

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  365780	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/09/2026
NAME OF PROVIDER OR SUPPLIER  Marietta Heights Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE  5001 State Route 60 Marietta, OH 45750	

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)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> Based on observation, record review, review of manufacturer guidelines, review of invoices, and interview, the facility failed to store and serve food under sanitary conditions. This had the potential to affect all residents residing in the facility. The facility census was 38. Findings include: 1.Observation of the kitchen 02/23/26 at 8:08 A.M. with [NAME] #541 and [NAME] #531 revealed the following:Observation of the walk-in freezer revealed the rib shaped pork patties, breakfast omelets, and precooked hamburger patties were left open which exposed the food to the freezer air.The walk-in refrigerator temperature log was over 41 degrees Fahrenheit since 02/04/26 and been taken out of use.The kitchen did not have a working oven. In the dry storage area, there was [NAME] pasta opened on 01/19/26 which noted it was to be disposed of on 02/19/26. There was three [NAME] pastas that were opened and undated. There was an elbow macaroni opened, not sealed, and without an open date. There was [NAME] long pasta not dated, and [NAME] long pasta not sealed nor dated. There was an additional classic [NAME] pasta opened on 12/21/25 without a disposal or discard date listed. The temporary portable refrigerator that was outside, to replace the walk-in refrigerator, had a thermometer in it that was reading 42 degrees Fahrenheit (F). The mercury thermometer the facility was using was loose in its case with one side broken off its support and moving around.Observation of the dishwasher temperature log revealed the dishwash temperatures were taken in the morning and in the evening. There were no temperatures written for the lunch dishes. They only took them twice a day not when they washed dishes for each meal. They were being recorded on a Parts Per Million Sanitation log not a dishwasher log. The temperatures for the whole month were recorded as 160 degrees F for the wash cycle, and 190 degrees F for the rinse cycle without variation. Every day, the same wash cycle and rinse cycle temperatures were recorded for morning and evening. Observation on 02/23/26 at 8:38 A.M. of the dishwashing cycle revealed the dish wash cycle temperature was 145 degrees F for the wash cycle and 189 degrees F for the rinse cycle. The Surveyor stated out loud that the wash cycle temperature was 145 degrees F. [NAME] #531 pulled the dishes through the dishwasher to make room for the next rack. [NAME] #541 asked the dishwasher (Cook #531) to reset the booster. [NAME] #531 did not know how to reset the booster so [NAME] #541 told him to drain the tank, hit the red button, and flip the switch. After the booster was reset at 8:44 A.M., the dishwasher wash cycle temperature was 164 degrees F and the dishwasher did not click onto the rinse cycle. [NAME] #531 was not paying any attention to what the temperature readings were and he pushed the dishes out of the dishwasher and was going to push another rack through when the Surveyor intervened and informed [NAME] #531 that the dishwasher had not clicked onto the rinse cycle. [NAME] #541 told him to put the dishes back in and rewash them. When [NAME] #531 put them back in, the wash cycle temped at 155 degrees F and the rinse cycle tempted at 164 degrees F. At 8:47 A.M., the dishwasher cycle ran again, and it washed at 154 degrees F and rinsed at 179 degrees F. At 8:50 A.M. the dishwasher washed at 155 degrees F and rinsed at 181 degrees F, at which time it reached the manufacturer recommendation of 150 degrees wash and 180 degrees rinse.Interview 09/23/26 at 8:50 A.M. with [NAME] #541 verified the freezer (continued on next page)</p>

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:  365780	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/09/2026
NAME OF PROVIDER OR SUPPLIER  Marietta Heights Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE  5001 State Route 60 Marietta, OH 45750	
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)		
