STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	235644	A. Building B. Wing	04/21/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Hickory Ridge of Temperance	951 Hickory Creek Boulevard Temperance, MI 48182

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 observation, interview, and record review, the facility failed to maintain best practices in the food service area resulting in the potential to spread food borne illness to all residents that consume food from the kitchen.Findings Include:On 4/19/2026 beginning at 8:39 AM a tour of the kitchen was conducted with [NAME] B serving as kitchen supervisor.On 4/19/2026 at 9:06 AM observed spots of build up on multiple shelves of the metal storage racks in the walk in cooler. An interview with [NAME] B at this time found the dietary manager usually has someone clean the racks but they are unsure how often.On 4/19/2026 at 9:09 AM observed black accumulation along the outer edge of the air duct in the kitchen dry storage area.On 4/19/2026 at 9:15 AM observed the meat slicer covered with a plastic bag. Upon removal of the bag, water was observed dripping from the blade onto the base of the unit. Further observation revealed an accumulation of dried brown residue in the area above the blade and moist meat debris along the back side of the slicer. An interview at this time with [NAME] B found the meat slicer is used a few times a week and is cleaned after use. At this time, Dietary Manager (DM) A arrived and acknowledged the buildup on the slicer. DM A stated they would get it cleaned.On 4/19/2026 at 9:23 AM observed a stack of cutting boards placed on top of each other on the bottom shelf of the storage rack. When removed from the stack, the white cutting board had brown discolored spots on the surface. When DM A wiped the surface of the cutting board a brown residue was observed on the white towel. DM A indicated they would have it cleaned.On 4/19/2026 at 9:26 AM observed juice residue caked on the upper backsplash of the juice machine. An interview at this time with DM A found the juice machine is cleaned weekly on Mondays.On 4/19/2026 at 9:28 AM observed brown debris floating in a pool of water at the bottom of the removable ice scoop insert in the kitchen ice machine. DM A indicated it is cleaned daily and removed the insert to be cleaned.On 4/19/2026 at 9:30 AM observed red splattered residue on the back interior wall of the microwave in the kitchen. Further observation found an area of missing paint on the front interior wall making it rough. An interview with DM A at this time found this microwave is used to heat residents' food and it is cleaned daily or immediately after a spill.On 4/19/2026 at 9:36 AM observed metal shavings accumulated next to the blade of the can opener, and a red sticky substance on the blade. When touched with a paper towel, small metal fragments were transferred onto the paper towel. DM A acknowledged the metal shavings and cleaned the can opener at this time. On 4/19/2026 at 9:39 AM observed dust and debris accumulated on the surface of the rack holding the scoops in the kitchen.On 4/19/2026 at 9:56 AM observed an accumulation of black spots along the inside wall of the ice machine in the kitchenette. When wiped with a paper towel, black residue transferred onto the paper towel. DM A acknowledged the residue. On 4/19/2026 at 10:58 AM observed yellow residue accumulated in the crease of the adaptive utensil bin spoon slot.On 4/19/2026 at 2:26 PM an interview with maintenance Director D found they had cleaned the ice machines the previous night and it was possible they had missed some areas on the interior.According to the 2022 FDA Food Code section 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils, (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (B) The FOOD-CONTACT SURFACES of cooking (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

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	235644	A. Building B. Wing	04/21/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Hickory Ridge of Temperance	951 Hickory Creek Boulevard Temperance, MI 48182

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	EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.On 4/19/2026 at 9:11 AM observed stacked quarter pans on the dry storage rack. Upon removal of the top pan, water droplets were observed accumulated on the interior surface and running down the edges in four pans. An interview with [NAME] B at this time found pans should be dry before being stacked.According to the 2022 FDA Food Code section 4-901.11 Equipment and Utensils, Air-Drying Required. After cleaning and SANITIZING, EQUIPMENT and UTENSILS: (A) Shall be air-dried or used after adequate draining.On 4/19/2026 at 10:00 AM observed the drain line leading from the ice machine in the kitchenette resting directly on the grate of the floor drain, creating an improper air gap.According to the 2022 FDA Food Code section 5-402.11 Backflow Prevention. (A) Except as specified in (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. On 4/19/2026 at 11:04 AM observed Dietary Aid C carrying plates to the plate warmer while wearing a bandage on their finger and no gloves. When asked at this time Dietary Aid C indicated they had cut themselves.On 4/19/2026 at 11:22 AM observed Dietary Aid C in tray line assembly during lunch service. Dietary Aid C was observed grabbing trays and placing napkins, utensils, and dessert bowls with no covering over their bandaged finger onto the trays. According to the 2022 Food Code section 2-401.13 Use of Bandages, Finger Cots, or Finger Stalls, If used, an impermeable cover such as a bandage, finger cot or finger stall located on the wrist, hand or finger of a FOOD EMPLOYEE working with exposed FOOD shall be covered with a single-use glove.