STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	525611	A. Building B. Wing	05/06/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Timber Ridge Health and Rehabilitation	825 Whiting Ave Stevens Point, WI 54481

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, staff interview, and record review, the facility did not ensure food was stored and served in a safe and sanitary manner. This practice had the potential to affect 44 of 44 residents residing in the facility. Staff did not store food in a manner to ensure food safety, including proper labeling and dating practices. Staff did not accurately test parts per million (PPM) of the sanitizing solution or accurately complete testing logs. Kitchen equipment and food services areas were not in clean and condition. Staff did not follow safe food cooling protocols. Staff did not appropriately test and maintain dishwasher temperatures. In addition, staff engaged in an unsanitary dishwashing process. Staff did not wear hair restraints consistently throughout the kitchen. Staff did not complete appropriate hand hygiene.Findings include: On 5/4/26 at 9:08 AM, Surveyor and [NAME] (CK)-G began an initial kitchen tour and were joined by Kitchen Manager (KM)-F. On 5/5/26 Nursing Home Administrator (NHA)-A indicated the facility follows the Food and Drug Administration (FDA) Food Code. Food Labeling/Storage: The 2022 FDA Food Code documents at 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food (TCS), Date Marking: (A) Except when packaging food using a reduced oxygen packaging method as specified under S 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5 Celsius (C) (41 Fahrenheit (F)) or less for a maximum of 7 days. The day of preparation shall be counted as day 1. The 2022 FDA Food Code documents at 3-501.18 Ready-to-Eat, Time/Temperature Control for Safety Food (TCS), Disposition: (A) A food specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). The facility's Date Marking for Food Safety policy, dated 3/1/26, indicates: .2. Food shall be clearly marked to indicate the date or day by which the food shall be consumed or discarded. 3. The individual opening or preparing a food shall be responsible for date marking the food at the time the food is opened or prepared. 4. The marking system shall consist of a color-coded label, the day/date of opening, the day/date the item must be consumed or discarded .6. The head cook, or designee, shall be responsible for checking the refrigerator daily for food items that are expiring, and shall discard accordingly. The dietary manager, or designee, shall spot check refrigerators weekly for compliance, and document accordingly . During the initial kitchen tour with KM-F and CK-G that began at 9:08 AM on 5/4/26, Surveyor observed numerous food storage concerns including the following examples: Dry Storage:~ An open bag of penne pasta that was not sealed shut and did not contain open or use-by dates.~ A unlabeled bulk container of bread crumbs (per KM-F) with no open or use-by dates. Surveyor and KM-F observed a scoop in the container.~ An unlabeled gallon container of an unidentified substance with no open or use-by dates. KM-F initially indicated the substance was salt, but then thought it was seasoning. KM-F stated the container had been on the counter as long as KM-F could remember. ~ Three unlabeled containers of oats (per KM-F) with no (continued on next page)

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	CK-G then stated CK-G cleaned the microwave that morning. CK-G did not know when the stovetop/range was last cleaned and verified the kitchen did not look clean. Food Cooling Temperatures: The 2022 FDA Food Code documents at 3-501.14 Cooling: (A) Cooked time/temperature control for safety food shall be cooled: (1) Within 2 hours from 57 C (135 F) to 21 C (70 F); and (2) Within a total of 6 hours from 57 C (135 F) to 5 C (41 F) or less. (B) Time/temperature control for safety food shall be cooled within 4 hours to 5 C (41 F) or less. The 2022 FDA Food Code documents at section 3-501.15 Cooling Methods: (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under S 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. The facility's Dietary Department Policy and Procedure (Rapid Cooling of Foods), dated 3/1/26, indicates: Potentially hazardous foods should be cooled rapidly. Proper cooling of hot foods to a safe temperature minimizes the growth of microorganisms that may result in food contamination. 1. Rapid cooling is defined as cooling from 135ˆF to 70ˆF within two hours and then to a temperature of 40ˆF or below within the next four hours. The total cooling time between 135ˆF and 40ˆF is not to exceed six hours. During the initial kitchen tour that began at 9:08 AM on 5/4/26, Surveyor and KM-F observed a food cooling log posted in the kitchen. The log contained 23 food items for cooling. Seven of the items had not been cooled to 40 degrees or less. Examples of final logged temperatures included: ~ Ham - 50ˆ~ Soup - 109ˆ~ Chili - 66ˆ~ [NAME] - 64ˆ~ Sausage - 145ˆ Surveyor interviewed KM-F who indicated food should be cooled to 40 degrees. KM-F indicated staff should document the food cooling progress on the log all the way through to 40 degrees or less. Dishwasher Temperatures: The 2022 FDA Food Code documents at 4-302.13 Temperature Measuring Devices, Manual Warewashing: Water temperature is critical to sanitization in warewashing operations. This is particularly true if the sanitizer being used is hot water. The effectiveness of cleaners and chemical sanitizers is also determined by the temperature of the water used. A temperature measuring device is essential to monitor manual warewashing and ensure sanitization. Effective mechanical hot water sanitization occurs when the surface temperatures of utensils passing through the warewashing machine meet or exceed the required 71 C (160 F). Parameters such as water temperature, rinse pressure, and time determine whether the appropriate surface temperature is achieved. Although the Food Code requires integral temperature measuring devices and a pressure gauge for hot water mechanical warewashers, the measurements displayed by these devices may not always be sufficient to determine the surface temperatures of utensils are reaching 71 C (160 F). The regular use of irreversible registering temperature indicators provides a simple method to verify the hot water mechanical sanitizing operation is effective in achieving a utensil surface temperature of 71 C (160 F). The 2022 FDA Food Code documents at 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures: The temperature of hot water delivered from a warewasher sanitizing rinse manifold must be maintained according to the equipment manufacturer's specifications and temperature limits specified in this section to ensure surfaces of multi-use utensils such as kitchenware and tableware accumulate enough heat to destroy pathogens that may remain on such surfaces after cleaning. The surface temperature must reach at least 160 degrees F as measured by an irreversible registering temperature measuring device to affect sanitization. When the sanitizing rinse temperature exceeds 194 degrees F at the manifold, the water becomes volatile and begins to vaporize reducing its ability to convey sufficient heat to utensil surfaces. The lower temperature limits of 165 degrees F for a stationary rack, single temperature machine, and 180 degrees F for other machines are based on the sanitizing rinse contact time required to achieve the 160 degree F utensil surface temperature.The 2022 FDA Food Code documents at 4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing (B): In hot water mechanical warewashing operations, an irreversible registering (continued on next page)

