

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

Printed: 08/28/2024
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 525264	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/12/2024
NAME OF PROVIDER OR SUPPLIER Meadowbrook at Appleton		STREET ADDRESS, CITY, STATE, ZIP CODE 1335 S Oneida St Appleton, WI 54915	
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. 47248 Based on observation, staff interview, and record review, the facility did not ensure food was stored and prepared in a sanitary manner. This practice had the potential to affect all 40 residents residing in the facility. The facility did not have a system for monitoring cooked food temperatures or hot/cold holding temperatures. Staff did not practice safe food handling by donning hair and beard restraints while cooking and serving food. Findings include: Cooked and Hot/Cold Holding Temperatures: The facility's Food Temperature Record policy, with a revision date of February 2020, indicates: To ensure that foods and beverage are held and served at temperatures which comply with state and federal regulations. Each resident receives and the facility provides food that is palatable and at the proper temperature. Time and temperature control foods such as meat, poultry, fish, and eggs should be cooked to the minimum temperature specified below: Pork, beef, or veal - 145 degrees Fahrenheit (F) for 15 seconds Poultry - 165 degrees F for 15 seconds Fish - 145 degrees F for 15 seconds Ground meats - 155 degrees F for 15 seconds Shell eggs - 145 degrees F for 15 seconds and 155 degrees F if cooked and held for later service (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: 525264	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/12/2024
NAME OF PROVIDER OR SUPPLIER Meadowbrook at Appleton		STREET ADDRESS, CITY, STATE, ZIP CODE 1335 S Oneida St Appleton, WI 54915	
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	Foods not listed above must be cooked to a minimum of 135 degrees F and transferred to holding equipment .Hot foods must be held at a minimum of 135 degrees F .Cold foods must be held for service at a temperature of 41 degrees F or less .Holding temperatures must be recorded on the Food Temperature Record immediately prior to serving time and checked periodically as needed to maintain acceptable temperatures. The Federal Food and Drug Administration (FDA) Food Code 2022 documents at section 3-401.11 Raw Animal Foods: (A) Except as specified under (B) and in (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and food containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked .Internal Cooking Temperature Specifications for Raw Animal Foods .Raw eggs cooked for immediate service, fish, intact meat, except whole meat roasts and whole muscle intact beef steak at 145 degrees F for 15 seconds .Commercially raised game animals, rabbits at 155 degrees F for 17 seconds . Non-intact meats and raw eggs not for immediate service, wild game animals, poultry, stuffed fish, meat, pork, pasta, ratites, stuffing containing fish, meat, ratites and poultry at 165 degrees F for greater than 1 second . The FDA Food Code 2022 documents at section 3-403.11: (C) and (D) Food that is taken from a commercially processed, hermetically sealed container or intact package cooked to a temperature of 135 degrees F. The FDA Food Code 2022 documents at 3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding .Time/Temperature Control for Safety Food shall be maintained: (1) At 57 Celsius (C) (135 Fahrenheit (F) or above, except that roast cooked to a temperature and for a time specified in 3-401.11 (B) or reheated as specified in 3-403.11 (E) may be held at a temperature of 54 C (130 F) or above; (2) At 5 C (41 F) or less. On 6/12/24 at 8:13 AM, Surveyor observed [NAME] (CK)-D clean the steam table. Surveyor interviewed CK-D who indicated the breakfast meal was served and CK-D was no longer in the process of serving food. When Surveyor asked CK-D about food cooked temperatures and holding temperatures for the breakfast meal, CK-D obtained the food temperature log and indicated to Surveyor that temperatures for the breakfast meal were not documented. CK-D verified cooked temperatures and holding temperatures should be obtained and documented. The facility's Hot Holding Food Temperature Log, dated June 2024, indicates: The minimum hot holding temperature is 135 degrees F. If the food temperature is less than 135 degrees F, notify a manager or supervisor. If out of temperature for less than two hours, the food may be rapidly reheated to 165 degrees F (one time only). Surveyor noted the form was blank and did not contain hot holding temperatures for the month of June. The facility's Food Temperature Record, dated June 2024, did not contain any cooked food temperatures for the following days and meals: ~ 6/4/24 - dinner meal ~ 6/5/24 - dinner meal (continued on next page)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 525264	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/12/2024
NAME OF PROVIDER OR SUPPLIER Meadowbrook at Appleton		STREET ADDRESS, CITY, STATE, ZIP CODE 1335 S Oneida St Appleton, WI 54915	
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	~ 6/6/24 - lunch meal ~ 6/7/24 - breakfast and lunch meals ~ 6/8/24 - breakfast, lunch, and dinner meals ~ 6/9/24 - breakfast, lunch, and dinner meals ~ 6/10/24 - dinner meal ~ 6/11/24 - breakfast, lunch, and dinner meals ~ 6/12/24 - breakfast meal On 6/12/24 at 12:16 PM, Surveyor interviewed Dietary Manager (DM)-F who confirmed food temperatures should be obtained to ensure foods are thoroughly cooked. DM-F also confirmed food temperatures should be obtained for items in the steam table. DM-F confirmed staff did not obtain and document temperatures consistently . Hair and [NAME] Restraints: The facility's undated Hair Restraints policy indicates: Hair restraints are worn to keep hair away from food and to minimize touching or handling hair during food production. Hair is considered to be a foreign object and hair restraints help to avoid hair from falling into food .1. Hair restraints are worn by anyone in the kitchen .5. Hair restraints include: clean hats that cover all hair such as caps, chefs hats, hair coverings such as fine nets and surgical caps, beard or facial hair coverings. The FDA Food Code 2022 documents at 2-402.11: Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. On 6/12/24 at 8:13 AM, Surveyor observed Activity Director (AD)-C in the kitchen without a hair net. Surveyor observed AD-C leave the kitchen and then re-enter the kitchen without a hair net to obtain a cup. On 6/12/24 at 8:20 AM, Surveyor interviewed AD-C who confirmed AD-C was in the kitchen without a hair net and stated AD-C was just grabbing a cup. AD-C stated hair nets were not always available by the door where AD-C entered the kitchen. AD-C verified AD-C should wear a hair net when AD-C enters the kitchen. During a continuous kitchen observation beginning at 11:03 AM on 6/12/24, Surveyor observed CK-E gather items and season and prep foods for the dinner meal without a beard restraint. Surveyor noted CK-E had a full beard and mustache. Surveyor also observed CK-E stir food, open cans of food, and place the food in pots without a beard restraint. (continued on next page)		

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 525264	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/12/2024
NAME OF PROVIDER OR SUPPLIER Meadowbrook at Appleton		STREET ADDRESS, CITY, STATE, ZIP CODE 1335 S Oneida St Appleton, WI 54915	
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	On 6/12/24 at 12:16 PM, Surveyor interviewed DM-F who stated staff should don a hair net prior to entering the kitchen. DM-F stated hair nets are available at the front and back entrances of the kitchen. DM-F stated CK-E is expected to wear a beard net and verified CK-E was not wearing one.		