

Healthcare Licensing and Surveys

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ALF003	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 05/22/2025
NAME OF PROVIDER OR SUPPLIER EDGEWOOD MEADOW WIND		STREET ADDRESS, CITY, STATE, ZIP CODE 3955 EAST 12TH STREET CASPER, WY 82609		
(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
S 000	OPENING COMMENTS Rules and Regulations utilized for this survey are: Rules and Regulations for Program Administration of Assisted Living Facilities, Chapter 12, effective 08/24/2020. Rules and Regulations for Licensure of Assisted Living Facilities, Chapter 4, effective 06/28/2001. Rules and Regulations utilized for this survey are: Rules and Regulations for Program Administration of Assisted Living Facilities, Chapter 12, effective 08/24/2020. Rules and Regulations for Licensure of Assisted Living Facilities, Chapter 4, effective 06/28/2001. A licensure survey was conducted by Healthcare Licensing and Surveys from 5/20/25 to 5/22/25. Also reviewed in the course of the survey was complaint intake LIC-25-035. Less commonly used abbreviations will be annotated in each deficiency.	S 000		
S5026	Ch 12 Sec 7 (j)(ii) Assisted Living Facility (ALF) Core Services (j) (ii) There must be an organized dietetic service that meets the daily nutritional needs of residents and ensures that food is stored, prepared, distributed, and served in a manner that is safe, wholesome and sanitary in accordance with the rules. The dietetic service must ensure that food prepared in nutritionally adequate in accordance with the Dietary Reference Intakes (DRI) for adults.	S5026		

Wyoming Dept of Health, Aging Division, Healthcare Licensing and Surveys

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

TITLE

(X6) DATE

Kandus Brooks / Executive Director

6/10/2025

STATE FORM

6899

FXQ511

If continuation sheet 1 of 5

6/13/25 / 2:30PM / spoke with the administrator Kandus Brooks and let her know the plan was accepted with an alleged date of compliance 6/30/25.

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CASPER, WY 82609**

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S5026	Continued From page 1 This State Rule and Regulation is not met as evidenced by: Based on observation, record review, staff interview, review of the dishwasher manufacturer's instructions, and facility policy and procedure review, the facility failed to ensure a sanitary environment in 1 of 1 kitchen. The census was 96. The findings were: 1. Regarding temperature logs of the dishwasher: a. Observation on 5/20/25 starting at 10:50 AM showed the facility used an Ecolab Vapor Vent low-temp dish machine. Review of the manufacturer's instructions showed the minimum operating temperature of the wash and sanitizing rinse water was 120 degrees Fahrenheit (F). b. Observation on 5/21/25 starting at 9:23 AM showed the dishwasher #1 washed dishes while running the hot water faucet in the sink at the same time. The dish machine temperature was noted to be 119 degrees F for the wash, and 139 degrees F for the rinse. At 10:15 AM the dish machine was run by cook #2 without running the hot water faucet. The wash temperature was 100 degrees F and the rinse temperature was 111 degrees F. At 10:34 AM the dish machine was run by dining assistant #1 without running the hot water faucet. The wash temperature was 92 degrees F, and the rinse temperature was 99 degrees F. c. Review of the March 2025 dish machine temperature log sheet showed the required wash cycle, rinse cycle, and sanitizer concentration were not documented on the form 29 out of 93 opportunities. Review of the April 2025 dish machine temperature log sheet showed the required wash cycle, rinse cycle, and sanitizer concentration were not documented on the form 33 out of 90 opportunities. Review of the May	S5026		

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PRINTED: 06/04/2025
FORM APPROVED

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S5026	Continued From page 2 2025 dish machine temperature log sheet showed the required wash cycle, rinse cycle, and sanitizer concentration were not documented on the form 23 out of 57 opportunities. d. The March 2025 dish machine temperature log sheet showed there were 55 wash cycles logged less than 120 degrees F, 3 rinse cycles logged less than 120 degrees F, and 3 sanitizer levels logged less than 50 parts per million (ppm). The April 2025 dish machine temperature log sheet showed there were 49 wash cycles logged less than 120 degrees F, 3 rinse cycles logged less than 120 degrees F, and 34 sanitizer levels logged less than 50 ppm. The May 2025 dish machine temperature log sheet showed there were 25 wash cycles logged less than 120 degrees F, and 4 sanitizer levels logged less than 50 ppm. e. Interview on 5/21/25 at 2:20 PM with the maintenance director revealed the dishwasher was a low temperature chemical sanitizer dishwasher, and the faucet at the sink was generally run with hot water when the staff used the dishwasher in order to keep the temperatures up to the correct temperature. f. Review of the facility policy titled "Equipment Specific Cleaning Instructions" provided by the administrator on 5/22/25 showed "...Temperatures and sanitizer must be checked 3 times daily..." 2. Regarding recording food temperatures in the food preparation area: a. Observation on 5/21/25 starting at 9:51 AM showed cook #1 cooked a pot of pizza sauce on the stovetop, and placed frozen sausage and refrigerated pepperoni into the oven. She then placed frozen pizza crusts into the oven to cook. At 10:50 AM she removed a tuna casserole from the oven, took the temperature, stated the	S5026		

