STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	0019301	A. BUILDING: _____ B. WING _____	R 02/17/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
POST RD FACILITY	2705 POST RD MADISON, WI 53713

(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 02/17/2026, Surveyor conducted a verification visit at Post Rd Facility. One deficiency was identified. One of 1 deficiency was a repeat violation (see Statement of Deficiency (SOD) ROYN11 and SOD ROYN12). Under statutory provisions of Wis. Stat. Chapter 50, a $200 revisit fee is being assessed. Census: 2	{M 000}		
{M 474}	88.07(4)(c) FOOD PREPARED AND STORED SANITARY WAY 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 sealed to avoid contamination and food items in the freezer that were not properly sealed to avoid freezer burn. This is a repeat violation. See Statement of Deficiency (SOD) ROYN11, dated 06/24/2025, and SOD ROYN12, dated 10/15/2025. Findings include: The provider, who was licensed 02/15/2023, can provide cares for up to 3 residents in the client groups: advanced aged, alcohol/drug dependent,	{M 474}		

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

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{M 474}	Continued From page 1 emotionally disturbed/mental illness, traumatic brain injury, and developmentally disabled. On 02/17/2026, at approximately 10:00 AM, Surveyor toured the kitchen and observed the following: Refrigerator: -An opened package of thick sliced bacon that was not properly sealed and did not contain an open date -An opened thawed package of shredded potato patties that was not properly sealed and did not contain an open date. The packaging read, 'Keep Frozen. Do not Thaw.' -A plastic black container with a clear plastic lid with what appeared to be leftover food that was not dated when placed in the refrigerator. -A clear plastic bowl with a plastic green lid with what appeared to be leftover red sauce that was not dated when placed in the refrigerator. -A dish covered in aluminum foil that was not dated when placed in the refrigerator and did not state what food item was inside. -An 'old fashioned' lemon pie that had a bakery date of 12.15.25. Freezer: -An opened bag of fully cooked chicken breast tenders that was not properly sealed. -An opened bag of French fries that was not properly sealed. -An opened bag of buffalo style chicken strips that was not properly sealed. -An opened box of vegetable spring rolls that was not properly sealed. -An opened bag of mini pancakes that was not properly sealed. -An opened bag of waffles that was not properly sealed.	{M 474}		

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{M 474}	Continued From page 2 "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 enough protection by itself, but can be used to	{M 474}		

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{M 474}	Continued From page 3 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 02/17/2026, at approximately 11:00 AM, Surveyor interviewed Manager H. Manager H and Surveyor reviewed the food items in the refrigerator and freezer. Manager H stated staff roll the tops of the frozen packaging shut before placing them in the freezer. Manager H stated s/he would discuss the concern with staff.	{M 474}		