STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	0020768	A. BUILDING: _____ B. WING _____	C 07/16/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
HERITAGE ON HAMPTON ASSISTED LIVING F/	4615 W HAMPTON AVE MILWAUKEE, WI 53218

(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
N 000	Initial Comments On 07/16/2026, Surveyors completed 2 complaint investigations at Heritage on Hampton Assisted Living Facility. As a result, 3 deficiencies were identified, 1 deficiency was a repeat deficiency. One complaint was substantiated; 1 complaint was unsubstantiated. Census: 25	N 000		
N 416	83.37(2)(e) Other administration given or delegated by RN Other administration. Injectables, nebulizers, stomal and enteral medications, and medications, treatments or preparations delivered vaginally or rectally shall be administered by a registered nurse or by a licensed practical nurse within the scope of their license. Medication administration described under sub. (2)(e) may be delegated to non-licensed employees pursuant to s. N 6.03(3). This Rule is not met as evidenced by: Based on observation, record review, and interview, the provider did not ensure 2 of 2 caregivers (Caregiver C and Caregiver D) reviewed were delegated to administer injectable medications by the providers current registered nurse (RN) within the scope of their license. Findings include: On 06/25/2026, the Department received a complaint alleging concerns with training. On 07/15/2026, at 11:00 AM, Surveyor reviewed staff records and identified the following: Caregiver C was hired on 09/13/2025. Caregiver C was delegated for insulin administration by	N 416		

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

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N 416	Continued From page 1 Registered Nurse (RN) F on 06/25/2026. The form titled "RN Delegation of Nursing Tasks" included bullet point tasks of rectal/vaginal medications, nebulizer set-up and administration, and stomal/enteral medication. These tasks were crossed out on the signed form. Caregiver D was hired on 12/30/2025. Caregiver D had a form titled "RN Delegation of Nursing Tasks". Caregiver D signed the form on 06/25/2026. The form was not signed by an RN. On 07/15/2026, at 12:00 PM, Surveyor reviewed resident records and identified the following: Resident 1 was admitted on 03/25/2025. Resident 1's individual service plan (ISP), dated 01/07/2026, indicated medications were administered by staff. Resident 1's June and July 2026 medication administration record (MAR) indicated Resident 1 was prescribed Humalog insulin to be administered by sliding scale 3 times a day, Lantus insulin 12 units at bedtime, enema every day as needed (PRN), and laxative suppository to be used every day PRN. Resident 1 was administered a suppository by Caregiver C on 06/10/2026. Resident 1 was administered an enema by Caregiver C on, 06/10/2026, 07/07/2026 and 07/11/2026. Resident 1 was administered insulin 24 times in June 2026 by Caregiver C prior to Caregiver C being delegated to administer insulin by RN F. Resident 1 was administered insulin 2 times in July 2026 by Caregiver D.	N 416		

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N 416	Continued From page 2 Resident 2 was admitted on 11/15/2025. Resident 2's ISP, dated 10/23/2025, indicated medications were administered by staff. Resident 2's June and July 2026 MAR indicated Resident 2 was prescribed Humalog insulin to be administered by sliding scale 3 times a day, and Lantus insulin 15 units a day at bedtime. Resident 2 was administered insulin 18 times in June 2026 by Caregiver C prior to Caregiver C being delegated to administer insulin by RN F. Resident 2 was administered insulin 4 times in July 2026 by Caregiver D. On 07/15/2026 at 2:26 PM, Surveyors interviewed Licensee A and Manager B. Licensee A and Manager B confirmed the code requirement. Licensee A and Manager B acknowledged Surveyors' concerns. Manager B reported s/he would ensure all staff were delegated by RN F. On 07/16/2026, at 1:58 PM, Surveyor interviewed RN F. RN F reported s/he only delegates staff for insulin administration. RN F reported Manager B was delegated for administration of rectal medications. RN F confirmed the staff who administers the medication signs on the MAR for the medication they administered. RN F reported s/he was unaware staff were administering rectal medications and reported s/he would ensure they were delegated to complete this task. RN F reported s/he does talk about rectal medications but confirmed s/he did not delegate the task as far as showing staff and having staff perform the task to ensure compliance.	N 416		
N 452	83.41(3)(b) Food safety.	N 452		

