

Wisconsin Department of Health Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0018726	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED R-C 08/11/2023
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NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE

LEGACY OF DEFOREST (THE) **6639 PEDERSON BLV**
DE FOREST, WI 53532

(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
{U 000}	INITIAL COMMENTS On 08/11/2023, Surveyor conducted a verification visit at The Legacy of DeForest. One deficiency was identified. This is a repeat deficiency. See Statement of Deficiency (SOD) WUKT11. Under statutory provisions of Wis. Stat. Ch. 50, a \$200 revisit fee is being assessed. Census: 32	{U 000}		
{U 127}	89.23(3)(f) SERVICES SERVICE QUALITY. Meals and snacks served to tenants shall be prepared, stored and served in a safe and sanitary manner. This Rule is not met as evidenced by: Based on observation and interview, the provider did not store food under sanitary conditions. Surveyor found food items in the freezer and dry food items that were not properly sealed to avoid contamination. The provider did not implement a system to identify when opened food was to be discarded for the prevention of food borne illnesses. This is a repeat deficiency. See Statement of Deficiency (SOD) WUKT11 dated 03/29/2023. Findings include: On 08/11/2023, at approximately 9:15 AM, Surveyor and Community Relations Director	{U 127}		

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

TITLE

(X6) DATE

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{U 127}	Continued From page 1 (CRD) G toured facility kitchen where meals were prepared and observed the following: Refrigerator: -A large plastic container, covered with a clear wrap, which contained what appeared to be mashed potatoes with a watery substance was not dated. -A large plastic container, covered with a clear wrap, that was labeled 'tomato soup' with a Use-By date of 07/08. -A large plastic container, covered with a clear wrap, that was labeled 'pulled pork' with a First Use sticker on it. -A large plastic container, covered with a clear wrap, which contained what appeared to be sliced cantaloupe -A plastic Ziploc bag labeled 'Beef Burger Sliders' that was not sealed and was dated 07/25 -A large plastic container, covered with a clear wrap, which contained what appeared to be tomato soup that was not dated -A large tray containing 12 fish filets in a liquid sauce that was enclosed with a clear plastic bag that were not dated -A clear container with a green lid that was labeled 'sloppy joes' with a Use-By date of 07/12/23 Dry Food Items: -A white canister on wheels that contained a 25-pound bag of instance rice that was not properly sealed. Surveyor noted the canister had what appeared to be food debris sliding/spilled on the outside -(3) silver trays sitting on the counter with what appeared to be sliced roasted potatoes that were not covered Appliances:	{U 127}		

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{U 127}	Continued From page 2 -A commercial size blender that had what appeared to be food debris dripped on the side of it and dried on around the top base where the beaters would be placed -A commercial sized deep fryer that contained 2 baskets that had a significant amount of dried food on the surface -A 4 slice toaster and a 4 slice bagel toaster that had what appeared to be bread crumbs stuck to the sides and top of the toaster and felt greasy to touch "Time/temperature control for safety (TCS) guidelines indicate food prepared in a food establishment and held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. Refrigerated, RTE (ready-to-eat)/TCS food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed or discarded." (US Food and Drug Administration (FDA) Food Code, 2022, Section 3-501.17) "Proper packaging helps maintain quality and prevent freezer burn. Aluminum foil, freezer paper, plastic containers, and plastic freezer bags will help food maintain optimum quality in the freezer. Plastic wrap alone will not provide enough protection by itself, but can be used to separate foods within another package. When packaging food, press out as much air as possible to prevent freezer burn, and wrap tightly." (Source: USDA (United States	{U 127}		

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{U 127}	Continued From page 3 Department of Agriculture) website, How should food be packaged for the freezer?, https://ask.usda.gov (retrieval date - August 11, 2023).) On 08/11/2023, at approximately 9:30 AM, Surveyor interviewed CRD G. CRD G stated the provider had been having staffing concerns and "unfortunately, the dietary requirements had suffered." CRD G stated that new staff were being trained and these concerns would be discussed.	{U 127}			