

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 525693	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/11/2024
NAME OF PROVIDER OR SUPPLIER Brown Cty Comm Treatment Ctr-Bayshore Village		STREET ADDRESS, CITY, STATE, ZIP CODE 3150 Gershwin Drive Green Bay, WI 54311	

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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47248</p> <p>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 61 residents residing in the facility.</p> <p>The facility did not cool pre-cooked leftover food with an approved cooling method.</p> <p>Findings include:</p> <p>The 2022 Federal Food and Drug Administration (FDA) Food Code documents at section ,d+[DATE].14 Cooling Methods: (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under S ,d+[DATE].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.</p> <p>During an initial kitchen tour with Dietary Manager (DM)-C on [DATE] that began at 8:28 AM, Surveyor noted the freezer contained pre-cooked leftover food items labeled with use-by dates. DM-C verified the facility kept leftovers. Surveyor observed the following leftover foods in the freezer:</p> <p>~Lasagna with a use-by date of [DATE]</p> <p>~Meatloaf with a use-by date of [DATE]</p> <p>~Veggie lasagna with a use-by date of [DATE]</p> <p>~Hot dogs with a use-by date of [DATE]</p> <p>~Pizza casserole with a use-by date of [DATE]</p> <p>~Chopped fish with a use-by date of [DATE]</p> <p>~Two containers of bacon with use-by dates of [DATE]</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>~Pureed ham with gravy with a use-by date of [DATE]</p> <p>~Ground ham with a use-by date of [DATE]</p> <p>~Ribs with a use-by date of ,d+[DATE]</p> <p>~Macaroni and cheese with a use-by date of [DATE]</p> <p>~Pork ribs with a use-by date of [DATE]</p> <p>~Minestrone soup with a use-by date of [DATE]</p> <p>~Tuna noodle casserole with a use-by date of [DATE]</p> <p>~Tuna noodle casserole with a use-by date of [DATE]</p> <p>~Clam chowder with a use-by date of [DATE]</p> <p>~Corn chowder with a use-by date of [DATE]</p> <p>~Sausage gravy with a use-by date of [DATE]</p> <p>~Pork ribs with a use-by date of [DATE]</p> <p>~Taco meat with a use-by date of [DATE]</p> <p>~Philly steak with a use-by date of [DATE]</p> <p>~Lemon pepper chicken with a use-by date of [DATE]</p> <p>~Cheeseburger casserole with a use-by date of [DATE]</p> <p>~Loaded baked potato soup with a use-by date of [DATE]</p> <p>~Roast chicken with a use-by date of [DATE]</p> <p>~Two containers of loaded baked potato soup with use-by dates of [DATE]</p> <p>Surveyor reviewed the kitchen's food cooling logs. Surveyor noted there were no cooling log for October and November (2024) and noted the food observed in the freezer was not listed on the cooling logs provided. Surveyor interviewed DM-C who indicated DM-C would speak with [NAME] (CK)-D because DM-C was new and unsure of the process.</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>Following the interview with DM-C, Surveyor interviewed CK-D who indicated the food in the freezer was leftovers and labeled with use-by dates which were three months after the cooked dates. When Surveyor asked about the expired items, CK-D indicated the dates were most likely mistakes, but because the items were not documented on the cooling log there was no way to ensure that. CK-D indicated the food in the freezer was not cooled using the facility's blast chiller and was not documented on the logs with an appropriate cooling method because that has never been the process. CK-D indicated the blast chiller was only used to cool roasts and pork loins. CK-D indicated food was left to cool and then labeled and stored in the freezer for future use.</p>		