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S5026	Continued From page 3 temperature was 184 degrees F, and did not document the temperature in the log book. She then made the pizzas and placed them into the oven to cook. After she removed them from the oven, she sliced the pizzas and placed the slices into the holding carts without taking any temperatures. b. Review of the April and May 2025 food temperature logs showed there were no temperatures logged for 36 out of 90 opportunities in April 2025, and no temperatures logged for 12 out of 64 opportunities for May 2025, the 1st through the 22nd. c. Interview on 5/21/25 at 2:30 PM with the dietary manager revealed she expected the cooks to take the temperature of each dish and document it in the notebook. d. Review of the 7/2024 facility policy titled "Food Temperatures" provided by the administrator on 5/22/25 showed "...Food temperatures must be recorded daily on the daily production record (Dining RD/Health Technologies)..." e. According to Food Code 2022, U.S. Public Health Service "...Records must be maintained to verify that the critical limits required for food safety are being met. Records provide both a check for the operator and the regulator in determining that monitoring and corrective actions have taken place." 3. Regarding hand hygiene: a. Observation on 5/21/25 starting at 10:20 AM showed dietary aide #2 donned gloves, and prepared trays and bowls to dish up dessert. After she prepared one tray of desserts, she wiped the counter with sanitizer, dished up 2 more trays of desserts, wiped the cart down, placed the desserts onto a cart, doffed the gloves, and donned new gloves without handwashing. She	S5026		

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S5026	Continued From page 4 then continued to prepare more dessert cups, placed the last tray onto the cart, covered the trays, and placed the cart into the cooler. b. Interview on 5/21/25 at 2:30 PM with the dietary manager revealed the expectation was for the dietary staff to not wear the same pair of gloves for more than one task, and to handwash before and after donning and doffing gloves. c. Review of the facility policy titled "Dining Services Policy and Procedure Manual" provided by the administrator on 5/22/25 showed "...Single use gloves are designed for one task, after which they must be discarded. Single use gloves should never be used in place of handwashing. Follow these guidelines when using gloves: Wearing gloves does not replace proper handwashing procedures. Wash hands thoroughly before and after wearing or changing gloves to remove any bacteria buildup. Once the gloves come in contact with a contaminated surface or you change the type of food being handled, they must be discarded and replaced with clean gloves. Any activity requiring hand washing would also require clean gloves. For example, if an employee covers a sneeze with a gloved hand, touches a garbage can, the gloves are no longer clean and must be replaced. Tongs, spatulas, and other tools should be used wherever possible to pick up food, places [sic] garnishes on plates, etc..."	S5026			

Plan of Correction for Meadow Wind Assisted Living, May 22, 2025, survey date

Tag – S5026

Temperature logs for the dishwasher- Director of Dining will ensure that staff will get the dish machine at a minimum of 120 degrees before moving forward with washing. They will be trained to run the faucets to get the temp higher quicker moving forward and as new staff come on. This is needed to reach the temperature for proper sanitation. They will also record the wash cycle, rinse cycle, and sanitizer concentration three times a day every day. The Dining Director will ensure that this occurs by regularly checking the logs. The Director will check the logs daily for 1 month for every meal, then move to every other day for 1 month, then check once a week for 1 month. This will start June 10, 2025.

*The Executive Director has made an appointment for a plumber to come out on June 13, 2025 to look at the machine to see why it isn't getting up to the minimum temperature of 120 degrees on the wash cycle on its own, but can reach temperatures as high as 145 degrees on the rinse cycle.

Food temperature logs- The Dining Director will ensure that the cooks are taking temperatures throughout the cooking process and recording all temps at every meal. They will do this by regularly checking the logs throughout the week and educating as needed. The Dining Director will ensure that this occurs by regularly checking the logs. The Director will check the logs daily for 1 month for every meal, then move to every other day for 1 month, then check once a week for 1 month. This will start June 10, 2025.

Gloves and Hand washing- The Dining Director will complete training on proper glove and hand washing procedures. This will include how to properly wash hands, when to wash hands, where to wash hands, when to wear gloves, and when to change gloves. This will be completed by June 30, 2025

The Dining Director will be completing an in-depth in-service on proper handwashing and glove use, as well as the importance of documentation by June 30, 2025