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N 452	Continued From page 3 Food safety. Whether food is prepared at the CBRF or off-site, the CBRF shall store, prepare, distribute and serve food under sanitary conditions for the prevention of food borne illnesses, including food prepared off-site, according to all of the following: 1. The CBRF shall refrigerate all foods requiring refrigeration at or below 40°F. Food shall be covered and stored in a sanitary manner. 2. The CBRF shall maintain freezing units at 0°F or below. Frozen foods shall be packaged, labeled and dated. 3. The CBRF shall hold hot foods at 140°F or above and shall hold cold foods at 40°F or below until serving. This Rule is not met as evidenced by: Based on observation and interview, the provider did not ensure food was stored to prevent food borne illness. The provider did not ensure food was maintained at a safe temperature, properly seal food, maintain labels or dates on open food. This had the potential to affect 25 of 25 residents in the facility. This is a repeat deficiency. See Statement of Deficiency (SOD) QAVZ11, dated 09/30/2025. Findings include: On 06/25/2026, the department received a complaint alleging concerns with food safety. On 07/15/2026, at 9:00 AM, Surveyors toured the	N 452		

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N 452	Continued From page 4 facility and observed the following: - The dining room contained a steam table with scrambled eggs and toast. Surveyors did not observe the steam table turned on. Surveyors observed a gallon of milk and an unopened container of yogurt on the table next to the steam table. The yogurt was warm to the touch, and the gallon of milk was covered in condensation. At 9:50 AM, Surveyors observed Caregiver C scoop some eggs and toast from the steam table and place them in the microwave. Caregiver C reported Resident 3 wanted seconds. Surveyor took the temperature of the eggs, which was 82.8° Fahrenheit (F). - At 9:55 AM, Surveyors toured the kitchen. One of the refrigerator's door was ajar. Surveyors were unable to close the refrigerator. The refrigerator contained salad dressings, a container labeled "Pork Fried Rice 05/19/2026-05/24/2026", container of Cool Whip, Nosa yogurt, bottle of Milky Way milk, refrigerator biscuits, jelly, mustard, cut watermelon, 2 heads of lettuce, a bag of what appeared to be take away containers from a restaurant, a chunk of what appeared to be a type of meat wrapped in plastic wrap with no label, onions and butternut squash. Surveyors took a temperature of the refrigerator, which was 63.2° F. - The large cooler had 5-tiered metal shelving unit inside for food storage. The top shelf contained a type of pan located directly under the condenser fan. Surveyors observed water spraying out of the condenser fan. Surveyor was sprayed with water during the tour of the cooler. Surveyors observed the third shelf from the top contained raw meat which included 5 containers	N 452		

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N 452	Continued From page 5 of Jenni-O ground turkey, a pound of Bob Evans pork sausage, and a bag of chicken. The shelf underneath the raw meat contained a metal pot which contained a brown type of gravy with a type of meat in it. The pot was not fully covered with plastic wrap, which left the contents exposed to air. The pot was not labeled with a date. Also on the shelf was a pan of cooked white rice, without a dated label, and another pan contained what appeared to be a type of meat in a red sauce, without a dated label. The lids were made of metal and were full of water. The bottom shelf contained bottles of soda. - The freezers contained the following: a bowl covered in plastic wrap labeled "cub [sic] steak 6-4-26", the meat appeared freezer burnt and was white in appearance, a plastic bag labeled "sau [sic]" with no date, a white type of meat wrapped in plastic wrap with no label, a bag of cheese not sealed and exposed to the air, a plastic bag of what Cook E identified as peppers with no label or date. The freezer located inside of the cooler sprayed water, which caused food items to be covered in ice. "Refrigeration slows bacterial growth. Bacteria exist everywhere in nature. They are in the soil, air, water, and the foods we eat. When they have nutrients (food), moisture, and favorable temperatures, they grow rapidly, increasing in numbers to the point where some types of bacteria can cause illness. Bacteria grow most rapidly in the range of temperatures between 40 and 140 °F, the 'Danger Zone,' some doubling in number in as little as 20 minutes. A refrigerator set at 40 °F or below will protect most foods." (Source: USDA.gov, Refrigeration & Food Safety,	N 452		

