

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 366470	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/23/2025
NAME OF PROVIDER OR SUPPLIER Wesley Woods at New Albany		STREET ADDRESS, CITY, STATE, ZIP CODE 4588 Wesley Woods Blvd New Albany, OH 43054	

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. (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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Based on observation, staff interview, and facility policy review, the facility failed to store food and drink items in a safe and sanitary manner. This had the potential to affect all 14 residents in the facility who received food from the kitchen. The facility census was 14. Findings include: 1. Observation of the kitchen on 12/23/25 at 9:10 A.M. in the reach-in freezer revealed a box containing 21, four (4) fluid ounce containers of nutritional shakes with an expiration date of 09/09/23, a box containing 23, six (6) fluid ounce vanilla shakes with an expiration date of 07/18/25, a box of multiple 4 fluid ounce chocolate shakes with an expiration date of 10/11/25, and a bag of pierogies and a bag of ravioli that were unlabeled and undated. Observation on 12/23/25 at 9:16 A.M. of the reach-in refrigerator in the main kitchen revealed a 46 fluid ounce container of thickened cranberry cocktail contained had an expiration date of 07/03/25, a five (5) pound container of small curd cottage cheese with an expiration date of 12/10/25, containers of prepared fruit salad and sliced cucumbers with no preparation or expiration date, shredded carrots in a loosely closed bag with an expiration date of 12/20/25, and uncovered mandarin oranges in a clear container with no preparation or expiration date. Further observation of the kitchen on 12/23/25 at 9:20 A.M. in the dry storage area revealed a container of grits with an expiration date of 12/11/25, a container of yeast with an expiration date of 01/13/24, malt vinegar with an expiration date of 11/14/24, a gallon of red wine vinegar with an expiration date of 04/05/25, and an eight (8) fluid ounce nutritional drink with an expiration date of 11/27/25. Observation on 12/23/25 at 9:35 A.M. of the walk-in refrigerator revealed an uncovered container of feta cheese with a preparation date of 12/11/25, a tray of 8 uncovered chicken breasts, a tray of nine (9) uncovered waffles, and opened sliced corn beef with no preparation or expiration date. Observation on 12/23/25 at 9:38 A.M. of the walk-in freezer revealed a box of uncovered breaded cod, a clear plastic bag labeled beef with no expiration date and ice inside the bag, cheese slices with no expiration date, and two packages of yogurt with an expiration date of 09/26/25. Interview on 12/23/25 between 9:16 A.M. and 9:41 A.M. with Dietary Manager (DM) #20 verified all of the above mentioned expired, unlabeled, undated, and improperly covered and stored food and drink items at the time of discovery. 2. Observation on 12/23/25 at 1:05 P.M. of the drink station in the skilled nursing dining area revealed the ice machine door had dark colored spots on the bottom of the interior side of the door and there was a brown grocery bag with a sandwich inside stored on the counter. Interview on 12/23/25 at 1:15 P.M. with DM #20 confirmed the ice machine had dark colored spots on lower part of interior door and the sandwich inside the brown grocery bag on the counter. Review of the undated facility policy titled, Food Storage- Refrigeration (Dining), revealed all time and temperature control for safety (TCS) foods (including leftovers) should be labeled, covered, and dated when stored in refrigerator and foods should be stored in a manner to prevent contamination. Review of the undated facility policy titled, Food Storage- Dry Storage, revealed food items must be used on before the use by date or discarded. Review of the undated facility policy titled, General Food Preparation, Service and Handling, revealed leftovers must be dated, labeled, covered, cooled, and stored in a refrigerator and leftovers must be used within seven days per food code or discarded. 3. Observation on 12/23/25 at 9:44 A.M. of the red bucket containing water and sanitizer revealed when DM #20 tested the sanitizer levels with the testing strip, the testing strip did not change color to register any sanitizer. Interview on 12/23/25 at 9:45 A.M. with DM #20 confirmed the test strip did not change color stating the bucket had been prepared almost 4 hours prior. Observation on 12/23/25 at 11:41 A.M. of the red bucket sanitization levels with DM #20 revealed there was no sanitation registering on the test strip as evidence by no change in the color of the test strip after being inserted into sanitizer except the very end of the torn strip. Interview on 12/23/25 at 11:42 A.M. with DM #20 confirmed the full test strip did not change color when tested to determine if the sanitizer was at the proper level and only the very tip of the strip where it was torn changed color. DM #20 confirmed the testing strips being used were new and not expired. This deficiency represents non-compliance investigated under Complaint Number 2685017.</p>		