STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	0020273	A. BUILDING: _____ B. WING _____	10/05/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BUCKEYE HOME	5618 E BUCKEYE RD MADISON, WI 53716

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
M 000	INITIAL COMMENTS On 10/05/2026, Surveyor conducted a standard licensure survey at Buckeye Home. Three deficiencies were identified. Census: 3	M 000		
M 278	88.05(3)(b) FREE OF HAZARDS The home shall be free from hazards and kept uncluttered and free of dangerous substances, insects and rodents. This Rule is not met as evidenced by: Based on observation, record review and interview, the provider did not safeguard residents from environmental hazards. Toxic chemicals were not securely stored. Findings include: The provider, who was licensed 07/30/2024, can provide cares for up to 3 residents in the client groups: advanced aged, alcohol/drug dependent, emotionally disturbed/mental illness, traumatic brain injury, and developmentally disabled. On 10/05/2026, at approximately 3:25 PM, Surveyor toured the environment and observed the following unsecured cleaning compounds: Kitchen sink cabinet: -45 pac container of automatic dishwasher	M 278		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

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M 278	Continued From page 1 cleaner -32 fluid ounce bottle of all-purpose cleaner, lemon breeze scent Resident Bathroom: -(4) 8.8 ounce can of air mist Surveyor observed Resident 1 ambulating freely throughout the home. On 10/05/2026, Surveyor requested and reviewed Resident 1's record. Resident 1 moved into the home, 09/13/2024, with diagnoses including delusional disorder, major depressive disorder, paranoid personality disorder and traumatic brain injury. Resident 1's "Individual Service Plan," dated 05/01/2026, documented: "Self-Abusive Behavior: Has a history of alcohol and substance abuse. Has a history of self-injurious behaviors including cutting [him/herself] and attempting to jump out of windows." "Destructive/Abusive: Has a history of being anxious, agitated and frustrated easily. Has a history of delusional thoughts and paranoia, including thinking that [s/he] is in prison. Has a history of making weapons from household items." On 10/05/2026, at approximately 4:15 PM, Surveyor interviewed Manager A. Manager A stated s/he would re-educate staff to ensure cleaning compounds were securely stored.	M 278		
M 474	88.07(4)(c) FOOD PREPARED AND STORED SANITARY WAY	M 474		

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M 474	Continued From page 2 Food shall be prepared and stored in a sanitary manner. This Rule is not met as evidenced by: Based on observation and interview, the provider did not store food under sanitary conditions. Surveyor found food items in the refrigerator that were not properly dated to implement a system to identify when opened food was to be discarded for the prevention of food borne illnesses; and food items in the freezer that were not properly sealed to avoid freezer burn. Findings include: The provider, who was licensed 07/30/2024, can provide cares for up to 3 residents in the client groups: advanced aged, alcohol/drug dependent, emotionally disturbed/mental illness, traumatic brain injury, and developmentally disabled. On 10/05/2026, at approximately 3:20 PM, Surveyor toured the kitchen and observed the following: Refrigerator: -A bag of finely shredded mild cheddar cheese that was not properly sealed. -A 45 ounce jar of Italian sauce flavored with meat that was not dated when opened. Freezer: -(2) opened bags of mixed vegetables that were not properly sealed. -A bag of boneless skin chicken breast that was not properly sealed.	M 474		

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M 474	Continued From page 3 -A box of waffles that was not properly sealed. "Time/temperature control for safety (TCS) guidelines indicate food prepared in a food establishment and held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. Refrigerated, RTE (ready-to-eat)/TCS food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed or discarded." (US Food and Drug Administration (FDA) Food Code, 2022, Section 3-501.17) "Ready-to-eat TCS food (foods that need time and temperature control for safety) can be stored for only seven days if it is held at 41 degrees Fahrenheit or lower. The count begins on the day the food was prepared or a commercial container was open. TCS foods includes milk and dairy products, eggs, meat (beef, pork, and lamb), poultry, fish, shellfish and crustaceans, baked potatoes, tofu or other soy protein, sprouts and sprout seeds, sliced melons, cut tomatoes, cut leafy greens, untreated garlic-and-oil mixtures, and cooked rice, beans, and vegetables." (ServSafe Coursebook, 7th edition, 2017, p. 1-7, p. 1-8, and p. 7-3) "Proper packaging helps maintain quality and prevent freezer burn. Aluminum foil, freezer paper, plastic containers, and plastic freezer bags will help food maintain optimum quality in the freezer. Plastic wrap alone will not provide	M 474		

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M 474	Continued From page 4 enough protection by itself, but can be used to separate foods within another package. When packaging food, press out as much air as possible to prevent freezer burn, and wrap tightly." (Source: USDA (United States Department of Agriculture) website, How should food be packaged for the freezer?, https://ask.usda.gov (retrieval date - June 23, 2025).) On 10/05/2026, at approximately 4:15 PM, Surveyor interviewed Manager A. Manager A stated s/he would re-educate staff to ensure food was dated when opened and properly stored.	M 474		
M 570	88.10(3)(l) Safe Physical Environment Individuals, except for correctional residents, have basic rights which they do not lose when they enter an adult family home. A resident shall have a safe environment in which to live. The adult family home shall safeguard residents who cannot fully guard themselves from environmental hazards to which they are likely to be exposed, including conditions which would be hazardous to anyone and conditions which would be or are hazardous to a particular resident because of the resident's condition or disability. This Rule is not met as evidenced by: Based on observation and interview, the provider did not safeguard residents from environmental hazards. The provider's water temperature exceeded 115° Fahrenheit (F) at resident bathroom sink faucet	M 570		

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M 570	Continued From page 5 and kitchen sink faucet. Findings include: On 10/05/2026, at approximately 4:00 PM, Surveyor and Manager A toured the environment. Surveyor tested the hot water temperatures at the resident's bathroom sink faucet and the kitchen sink faucet where the water temped above 122 °F. "Exposure to hot water is a potential environmental danger for residents. Elderly residents and residents with mental and physical disabilities may have neurological conditions that prevent instant recoil from hot water. Because these individuals do not instantly react to dangerous temperature levels, they are at particular risk for injury. Hot water can cause scalding; e.g., second and third degree burns in which the skin blisters and swells. In such instances, skin does not return to normal and forms scar tissue upon healing. These burns may lead to permanent disability." (Source: Publication DHS P-01942 - 08/2017). On 10/05/2026, at approximately 4:15 PM, Surveyor interviewed Manager A. Manager A stated s/he would have the water heater recalibrated.	M 570		