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N 452	Continued From page 6 March 23, 2015, https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/refrigeration (Retrieval date: 07/21/2026).) Cross-contamination is the transfer of harmful bacteria to food from other foods, cutting boards, and utensils and it happens when they are not handled properly. This is especially true when handling raw meat, poultry, eggs, and seafood, so keep these foods and their juices away from already cooked or ready-to-eat foods and fresh product." (https://www.fsis.usda.gov/news-events/events-meetings/food-safety-education-month-preventing-cross-contamination (Retrieval date 07/21/2026).) On 07/15/2026, at approximately 10:15 AM, Surveyors interviewed Cook E. Cook E reported s/he had talked with maintenance regarding the issue with the refrigerator. Cook E reported s/he told maintenance to get rid of the fridge. When Surveyors inquired why there was still food in the fridge, Cook E reported s/he was going to clean it out today. Cook E did not offer any further response regarding why the food was kept in the fridge. When Surveyors inquired about the placement of the leftover food below the raw meat in the cooler, Cook E reported staff were responsible for dinner. Cook E reported s/he had spoken with staff regarding food placement in the cooler. Cook E reported s/he took the meat out of the freezer yesterday and put it on a shelf to thaw. Cook E reported after dinner staff must of put the leftovers on the shelf under the meat. Cook E confirmed ready to eat food should not be stored below raw meat. Cook E acknowledge Surveyors concerns regarding storage and labeling of food.	N 452		

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N 452	Continued From page 7 On 07/15/2026 at 2:26 PM, Surveyors interviewed Licensee A and Manager B. Licensee A and Manager B confirmed the code requirement. Licensee A and Manager B reported they were unaware of the steam tables not being turned on when utilized. Licensee A confirmed cold food items required to stay cold during food service.	N 452		
N 488	83.44(1)(c) Clothes dryers enclosed and vented Clothes dryers. The CBRF shall enclose any clothes dryer having a rated capacity of more than 37,000 Btu/hour in a one-hour fire resistive rated enclosure. If the clothes dryer requires a vent, the CBRF shall use dryer vent tubing that is of rigid material with a fire rating that exceeds the temperature rating of the dryer. The dryer vent tubing shall be clean and maintained. This Rule is not met as evidenced by: Based on observation and interview, the provider did not ensure 3 of 4 clothes dryers in the residential laundry room had vent tubing which was maintained and consisted of a rigid material. One dryer did not have vent tubing. Two dryers had a section of vent tubing which consisted of flexible style tubing. Findings include: On 07/15/2026 at 9:33 AM, Surveyors toured the facility. The laundry area was located on the ground floor of the facility. The laundry room consisted of 4 dryers. The dryer closest to the door did not contain vent tubing to the back of the machine. Surveyor observed a thick grey dust-like substance, similar to lint, located on the back of the dryer and wall. The outlet and area around the outlet where the dryer was plugged	N 488		

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N 488	Continued From page 8 into was covered in the dust like substance. Two dryers were connected to vent tubing which consisted of rigid material. The tubing from the dryers connected in the middle of the dryers and was placed up into the drop ceiling tiles. A section of approximately 10 inches of the vent tubing consisted of a flexible material. On 07/15/2026 at 2:26 PM, Surveyors interviewed Licensee A. Licensee A was aware of the code requirement. Licensee A reported s/he was unaware of the missing dryer vent and would need to look into it. Licensee A confirmed the dryer vent needed to be rigid material and reported s/he would replace the section.	N 488		