

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  525672	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  02/26/2025
NAME OF PROVIDER OR SUPPLIER  Meadowbrook at Chetek		STREET ADDRESS, CITY, STATE, ZIP CODE 725 Knapp St Chetek, WI 54728	

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> 48793</p> <p>Based on observation, interview and record review, the facility did not prepare, distribute, and serve food in a manner that prevents foodborne illness for 57 of 59 residents reviewed.</p> <p>Findings include:</p> <p>Facility policy titled Storage, Prepare, Distribute, and Serve Food, last revised [DATE], stated in part, .-#3. Storage (Refrigerated) c. All refrigerated and prepared food must be covered, labeled, and dated with use-by date .</p> <p>Facility policy titled Labeling Food and Date Marking, last revised February 2020, stated in part, .-#2. Recommended that all items placed in refrigeration units be labeled with the name of the item, the date the item is placed in the refrigerator and/or the date it is to be used .-#6. Refrigerators and storage areas are routinely checked for temperatures, labeling, and dating of food items with food being discarded when beyond the use-by date .</p> <p>Facility policy titled Food from Outside Sources, last revised [DATE], stated in part, .-#4. All food items that are already prepared by family or visitor brought into the facility must: a. Be labeled with content, and the date the item was brought in, and residents name. b. Be sealed in a container with a non-plastic wrap top. The container will be provided by the facility .#5. b. All cooked food brought in for resident and stored on the unit pantry refrigerator will be dated when accepted for storage and discarded after five days .</p> <p>On [DATE] at 10:01 AM, Surveyor toured the kitchen with Dietary Manager (DM) C. Surveyor observed multiple, unlabeled items in the walk-in refrigerator including the following:</p> <p>Surveyor observed an Italian dressing container with no open date label. Surveyor could also not find a manufacturer's expiration label on the container. Surveyor interviewed DM C who indicated that all items should have an open date label on the items.</p> <p>Surveyor observed an open relish container with a label of [DATE].</p> <p>Surveyor observed a whipping cream container with a manufacturer's expiration date of [DATE]. There was no open date label on the whipping cream container, and Surveyor observed the container contained writing which stated, Do not use.</p> <p>(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
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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>Surveyor observed an open container of 2% milk, which was approximately 50% used, with a manufacturer's expiration label of [DATE] but no open date label. Surveyor observed an open container of whole milk, which was approximately 50% used, with a manufacturer's expiration date label of [DATE] but no open date label. DM C indicated that milk, once opened, should have an open date label.</p> <p>Surveyor observed an open container of cultured sour cream, which was approximately 75% used, with no open date label. DM C indicated the cultured sour cream should have had an open date label. DM C took the cultured sour cream, and threw the container in the garbage.</p> <p>Surveyor observed an apple cider vinaigrette dressing container with open date label of [DATE].</p> <p>On [DATE] at 10:09 AM, Surveyor toured the kitchenette and observed the resident refrigerator. Surveyor observed an open Thousand Island dressing container, which was approximately 75% used, that contained no open date label. DM C grabbed the Thousand Island dressing, had a staff member label the dressing, and placed the dressing back in the fridge. Surveyor observed a gas station paper container with flip top lid labeled [DATE]. The paper container was labeled with R1's name and contained fried chicken. Surveyor asked DM C what the facility expectation for storage of fried chicken in the fridge was. DM C indicated that R1's fried chicken should have been cleaned out by nursing staff, as leftovers are only good in the fridge for a couple of days. Surveyor observed DM C remove R1's fried chicken container from the refrigerator and throw the chicken away.</p> <p>On [DATE] at 10:15 AM, Surveyor interviewed Dietary [NAME] (DC) D and asked about the Italian dressing container with no open date label. DC D indicated that DC D just opened the dressing the other day and forgot to place an open date label on the container. Surveyor then observed DC D label the container with a date of [DATE] and place the dressing back in the fridge. Surveyor then asked DC D about the whipping cream container that had no open date label, a past manufacturing expiration date of [DATE], writing stating do not use on the container, and that was still stored in the refrigerator. DC D indicated that DC D used the whipping cream on [DATE] for a special dessert for Valentines Day. DC D indicated that DC D placed the do not use label on the container so that no other staff would use the whipping cream until DC D could use it for the special dessert.</p> <p>On [DATE] at 10:49 AM, Surveyor interviewed DM C and asked DM C about the items that had no open date labels. DM C indicated that all items should have open date labels regardless of the manufacturing expiration dates on the container. Surveyor asked DM C to explain the process for monitoring the resident refrigerator in the kitchenette. DM C indicated that DM C had the expectation that nursing staff were to monitor the fridge. DM C indicated that nursing staff does not do that, and it is the responsibility of the kitchen staff to monitor for potential expired foods. DM C indicated that DM C will be creating audit logs for kitchen staff to monitor the resident fridge in the kitchenette. Surveyor asked DM C about the expired fried chicken in the resident fridge. DM C indicated the fried chicken should have been thrown out within ,d+[DATE] days after being placed in the resident fridge. Surveyor asked DM C about the expired dressings in the walk-in fridge in the kitchen. DM C indicated that dressing is good for 3 months once opened. DM C indicated the apple cider vinaigrette with the open date label [DATE] should have been thrown out within 3 months of being opened. DM C indicated the other dressings that were not labeled should be tossed as well since staff could not know when those items were opened.</p> <p>(continued on next page)</p>		

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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>On [DATE] at 11:15 AM, Surveyor interviewed Nursing Home Administrator (NHA) A and asked if NHA A was aware of any foodborne illnesses between staff and residents. NHA A indicated there had been no sickness pertaining to foodborne illness in the facility. NHA A indicated that DM C came to NHA A after Surveyor toured the kitchen and admitted to not having items in the kitchen labeled with open dates and that expired items were discovered in the kitchen area.</p>		