

Wisconsin Department of Health Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0018202	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED C 09/20/2023
NAME OF PROVIDER OR SUPPLIER ST RITA SQUARE I		STREET ADDRESS, CITY, STATE, ZIP CODE 728 EAST PLEASANT STREET MILWAUKEE, WI 53202		
(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 09/20/2023, Surveyor conducted 2 complaint investigations at St Rita Square I. One deficiency was identified. One complaint was substantiated. One complaint was unsubstantiated. Census: 22	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 all food was covered and stored under sanitary conditions for the prevention of food borne illnesses prior to serving 20 of 20 residents residing in the facility. Foods in the kitchen, freezer and the walk-in cooler were not covered and dated.	N 452		

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

TITLE

(X6) DATE

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N 452	Continued From page 1 Findings include: On 07/14/2023, the department received a complaint alleging the food prepared at the facility was not safe to consume. On 09/20/2023 at approximately 1:30 PM, Surveyor toured facility kitchen accompanied by Assistant Executive Director B. Surveyor observed the following: Kitchen -One approximately 20-gallon uncovered bin marked, 'Panko Breading' with a scoop laying inside the bin on top of the breading. -One approximately 20-gallon uncovered bin marked 'Flour' with a scoop laying inside the bin on top of the flour. -One sleeve of approximately 30 bread buns opened on one end of the plastic sleeve, uncovered and undated. Freezer -Three 5-gallon partially used containers of ice cream with no covers. Walk-in cooler -One stainless steel chafing dish holding approximately 20 pieces of raw uncovered fish. -One sheet pan with 5 plated pieces of cake uncovered and undated. -One approximately 2-pound brick of single slice cheese uncovered and undated. One slice of this cheese was laying directly on the refrigerator shelf uncovered and apart from the brick. -One 2-quart container of sliced cucumbers with no date. On 09/20/2023 at approximately 2:30 PM, Surveyor asked Executive Director A if they had a	N 452		

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N 452	Continued From page 2 system in place to ensure the kitchen was following DHS 83 regulations. Executive Director A confirmed they routinely walked through the kitchen but not with an interest in how the kitchen was operating. "We have an outside food service company that is contracted to staff and operate the kitchen. They have their own personnel and their own processes." Executive Director A reported they would take an active role in kitchen activities to ensure future compliance.	N 452		