

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 165442		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 06/25/2026	
NAME OF PROVIDER OR SUPPLIER Woodland Terrace				STREET ADDRESS, CITY, STATE, ZIP CODE 1922 Fifth Avenue NW , Waverly, Iowa, 50677			
(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) COMPLETION DATE	
F0812 SS = E	Continued from page 1 top. The facility reported a census of 81 residents. Findings include: On 6/22/26 at 11:20 AM an initial tour revealed the Vulcan stove had a build-up of a thick black tacky substance covering the entire stove top. On 6/24/26 at 9:50 AM an observation revealed the Vulcan stove still had a build-up of a thick black tacky substance covering the entire stove top. On 6/24/26 at 9:55 AM Staff B, Cook, indicated they only cleaned the grates but didn't clean the stove top. Staff B also stated, "We don't clean it. It's over 20 years old. I wouldn't want to start a fire by using a degreaser (grease remover)." On 6/24/26 at 9:59 AM the Dietary Manager (DM) indicated the cook's held the responsibility of cleaning the stove. She expected them to scrub it each shift. The DM added the stove's age exceeded 20 years. On 6/24/26 at 10:11 AM the Administrator indicated she expected the staff to clean the stove after every use. On 6/24/26 at 1:15 PM the Administrator spoke with the DM and indicated the Vulcan stove possessed such an advanced age that they couldn't provide a copy of the manufacturer's instruction manual. The Dining Services policy dated 11/10/23 instructed staff that they must construct and situate all food storage, preparation, and distribution equipment so they'd easily clean it and maintain it in a sanitary (clean) manner. It directed staff to keep food preparation areas clean and free of possible sources of infection (germs) by strictly adhering to the Dining Services Policy. The policy noted that the Dining Services Director/Chef had to assure the dietary department remained clean and that sanitation met the requirements. It also stated that Dining Services would adhere to the facility's Infection Control Policies.	F0812					