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>had food items open to the freezer air, items in the dry storage were opened and not sealed and/or dated, the dishwasher log had the exact same wash and rinse temperatures taken for the entire month, no dishwasher temperatures were recorded for the lunch meal in February 2026, and the dishwasher temperatures were not reaching the sanitary levels upon observation.2. Observation 09/23/26 at 9:01 A.M. of the kitchenette with Activity Director #527 revealed that they did not take any refrigerator temperatures on 02/22/26 or the evening of 02/21/26. The freezer temperature was not being recorded at all. The refrigerator contained an undated turkey and cheese sandwich with the initials SC. There was also a piece of coconut cream pie sent by the kitchen which was undated. Interview 09/23/26 at 9:06 A.M. with Activity Director #527 verified the undated food items and missed refrigerator temperatures.3. Observation of the lunch meal tray line 02/24/26 at 10:56 A.M. revealed the meal was store-bought pasta salad, turkey and cheese croissants, green beans or mixed vegetables, and cake. Milk was listed as an available beverage. [NAME] #541 obtained a temperature of 202.8 degrees Fahrenheit for the mixed vegetables, 205.7 degrees for the pureed green beans, and 197 degrees for the regular green beans. There were no observations of the cook obtaining temperatures of the milk, pasta salad, or logging the temperatures. Observation 02/24/26 at 11:12 A.M. of the binder that contained the meal temperature logs included the lunch meal was recorded at 180 degrees Fahrenheit for both the vegetable and vegetable puree. The milk temperature was recorded at 33 degrees. The temperatures were not consistent with the temperatures observed during tray line temperatures. In addition, food temperatures were not being recorded consistently. Review of the February 2026 food temperature logs revealed for 02/01/26 only a supper meal was recorded. There was no temperature logs recorded for 02/02/26, 02/03/26, 02/04/26, or 02/05/26. On 02/07/26, there was only a supper temperature recorded. There were no food temperature logs for 02/08/26, 02/09/26, 02/10/26, or 02/11/26. The 02/12/26 food temperature log contained breakfast and lunch meal temperatures and no temperatures recorded for the supper meal. The food temperatures for breakfast were all recorded as 180 degrees F for the hot cereal, pancakes, French toast, and pureed bread and 33 degrees F for the milk and juice. For lunch, the entree, substitute, and the entree ground/pureed were recorded at 180 degrees F and the milk at 33 degrees F. There were no supper temperatures recorded. There were no food temperature logs for 02/13/26, 02/14/26, 02/15/26, 02/16/26, 02/17/26, 02/18/26, or 02/19/26. On 02/20/26, there were no breakfast or lunch temperatures recorded, only supper. On 02/21/26, there was breakfast and lunch temperatures recorded and no supper. The breakfast and lunch temperatures were all recorded at 180 degrees F including the breakfast eggs and hot cereal and the lunch entree, substitute, the entree ground/pureed, and the starch substitute. The pureed starch, the vegetable substitute, and the pureed vegetable were all recorded at 180 degrees F. The milk was recorded at 33 for breakfast and lunch and the juice was recorded at 33 degrees for breakfast. On 02/23/26, the same pattern was observed with all the breakfast and lunch hot foods having 180 degree F temperatures recorded and the milk, juice, and dessert recorded at 33 degrees F. Interview 02/24/26 at 11:12 A.M. with [NAME] #541 included when asked why the food temperatures the surveyor observed for the lunch meal were not written on the lunch log he said it only needs to reach 165 degrees. Review of the ingredients in the Italian pasta salad from the food supplier included the pasta salad contained mayonnaise and eggs. The facility served the Italian pasta salad to residents as planned. There was not a temperature recorded for the pasta salad prior to serving to residents on 02/24/26. Review of the facility policy Food Receiving and Storage dated 2001 included all food stored in the refrigerator or freezer are covered, labeled, and dated with the use by date. Dry goods are handled and stored in a manner that maintains the integrity of the packaging until they are ready to use. Those foods and snacks kept on nursing units, including all foods belonging to residents, are labeled with the resident's name, the item, and the use by date. All food items to be kept at or below 41 degrees Fahrenheit are placed in the refrigerator located at the nurse station and labeled with the use by date. Review of the policy Food Preparation and Service revised November 2022 included when verifying food temperatures (continued on next page)</p>		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  365780	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/09/2026
NAME OF PROVIDER OR SUPPLIER  Marietta Heights Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE  5001 State Route 60 Marietta, OH 45750	
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)		