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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	they needed to review policies for education. Surveyor observed the following policies on the counter for staff to read and sign: ~ Food Safety Requirements~ Sanitation Inspection~ Dishwasher Temperatures~ Date Marking for Food Service On 5/6/26 at 12:11 PM, Surveyor interviewed Registered Dietician (RD)-E who indicated kitchen staff should be aware of and follow all policies related to food preparation, storage, safety, cleanliness, and serving. On 5/6/26 at 12:27 PM, Surveyor interviewed KM-F who indicated cooked and opened food should be clearly marked with the name of the food, the date it was made or opened, and the use-by date. KM-F indicated staff should clean food storage areas and remove out-of-date foods. KM-F indicated nursing staff are responsible for maintaining temperature logs for unit kitchenette refrigerators/freezers. KM-F wasn't aware the sanitizing solution needs to be at a certain temperature to test for efficacy and verified the testing log did not include the temperature of the sanitizing solution. KM-F verified staff aren't cleaning the kitchen as indicated on the daily cleaning checklist and deep cleaning list and indicated it may be due to staff burnout. KM-F stated the state of the kitchen is embarrassing and verified staff should not sign the daily cleaning log for tasks that aren't completed. KM-F verified cooked food should be cooled to 40 degrees or below. KM-F stated staff should put food in shallow pans and/or in ice baths to cool and should document cooling temperatures until the food reaches a temperature of 40 degrees or below. KM-F thought the facility had a high temperature dishwashing machine but stated KM-F was told by NHA-A it was a low temperature chemical sanitizing machine and the low temperatures were fine. KM-F was aware information on the dishwashing machine indicated the temperature should reach a minimum of 155ˆ for the wash cycle and 180ˆ for the rinse cycle and reported the low temperatures to NHA-A. KM-F stated it is an old machine and two repairman have been there to address low temperatures in the past two months. KM-F stated one of the repairmen indicated the machine is faulty because it isn't properly ventilated. KM-F stated the temperature testing puck does not work and shows lower temperatures than the dishwashing machine gauges. KM-F verified KM-F did not order a new testing puck. KM-F confirmed staff should remove aprons and wash hands prior to touching clean dishes when moving from dirty dishes to clean dishes. KM-F stated every person who enters the kitchen needs to wear a hairnet and beard restraint (if applicable). KM-F stated KM-F put a box of hairnets by the kitchen entrance so staff can put one on prior to entering the kitchen. KM-F verified KM-F should have worn a hairnet to cover the hair coming out of KM-F's hat. KM-F also confirmed CK-G should have cleansed hands between glove changes. On 5/6/26 at 3:29 PM, Surveyor interviewed NHA-A who indicated kitchen staff should be aware of and follow policies related to food preparation, storage, safety, cleanliness, and serving. NHA-A stated NHA-A was told the dishwashing machine was a chemical sanitizing machine. After Surveyor indicated information on the dish machine indicated the wash temperature should reach 155ˆ and the rinse temperature should reach 180ˆ, NHA-A confirmed the dishwashing machine is a high temperature machine. NHA-A confirmed the dishwashing machine needs to be fixed or replaced because of the consistently low temperatures.