

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>IL6001010</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  <b>10/01/2018</b>
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NAME OF PROVIDER OR SUPPLIER  <b>APERION CARE BLOOMINGTON</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>1509 NORTH CALHOUN STREET BLOOMINGTON, IL 61701</b>
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S 000	Initial Comments  Special Focus Facility  Certification Survey	S 000		
S9999	Final Observations  Statement of Licensure Violations:  300.610a) 300.1210b) 300.3240a)  Section 300.610 Resident Care Policies  a) The facility shall have written policies and procedures, governing all services provided by the facility which shall be formulated by a Resident Care Policy Committee consisting of at least the administrator, the advisory physician or the medical advisory committee and representatives of nursing and other services in the facility. These policies shall be in compliance with the Act and all rules promulgated thereunder. These written policies shall be followed in operating the facility and shall be reviewed at least annually by this committee, as evidenced by written, signed and dated minutes of such a meeting.  Section 300.1210 General Requirements for Nursing and Personal Care  b) The facility shall provide the necessary	S9999	<p><b>Attachment A</b> <b>Statement of Licensure Violations</b></p>	

Illinois Department of Public Health LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE <b>10/28/18</b>
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S9999	<p>Continued From page 1</p> <p>care and services to attain or maintain the highest practicable physical, mental, and psychological well-being of the resident, in accordance with each resident's comprehensive resident care plan. Adequate and properly supervised nursing care and personal care shall be provided to each resident to meet the total nursing and personal care needs of the resident.</p> <p>Section 300.3240 Abuse and Neglect</p> <p>a) An owner, licensee, administrator, employee or agent of a facility shall not abuse or neglect a resident. (Section 2-107 of the Act)</p> <p>These Regulations were not met as evidenced by:</p> <p>Based on observation, record review, and interview the facility failed to rapidly cool, hot potentially hazardous (TCS - Time/temperature controlled for safety), food to a safe internal temperature of 41 degrees Fahrenheit (F) or below within the maximum permitted six hours to prevent food borne illness. This failure resulted in the facility preparing to serve unsafe food without recognizing the potential for food borne illness to all 72 residents. This situation of improperly cooled pork roast was observed being prepared for meal service.</p> <p>Findings include:</p> <p>According to the menu for the noon meal on 9-26-18, Tender Pork Roast was the planned protein source for all residents. On 9-26-18 at 9:20 A.M., V6, Day Cook was preparing roast</p>	S9999		

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S9999	<p>Continued From page 2</p> <p>pork, by pulling the pork apart, for the noon meal. V6 stated that the pork was cooked on 9-25-18. V6 stated V6 prepared two, 10 to 12 pound boneless pork loin roasts on 9-25-18. V6 stated that the pork roasts were placed into the oven around 9:00 AM on 9-25-18. V6 was off duty at 1:30 P.M. on 9-25-18. V6 stated that the Evening Cook or V5, Dietary Manager removed the roasts at 1:30 PM from the oven. At 9:20 A.M. over 14 hours later the internal temperature of one of the pork roasts was 41 to 42 degrees Fahrenheit (F). The temperature was taken with the facility's thermometer and the thermometer's ice point test was 32 degrees F. that indicates that the facility thermometer was accurate. V6 stated that he did not see any documented evidence that the pork roasts were monitored to ensure that the roasts were rapidly cooled. V6 stated on 9-26-18 at 9:55 AM V6 removed the two pork roasts from the walk in refrigerator at 8:55 A.M. and began pulling the meat apart for the noon meal. V6 stated that the roasts were in the steam table pan it was cooked in. The pan was covered with a metal lid and the about two inches of broth around the roasts.</p> <p>On 9-26-18 at 9:55 A.M., V5, Dietary Manager stated that V5 did take temperatures of the roasts and recorded them. On 9-26-18 V5 provided a sheet of notebook paper dated 9/25/18 labeled Cool down on Pork listing the temperatures: 165 degrees F at 1:00 P.M., 140 degrees F. at 3:00 P.M., and 112 degrees F. at 5:00 P.M. V5 stated that V5 left the facility at 5:00 P.M. and V5 did not instruct any one to continue to monitor or record cooling temperatures of the roasts. V5 stated that roasts were in the walk in refrigerator when V5 had taken the temperatures. V5 confirmed that, the pork roast would have been served to residents.</p>	S9999		
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S9999	<p>Continued From page 3</p> <p>On 9-27-18 at 9:50 AM V5 stated that V5 did not assign anyone to monitor the cool down temperatures of the pork roast. V5 confirmed it should have been done. V5 stated that V5 was aware of the requirement for the pork roast to be cooled to 41 degrees F. or below within 4 hours of being cooked. V5 also stated that it has been at least 5 years since V5 has had any further training or in-services on cooling of potentially hazardous foods.</p> <p>According to V5 and V6 on 9-26-18 at 9:20 AM and 9:55 AM, it is unknown how long this potentially hazardous (TCS) food remained above 41 degrees F. while it was stored in the walk in refrigerator - from 5:00 PM (9-25) through 8:55 AM (9-26-18), a period of nearly 14 hours without the benefit of rapid cooling.</p> <p>The facility's undated policy "Food Handling: Cooking, Cooling, and Holding of Raw Animal Foods" Potentially hazardous cooked foods shall be cooled within two (2) hours from one hundred forty degrees (140 degrees) F. to seventy (70 degrees) F. and within four (4) hours to forty-one (41 degrees) F. or less. If prepared with ingredients at ambient temperatures, such as reconstituted foods and canned tuna, the food item shall be cooled within four (4) hours to forty-one (41 degrees) F." The policy further offers methods and procedures to facilitate rapid cooling including place in a freezer in a shallow pan with a loose fitting cover or uncovered if protected from overhead contamination. Cut or divide the food item into smaller or thinner portions. Place in shallow pans in refrigerator. Use chiller equipment. Stir the food item in a container placed in an ice water bath. Use containers that facilitate heat transfer. ... use of shallow pans,</p>	S9999		
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S9999	<p>Continued From page 4</p> <p>separating food into smaller portions, placing the container in an ice water bath, stirring food periodically, using ice paddles, and adding ice.</p> <p>The Resident Census and Conditions of Residents form completed 9-25-18 specifies that 72 residents reside in the facility. This also documents residents with pressure ulcers, receiving hospice care, on dialysis, and receiving respiratory treatments.</p> <p>(C)</p>	S9999		