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>staff use a thermometer which is both clean and sanitized and calibrated to ensure accuracy. All food service equipment and utensils will be sanitized according to current guidelines and manufacture recommendations. Proper hot and cold temperatures are maintained during food distribution and service. Foods that are held in the temperature danger zone are discarded after four hours. The temperatures of food held in steam tables are monitored throughout the meal service by food and nutrition services staff. Review of the [NAME] AM Select Dishwasher instruction manual included operating temperatures for all models listed 150 degrees F as the minimum effective temperature for the wash cycle and 180 degrees minimum effective temperature for the rinse cycle.4. Observation of the kitchen 02/23/26 at 8:08 A.M. with [NAME] #541 and [NAME] #531 revealed the walk-in refrigerator temperature log was over 41 degrees F since 02/04/26 and been taken out of use. The walk-in refrigerator was recorded at 50 degrees for the evening temperature on the 02/04/26 temperature log. To the right of the 50-degree F temperature, a temperature of 48 degrees F was written with the additional notation came to service. The facility obtained a portable refrigerator on 02/09/26 that was outside. The portable refrigerator was hooked up on 02/10/26. The temperature log for the portable refrigerator started on the morning of 02/11/26 with a reading of 36 degrees F. On 02/12/26, the evening temperature was recorded at 50 degrees F. Interview on 02/25/26 at 4:05 P.M. with Dietary Manager #538 revealed she would have taken the A.M. temperature on 02/12/26 of 37 degrees F around 5:00 A.M. when she arrived for work and the 50-degree F temperature around 4:00 P.M. before tray line. Written on the line next to 50 degrees F was less than two hours. When asked how she knew the refrigerator was not keeping temperature for less than two hours the Dietary Manager #538 stated a regional employee was doing a mock survey and found it warm. They moved everything into the reach in refrigerator. Dietary Manager #538 said she tested the milk and it was 39 degrees F, but she did not document that anywhere. A service technician came that day and had it up and running. It was later determined the regional employee was at the facility on 02/11/25 (not 02/12/25), the refrigerator was found warm around 2:30 P.M., and the refrigerator was not emptied when it was found to be 50 degrees F. Interview on 02/25/26 at 4:52 P.M. with the Administrator revealed he was not in the facility on 02/12/26 when it was discovered that the portable refrigerator was not keeping temperature. He said he was notified. On 02/13/25 at 5:10 P.M., the Administrator received a picture of four cases of drinks that were being thrown away. Interview on 02/26/26 at 9:58 A.M. with Maintenance Director #524 revealed on 02/12/26 at 2:36 P.M., Dietary Manager #538 texted him that the rental refrigerator unit was not cooling. At 2:38 P.M., he called the company he rented the portable refrigerator from, and they came out and serviced the unit. The condenser was not kicking on. It had something to do with the fan not working. He normally leaves at 3:00 P.M., but he waited to go home till they fixed the unit. They were finished fixing it by 5:00 P.M. Interview on 02/26/26 at 2:12 P.M. with [NAME] #516 revealed on 02/12/26 he clocked in and got ready. There was food in the rental refrigerator unit outside on 02/12/26. The built-in thermometer on the outside of the refrigerator read 50 degrees F. When he walked in, it was ridiculously warm. He grabbed the potato salad, it was 42 degrees F. He removed a pasteurized juice that was 50.2 degrees F, the milk was 50.4 degrees F, and the margarine was 50 degrees F. The rental refrigerator was fixed that afternoon. No one tested the milk to see what the temperature was when the repair was complete. Dietary Manager #538 left the milk in the rental unit and said maintenance would take care of it and left. [NAME] #516 reported they had never heard what to do for milk or juice for supper. The dietary staff decided to text Dietary Manager #538 and she did not reply to [NAME] #531. Dietary Aide #523 told him that Dietary Manager #538 responded to him and said she would relay the information about throwing out the milk. When [NAME] #516 arrived for work on 02/13/26, he walked out when he found out from Dietary Aide/Cook #531 and [NAME] #541 that they served the milk from the rental refrigerator for breakfast and lunch. He said he should have taken it upon himself to throw out the milk that was 50.4 degrees on 02/12/26 when he found the rental refrigerator was not cooling. [NAME] #516 reported Dietary Manager #538 said she thought the milk was fine. She spoke to the (continued on next page)</p>		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  365780	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/09/2026
