administrator C stated the pie was from the night prior. "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	{N 452}		

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{N 452}	Continued From page 2 Time-Temperature Control for Safety Foods, April 2022) On 09/18/2023 at approximately 10:30 a.m., Surveyor shared repeat concern related to food storage/safety. Surveyor discussed concern with Assistant Administrator C that there were several containers of food that were not labeled or dated in the refrigerator. Assistant Administrator C stated many of the food items were personal and intended for staff. Surveyor shared observation that food was not labeled or separated to identify what foods belonged to staff creating potential any food in the refrigerator could be given to a resident. Assistant Administrator C acknowledged Surveyor's concern, but ensured the residents are never given food intended for staff only. Surveyor asked Assistant Administrator C if staff received training in food safety following orders received from the department on 07/19/2023. Assistant Administrator C showed Surveyor trainings that were put together, but stated not all staff had reviewed the training.	{N 452}		