

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 6016463	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 07/06/2016
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NAME OF PROVIDER OR SUPPLIER LIFE'S JOURNEY MATTOON	STREET ADDRESS, CITY, STATE, ZIP CODE 300 LERNA ROAD SOUTH MATTOON, IL 61938
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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
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S 000	Initial Comments Annual Licensure Survey Statement of Licensure Violations	S 000		
S9999	Final Observations 330.715 Request for Resident Criminal History Record Information a) A facility shall, within 24 hours after admission of a resident, request a criminal history background check pursuant to the Uniform Conviction Information Act for all persons 18 or older seeking admission to the facility, unless a background check was initiated by a hospital pursuant to the Hospital Licensing Act. Background checks shall be based on the resident's name, date of birth, and other identifiers as required by the Department of State Police. (Section 2-201.5(b) of the Act) This requirement is not met as evidenced by the following: Based on record review and interview, the facility failed to conduct criminal history background checks pursuant to the Uniform Conviction Information Act for three residents (R105, R106, and R107) on the supplemental sample admitted after the Second Probationary Licensure Survey of 4-19-16. The finding includes: E1, Administrator stated on 7-5-16 at 3:00 P.M. that the facility was not conducting resident criminal history background checks. E1 stated	S9999	<p>Attachment A Statement of Licensure Violations</p>	

Illinois Department of Public Health LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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S9999	<p>Continued From page 1</p> <p>the facility had not been set up with the Illinois State Police to conduct the criminal history background checks. Three residents', (R105, R106, and R107) admitted after the Second Probationary Licensure Survey of 4-19-16 ,admission records were reviewed. No evidence was found that resident criminal history background checks were conducted.</p> <p>------(B)</p> <p>330. 2000 Food Handling Sanitation</p> <p>Every facility shall comply with the Department's rules entitled "Food Service Sanitation" (77 Ill. Adm. Code 750).</p> <p>This requirement was not met as evidenced by the following:</p> <p>Based on observation and interview, the facility failed to properly label opened potentially hazardous food items in the refrigerator, failed to ensure that the can opener was maintained to prevent food contamination, failed to maintain the range and ovens to prevent potential contamination, and failed to store clean dishes and utensils free of potential contamination. This has the potential to affect all 10 residents residing at the facility.</p> <p>The findings include:</p> <p>1. Section 750.151 Ready-to-Eat Potentially Hazardous Food, Date Marking a) On-Premises Preparation (prepare and hold cold) Except when packaging food using a reduced oxygen packaging method, and except as specified in subsections (d) and (e) of this Section, refrigerated, ready-to-eat potentially</p>	S9999		
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S9999	<p>Continued From page 2</p> <p>hazardous food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, and maintained at 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.</p> <p>b) Commercially Processed Food (open and cold hold) Except as specified in subsections (d)-(f) of this Section, refrigerated, ready-to-eat potentially hazardous 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 on the premises, sold, or discarded, based on the temperature and time combination specified in subsection (a) of this Section.</p> <p>On 7-6-16 at 10:15 A.M., an open gallon of milk and an open five pound container of cottage cheese were in the serving kitchen refrigerator. The potentially hazardous food containers were not labeled and dated.</p> <p>2. Section 750.800 Cleaning Frequency b) To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred.</p> <p>A) On 7-5-16 at 10:10 A.M., the table mounted manual can opener blade and gear housing was encrusted with dark brown food residue and metal filings. E3, Dietary Supervisor stated, "I try to clean it weekly". E3 also stated that E3 wipes it off daily.</p>	S9999		
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S9999	<p>Continued From page 3</p> <p>B) On 7-5-16 at 10:10 A.M., a tall storage rack was within 12 inches of the handwashing lavatory. The storage rack stored clean utensils and cooking equipment and handwashing spills and splatters can contaminate the equipment.</p> <p>3. Section 750.800 Cleaning Frequency d) The food- contact surfaces of grills, griddles, and similar cooking and the cavities and door seals of microwaves oven shall be cleaned at least once a day except that this shall not apply to hot oil cooking equipment and hot oil filtering systems. The food-contact surfaces of all cooking equipment shall be kept free of encrusted grease deposits and other accumulated soil.</p> <p>On 7-5-16 at 10:10 A.M., encrusted food and greasy residue was on 16 large sheet pans. The range burners were covered with encrusted and burnt on food residue. The ovens had encrusted burnt on food and greasy residue in them. The oven/range combination's backsplash and the underneath side of the shelf attached to backsplash were covered with food spills and splatters, burnt on food residue and grease deposits.</p> <p>4. Section 750.800 Cleaning Frequency e) Non-food-contact surfaces of equipment shall be cleaned as often as is necessary to keep the equipment free of accumulation dust, dirt, food particles, and other debris.</p> <p>On 7-5-16 at 10:10 A.M., the inside of the ventilation hood over the oven and the range/oven combination had accumulations of cooking greasy residue, dust and lint were on the removable filter, and greasy dust and lint strands</p>	S9999		

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S9999	<p>Continued From page 4</p> <p>were hanging front of the grease trough.</p> <p>According to the Resident Roster dated 7/5/16, 10 residents reside at the facility.</p> <p>(B)</p>	S9999		
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