NAME OF PROVIDER OR SUPPLIER  Marietta Heights Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE  5001 State Route 60 Marietta, OH 45750	
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)		
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>other staff and told them it would be ok. He looked for the Administrator and Human Resource. He found the Director of Nursing who called the Administrator and told him what he did to prevent the drinks that were in the rental refrigerator from being served and he had not done enough when he found out the drinks were served for breakfast and lunch. He indicated when he left on 02/12/26 there was not enough milk and juice in the reach-in refrigerator for breakfast. Interview on 03/02/26 at 10:37 A.M. with Office Manager #583 revealed they received the call at 2:38 P.M. of their rental refrigerator not reaching temperature. There was a technician onsite who left and would have been at the facility by about 3:15 P.M. They diagnosed the problem and took about 15 minutes to fix. It was a total of about an hour they were here total. They would have finished by about 4:15 P.M. Interview on 03/02/26 at 12:51 P.M. with Technician #590 revealed the rental refrigerator was 50.4 degrees F when he arrived at the facility. It took about an hour to diagnose, fix, and ensure the temperature dropped to normal range. It was 37 degrees F when he left. There was a coil that was bad. He relayed he had to remove shelves from the portable refrigerator to fix the rental. He moved crates of single serve milk and juice to another shelf. He said they were in the rental while he was repairing the refrigerator. Interview on 03/02/26 at 1:30 P.M. with Maintenance #524 verified he was not asked to throw away any items from the rental refrigerator. Interview on 03/04/26 at 8:23 A.M. with Dietary Aide #523 revealed the milk for supper on 02/12/26 would have been in the reach-in refrigerator when the rental refrigerator broke. He did not carry any milk inside from the portable refrigerator after they discovered it was hot. Interview on 03/02/26 at 8:57 A.M. with [NAME] #541 said he only knew the walk-in refrigerator was down. When he worked on 02/13/26, he did not know the rental refrigerator broke the day prior. He does not recall any conversation related to the warm milk or juice being thrown out. He recalls throwing out some wilted lettuce. He did not know where the milk came from that he served 02/13/26. Interview on 03/02/26 at 9:14 A.M. with Dietary Manager #538 revealed she spoke to maintenance staff, and he said the refrigerator was warm for less than two hours and that is why she wrote that on the log. Interview 03/03/26 at 11:28 A.M. with United Dairy Delivery #588 revealed he usually delivers milk twice a week, usually on Tuesdays and Fridays. He did not make any additional deliveries due to the facility having to throw products out. He was never told they had to replace milk or juice due to needing to throw it away. Review of delivery records revealed on 02/13/26, United Dairy delivered at 12:06 P.M. 200 chocolate milk cartons, a container of cottage cheese, 500 2% milk cartons, and 225 cartons of orange juice. Interview 03/03/26 at 1:49 P.M. with the Administrator revealed he received a photo at 5:10 P.M. on 02/13/26 that the milk delivery came and she was throwing away 4 cases of milk and juice. Verified they were thrown away after the breakfast, lunch and supper meals were served. No staff acknowledged getting rid of the milk and juice that remained in the rental refrigerator until 5:10 P.M. the next day. This deficiency represents noncompliance investigated under Complaint Number 2788578.</p>		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  365780	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/09/2026
NAME OF PROVIDER OR SUPPLIER  Marietta Heights Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE  5001 State Route 60 Marietta, OH 45750	
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)		
<p>F 0908</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Keep all essential equipment working safely.</p> <p>Based on observation, invoices, and interviews, the facility failed to ensure all electrical equipment was maintained in safe operating condition. This had the potential to affect all residents residing in the facility. The facility census was 38. Findings include: 1. Observation of the kitchen 02/23/26 at 8:08 A.M. with [NAME] #541 and [NAME] #531 revealed the walk-in refrigerator temperature log was over 41 degrees Fahrenheit (F) since 02/04/26 and had been taken out of use. The walk-in refrigerator was recorded at 50 degrees for the evening temperature on the 02/04/26 temperature log. To the right of the 50 degree F temperature, a temperature of 48 degrees was written and came to service was written. The temperature