STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	525219	A. Building B. Wing	06/11/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Edenbrook of Platteville	1300 N. Water St. Platteville, WI 53818

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 and interview, the facility did not maintain a safe and sanitary environment in which food is prepared, stored, and distributed. This has the potential to affect all 53 residents who reside in the facility. Surveyor observed dust coating the light fixtures and sprinkler heads within the facility's stove hood unit. Surveyor observed [NAME] D sanitizing the food prep area with a bucket of sanitizer that did not test the correct parts per million and was no longer warm. [NAME] D was unsure how long the sanitizer is good for before it needs to be changed out. Surveyor observed Corporate Maintenance Man E who has a full head of hair and a full beard to be in the food preparation/clean dishware area without donning hair restraints. Surveyor observed 3 garbage cans, that were not currently being used, in the kitchen to be full or overflowing onto the floor and to be uncovered. Surveyor observed DA G (Dietary Aide) to be spraying food debris off dirty plates splashing her own clothing. Then Surveyor observed DA G carrying clean dishes up against her wet shirt. Evidenced by:Example 1On 6/9/26 at 10:15 AM, Surveyor and DM C (Dietary Manager) observed the stove hood unit together, noting dust to be coated on the sprinkler heads and the light fixtures. DM C indicated the maintenance department usually cleans these. Example 2Facility policy, titled Sanitary Conditions/Dietary Policies and Procedures, undated, includes: . The chemical solution must be maintained at the correct concentration, based on periodic testing, at least once per shift, and for the effective contact time according to manufacturer's guidelines. Manual Washing and Sanitizing- . a chemical solution maintained at the correct concentration, based on periodic testing. at least when initially filled and as needed.Facility policy, titled Chemical Cleaning and Sanitation, issued 1/1/18, includes: Many factors influence the effectiveness and safety of sanitizers. Some of these factors are: concentration: if concentration is too low, it won't effectively sanitize and if it is too high it can be toxic. Water temperature. most sanitizers are most effective between 65 and 120 degrees Fahrenheit. To test concentration of sanitizer in sink and buckets, fill a small container with sanitizing solution from filled sink. Allow solution to cool to room temperature. Dip test strip in solution. Hold for 10 seconds. Remove and read strip.On 6/10/26 at 10:37 AM, Surveyor observed [NAME] D using sanitizer solution from a small bucket to sanitize counter and robo-coupe base. Surveyor asked [NAME] D how she knows the solution is at the correct concentration for sanitizing. [NAME] D grabbed a roll of orange testing paper and dipped one strip into the small bucket. The orange strip did not change color. [NAME] D indicated the strip was to change a green color. [NAME] D filled another bucket with sanitizing solution from the three-compartment sink. She dipped another orange strip into the newly filled bucket. The strip changed to a green color. [NAME] D indicated this meant the parts per million were between 150-200. [NAME] D stated, I don't know when it was changed out last and I am not sure how often the buckets should be changed. [NAME] D indicated she would need to wipe the areas again using the new solution with the correct concentration.On 6/11/26 at 9:36 AM, DM C (Dietary manager) indicated the sanitizing solution concentration should be checked prior to using it and as needed. DM C indicated the solution can only sit for a couple hours in the small buckets before it is no longer at the correct concentration and will no longer sanitize. Example 3Facility policy, titled Infection Control-Dietary, includes: Hairnets, coverings or clean caps shall be (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	worn at all times in the Dietary Department and applied appropriately to keep hair from contacting exposed food, clean utensils and single-service/use items, unwrapped hair restraints must entirely cover all hair. Beards are to be trimmed and covered with beard restraint and mask if applicable.On 6/10/26 at 10:39 AM, Surveyor observed Corporate Maintenance Man E, with hair exposed on his head and face, in the facility's kitchen near clean dishes and open food without donning hair restraints. DM C (Dietary Manager) indicated Corporate Maintenance Man E should be using hair restraints while working in the kitchen. Example 4On 6/11/26 at 9:05 AM, Surveyor observed 3 garbage containers in the facility's kitchen to be full or overflowing onto the floor and to be uncovered. Dietary Aide F indicated there is a lid for each container and the lids should be on.On 6/11/26 at 9:36 AM, DM C (Dietary manager) indicated garbage receptacles, in the kitchen, should have lids on them while they are not in use. Example 5On 6/11/26 at 9:05 AM, Surveyor observed DA G (Dietary Aide) to be spraying food debris off dirty dishes. Surveyor observed DA G's shirt to be speckled with water and damp. Then Surveyor observed DA G handling clean dishes to put them away. DA G indicated during interview that her shirt got wet from spraying off the dirty dishes and she does not usually wear an apron, but she should because there is potential for her dirty shirt to come in contact with the clean dishes.On 6/11/2026 at 9:36 AM, DM C (Dietary manager) indicated there is potential for dishwashing staff to contaminate clean dishes if they get water spray on their clothing and then their clothing comes into contact with clean dishes. DM C indicated he has disposable aprons in the kitchen for staff to use and he will educate staff on using them while washing dirty dishes.