

Wisconsin Department of Health Services

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>0016417</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>09/04/2025</b>
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NAME OF PROVIDER OR SUPPLIER  <b>LADYSMITH ADULT DAY SERVICES</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>518 W LAKE AVE LADYSMITH, WI 54848</b>
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(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
E 000	<p><b>INITIAL COMMENTS</b></p> <p>An announced remote relocation/recertification survey was conducted on 09/04/2025 at Ladysmith Adult Day Services located in Ladysmith, WI.</p> <p>Ladysmith Adult Day Services is out of compliance with Wisconsin Administrative Code DHS 105.14 for Adult Day Centers.</p> <p>Citations are issued.</p> <p>Census on the day of survey: 14</p> <p>Square footage of the facility is approximately 1900 square feet. The number of participants that can be served based on square footage is 37 participants. The facility is asking for certification for 30 participants.</p>	E 000		
E 231	<p><b>105.14(7)(f)6.a-c. FOOD SAFETY: STORE, PREPARE, SERVE TEMPS</b></p> <p>Whether food is prepared at the ADCC or off-site, the ADCC shall store, prepare, distribute, and serve food in accordance with professional standards for food service safety. The ADCC shall do all of the following: a. Refrigerate and store all foods requiring refrigeration at or below 41 degrees Fahrenheit. Food items not in their original containers shall be covered, labeled and dated. b. Maintain freezing units at 0 degrees Fahrenheit or below. Frozen foods shall be packaged, labeled, and dated. c. Hold hot foods at 135 degrees Fahrenheit or above and cold foods at 41 degrees Fahrenheit or below until served.</p>	E 231		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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E 231	<p>Continued From page 1</p> <p>This Rule is not met as evidenced by: Based on interview the facility failed to identify which professional standards of food safety to be followed in how to prepare, distribute and serve food in 1 of 1 facility kitchens observed.</p> <p>Findings:</p> <p>On 09/04/2025 at 11:45 AM during an observation with Owner A of lunch being provided to participants, observed Staff B pick up a food thermometer and take the food temperature, set down the thermometer, move another kettle to a different burner, then using the same gloved hand open a bag of hamburger buns and remove one using their gloved hand and put it on a plate, then continued to dish up the remainder of the plate. Staff B did not remove their gloves or wash their hands before repeating the steps for the next participant's plate.</p> <p>On 09/04/2025 at 12:00 PM in an interview with Owner A, when asked what is the facility procedure for handling food, Owner A stated, "We have nothing documented. To be honest I had something at the old center and took it down." We moved everything to my garage and it's still there." Owner A was asked when the first participants were at the new location and receiving services at the facility, Owner A stated, "August 4, 2025 it has been a month."</p> <p>On 09/04/2025 at 12:15 PM in an interview with Staff B, when asked when would they change their gloves and wash their hands, Staff B said,</p>	E 231		

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E 231	Continued From page 2  "No I did not change my gloves, I generally don't."	E 231		
Z 001	Initial Comments  An announced remote relocation/recertification survey was conducted on 09/04/2025 at Ladysmith Adult Day Services located in Ladysmith, WI.  Ladysmith Adult Day Services is in compliance with regulations for Wisconsin Administrative Code DHS Chapters 12 and 13.  A total of 3 employee files were reviewed during the survey.  No citations issued.	Z 001		
L 000	Initial Comments  An announced remote relocation/recertification survey was conducted on 09/04/2025 at Ladysmith Adult Day Services located in Ladysmith, WI.  Ladysmith Adult Day Services is in compliance with the Federal Regulations 42 CFR 441.301 Home and Community Based Services benchmarks/requirements.  No Citations issued.	L 000		