reading had been 40 degrees F recorded as the morning temperature on 02/02/26, 02/03/26 and 02/04/26. Interview on 02/25/26 at 4:13 P.M. with Dietary Manager #538 revealed she deleted her text and she cannot remember who texted her about the refrigerator being over temperature. She said she was told the temperature was in the 50's. She said she texted back and said get everything out of the cooler and put things in the reach-in refrigerator. She did not instruct the staff to take the temperature of any of the foods. They did not throw anything away. She said someone came to service the refrigerator but she had no paperwork and did not know who the person was. On 02/05/26, an evening temperature of 56 degrees F was recorded. On 02/06/26, an evening temperature of 54 degrees was recorded. There were no temperatures recorded for 02/07/26 or 02/08/26. On 02/09/26 the morning temperature was recorded at 58 degrees F. Interview on 02/26/26 at 2:11 P.M. with [NAME] #516 who was present on 02/04/26 revealed he opened the door to the refrigerator and the temperature was nicer in the walk-in than outside. He thought that was not a good sign. He texted Dietary Manager #538 and told her the temperature was in the 50's in the walk-in refrigerator. Items that would spoil were put in the reach in refrigerator. He had a conversation with the Dietary Manager #538 that the walk-in refrigerator was 40 degrees F three mornings in a row. Interview on 02/26/26 at 3:07 P.M. with the Administrator revealed he received a text at 9:45 A.M. on 02/08/26 about the walk-in refrigerator being 55 degrees F. He did not see the text on that Sunday morning and did not respond. He stated it was the first time he was informed that the walk-in refrigerator was not cooling. He did not know the temperature was 50 degrees F on 02/04/26 and he did not call a serviceman out on 02/04/26. He included he had no paperwork from any service repairman for 02/04/26. He verified there was a four-day delay in his notification of the walk-in refrigerator being broken. He verified reaching out to obtain a rental and repair the walk-in refrigerator was delayed five days. Interview on 02/26/26 at 3:22 P.M. with Maintenance #524 revealed he received a text at 7:30 P.M. on 02/08/26 that the walk-in refrigerator temperature was high. He stated it was the first time he was informed that the walk-in refrigerator was not cooling. He had no knowledge of the walk-in refrigerator not cooling on 02/04/26. He said if he knew the walk in was not cooling, he would have rented a rental unit sooner than 02/09/26. He verified there was a five-day delay in reaching out to get a rental unit and repair the walk-in refrigerator. 2. Observation of the kitchen on 02/23/26 at 8:08 A.M. with [NAME] #541 and [NAME] #531 revealed the kitchen did not have a working oven. Both ovens became nonfunctioning between 01/30/26 and 02/05/26. The heating element of the oven on the right was welded to the bottom of the oven for approximately three weeks to one month related to a power surge. Interview 02/26/26 at 8:32 A.M. with Maintenance #524 revealed the oven that caught fire inside had welded the heating element to the bottom of the oven panel and was bought new in June 2025. The oven on the left was bought new in March of 2025. The oven bought in March 2025 had problems since it was bought and had not been working on-and-off since October 2025. He stated it was a lemon and the company did not want to stand behind the warranty, blaming the facility on not running the correct wattage of electricity to the oven. A new heating element was ordered for the oven. Interview 02/26/26 at 8:32 A.M. with the Administrator revealed on 03/06/26, the facility bought an oven with a new stove. On 06/09/25, a new stove with grill was bought. The Administrator stated there was too much power going from the breaker to the (continued on next page)</p>		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  365780	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/09/2026
NAME OF PROVIDER OR SUPPLIER  Marietta Heights Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE  5001 State Route 60 Marietta, OH 45750	
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)		
<p>F 0908</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>ovens and it damaged them. He had an invoice dated 01/30/26 indicating both ovens were down and had been repaired. The invoice indicated the repairman had returned on 02/02/26 for electrical panel troubleshooting. On 02/10/26 the Administrator received a quote for a single deck convection oven with a removable door. 02/17/26, a heating element for the oven was ordered. The new oven was ordered and due for delivery around 03/16/26. This deficiency represents noncompliance investigated under Complaint Number 2788578.</p>		