

Department of Health & Human Services
Centers for Medicare & Medicaid Services

Printed: 07/18/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 015320	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/18/2026
NAME OF PROVIDER OR SUPPLIER Enterprise Health & Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 300 Plaza Drive Enterprise, AL 36331	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observations, interviews and facility policies titled, Date Marking and Food Safety, Kitchen Hood Inspection and Cleaning, and Automated Ware Washing Policy, the facility failed to ensure food items in dry storage and the freezer were labeled with use by dates; the vents in the stove hood were free of dust and grease; and plates and bowls were dried properly before being used to serve food to residents. These deficient practices created the potential for cross-contamination and/or foodborne illnesses. These deficient practices had the potential to affect 162 of 162 residents who received meals from the kitchen. Findings Include: 1) A review of a policy titled, Date Marking for Food Safety, with a Reviewed/Revised: dated of 10/2025, revealed. Policy The facility adheres to a date marking system to ensure the safety to. food items. Procedure and Compliance Guidelines for Staffing: . 2. The food shall be clearly marked to indicate the date by which the food was . opened.3. The individual opening . a food . shall be responsible for date marking the food at the time the food is opened . On 01/12/2026 at 2:16 PM the surveyor and the Dietary Manager (DM), toured the dry storage and freezer area. It was observed in the dry storage area a 50-pound bag of brownie mix opened with no use by date. The surveyor observed in the freezer ten chicken breast in a bag with no use by date, diced chicken with an opened date of 12/05/25 with no use by date. There were nine chicken wings in a bag and the bag was opened with no open or use by date. The surveyor observed four or five chicken breasts in a zip lock bag with no opened or use by date. On 01/15/2026 at 3:31 PM the surveyor conducted an interview with the DM. She stated that the brownie mix, chicken wings and the diced chicken breast were not labeled. According to the DM, they had an opened date but no use by dates. She stated that there was no information on the package telling staff what the items were. She stated that staff did not label the items properly. The DM stated the person who opened an item was responsible for labeling it. According to the DM, the facility policy states items should be labeled and dated when opened. She further stated the item should list the name of the product and the date it was opened. The DM stated that when items are not labeled properly, they can serve the residents something that should not be served to them.2.) A review of a Policy titled, Kitchen Hood Inspection and Cleaning, with a Reviewed/Revised: date of 10/2025 revealed, Policy The kitchen hood exhaust system will be properly cleaned and maintained to support the functioning of the kitchen hood fire suppression system and to foster a safe and healthy environment for all employees. Procedure and Compliance Guidelines: .5. If the food exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portion of the exhaust system will be cleaned by a properly trained, qualified .person (s) . On 01/12/2026 at 2:16 PM the DM and the surveyor toured the kitchen. It was observed that 18 vents under the stove hood were dusty and greasy. There were three vents over the warmer with a large among of dust and grease. On 01/15/2026 at 2:58 PM an interview was conducted with the DM. She stated that she saw grease and dust particle under the hood. According to the DM, the dust and grease was there due to not cleaning. She was asked to describe the amount of dust and grease. She stated it was a small amount around each area underneath the hood. She stated that maintenance was responsible for cleaning the vents if it was not time for the six months cleaning. She stated that maintenance should remove the vents and clean them. According to the DM, (continued on next page)		

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	when dust and grease was on the vents, it could fall into the cooking grease. On 01/15/2026 at 3:45 PM the surveyor conducted an interview with Maintenance Director. He stated that maintenance was responsible for keeping the vents clean when it was not time for the six months scheduled cleaning. According to the Maintenance Director, the vents were cleaned on 09/17/2025. He stated the vents should be cleaned regularly to prevent cross contamination. According to Maintenance Director, when the vents have grease and dust on them it can affect the residents by giving them an infection. 3) A review of a policy titled, 1001 Automated Ware Washing Policy, with no date revealed, . B. PROCEDURE: . 8. Allow the dishes to air dry on the dish racks. Do not dry with towels. On 01/14/2026 at 10:41 PM the surveyor observed the cook, Dietary Aid/Cook #23 plating. The surveyor observed the cook put food in eight plates that were wet nesting. The surveyor observed Dietary Aid #23 leave the kitchen and come back with a towel. Dietary Aid #23 dried one plate with a towel and pulled seven small bowls off the line with water in them. On 01/15/2026 at 12:23 PM an interview was conducted with the Dietary Aid #23. She stated that water and food products were in some of the plates. She was asked why the plates were wet and she stated that the plates did not dry properly. She stated one plate was wet and she used a little rag to dry the plate. Dietary Aid #23 stated the aides were responsible for making sure the dishes were dry at the tray line. According to the Dietary Aid #23, plates should be dry at the tray line to prevent bacteria or nastiness. She stated the facility policy stated to put wet dishes to the side at the tray line. Dietary Aid #23 stated that she pulled about 15 to 20 bowls and five to six plates from the tray line with water in them. The cook stated that when dishes were wet at the tray line it was a potential harm to the resident because food from the previous meal was in the plates. On 01/15/2026 at 2:53 PM an interview was conducted with the DM. She stated that she saw water in bowls and plates. She stated that staff did not allow the dishes to dry properly. She also stated that dishes should be dry at the tray line because any debris in the plates could cause the residents to become sick. The DM was asked when was staff in-serviced on wet nesting and she stated an in-service started yesterday.		