

Wisconsin Department of Health Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0017254	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED R-C 07/18/2025
NAME OF PROVIDER OR SUPPLIER ALEXANDRIAS ANGELS LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 1315 MARION AVE SOUTH MILWAUKEE, WI 53172		
(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
{M 000}	INITIAL COMMENTS On 07/18/2025, Surveyor conducted a standard survey, verification visit and complaint investigation at Alexandrias Angels. As a result, the previous deficiency was corrected, and 1 new deficiency was identified. The complaint was unsubstantiated. Under statutory provisions of Wis. Stat. Ch. 50, a \$200 revisit fee will be assessed. Census: 3	{M 000}		
M 474	88.07(4)(c) FOOD PREPARED AND STORED SANITARY WAY Food shall be prepared and stored in a sanitary manner. This Rule is not met as evidenced by: Based on observation, record review, and interview, the provider did not ensure food was stored in a safe and sanitary manner for 3 of 3 residents in the home. Frozen raw meat was thawing in the sink. Findings include: On 07/18/2025, at 10:00 AM, Surveyor toured the kitchen. Surveyor observed frozen raw meat thawing in the sink. The bag was labeled "chicken legs." The sink was not filled with water. Surveyor took a temperature of the room temperature of the kitchen, which was 73.6° Fahrenheit (F). When Surveyor touched the meat, the meat was partially thawed, and the bag had condensation on the outside.	M 474		

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

TITLE

(X6) DATE

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M 474	Continued From page 1 "Food must be kept at a safe temperature while thawing. It is safe indefinitely while frozen, however, as soon as it begins to thaw and becomes warmer than 40° F, any bacteria that may have been present before freezing can begin to multiply. There are three safe ways to thaw food: in the refrigerator, in cold water, and in the microwave. Food thawed by the cold-water method or in the microwave should be cooked immediately after thawing. Never thaw foods in a garage, basement, car, dishwasher, or plastic garbage bag; out on the kitchen counter, in hot water, outdoors, or on the porch. These methods can leave your foods unsafe to eat." (Knowledge Article, "How do you thaw food safely?", April 9, 2024, (Source: https://ask.usda.gov/s/article/How-do-you-thaw-food-safely, retrieved on 07/22/2025).) On 07/18/2025, at 10:45 AM, Surveyor reviewed Manager E's file. Manager E was hired on 12/29/2024. Surveyor did not review evidence of a dietary training in Manager E's training record. On 07/18/2025 at 11:15 AM, Surveyors interviewed Manager E. Manager E reported meat was normally taken out by 3rd shift and put in the refrigerator to thaw. Manager E reported 3rd shift was busy and did not take meat out. Surveyor relayed concerns of unsafe practices of thawing meat at room temperature. Manager E acknowledged Surveyor's concerns.	M 474		