

Illinois Department of Public Health

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| STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION | (X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:<br><br><b>IL6016216</b> | (X2) MULTIPLE CONSTRUCTION<br>A. BUILDING: _____<br><br>B. WING _____ | (X3) DATE SURVEY COMPLETED<br><br><b>03/04/2015</b> |
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| NAME OF PROVIDER OR SUPPLIER<br><br><b>BROOKDALE BURR RIDGE</b> | STREET ADDRESS, CITY, STATE, ZIP CODE<br><b>6801 HIGHGROVE BOULEVARD<br/>BURR RIDGE, IL 60521</b> |
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| S 000 | Initial Comments<br><br>STATEMENT OF LICENSURE VIOLATIONS<br><br>Licensure Post Visit to survey date 12/17/14.   | S 000 |   |  |
| S9999 | Final Observations<br><br>Section 300.2030 Hygiene of Dietary Staff<br>Section 750.512 When to Wash Hands<br><br>Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation, including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, and:<br><br>e) After handling soiled equipment or utensils;<br><br>f) During food preparation, as often as is necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;<br>h) Before donning gloves for working with food; and<br><br>i) After engaging in other activities that contaminate the hands.<br><br>Section 750.840 Drying<br><br>All equipment, tableware and utensils shall be air-dried.<br>Food service personnel shall be in good health, shall practice hygienic food handling techniques, and good personal grooming. | S9999 | <p><b>Attachment A</b><br/><b>Statement of Licensure Violations</b></p> |  |

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| Illinois Department of Public Health<br>LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE |
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| S9999 | <p>Continued From page 1</p> <p>This requirement is not met as evidenced by:</p> <p>Based on observation, interview and record review staff utilizing the kitchen areas failed to wash hands and handle food with proper hygienic practices, ensure foods are stored in a safe manner for consumption to prevent cross contamination and complete the daily cleaning task checklist that would be used to monitor compliance. This kitchen services the entire facility. This has the potential to effect all residents that reside in the facility.</p> <p>The findings include:</p> <p>According to the list of dietary staff provided by the facility, there is a total of 20 staff.</p> <p>The sign in sheet for staff training on use of handwashing and use of hair nets inside the kitchen and on hand washing competencies, first-in and first out, labeling and dating, cross contamination, following recipes, food storage and keeping personal items out of the food prep area dated 12/16/14, showed only 8 of 20 (E6-E13) currently employed food service staff had completed the inservice.</p> <p>On 3/3/15 E5 (Dining Service Director) provided signed and dated handwashing competencies for 5 of 20 food service staff (E6,8,9,11,13). New staff (E15, E18, E19) had no competencies completed upon hire.</p> <p>On 3/3/15 at 11:51am, E4 (cook) was observed wearing a visibly soiled apron as he served food. With gloved hands, he wiped his hands on the apron, went into the cooler and returned with his thumbs inside the rim of a plate of unsealed prepared salad; E4 then went to the serving line</p> | S9999 |  |  |
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| S9999   | <p>Continued From page 2</p> <p>and passed it to a server. E4 left the serving station and retrieved a wet white towel from the sanitation bucket and folded it then placed it on the end of the serving table. He then stirred the food in the serving warmers and started to plate the food without washing his hands or changing gloves between these activities.</p> <p>On 3/3/15 at 11:43am, inside the walk in cold food storage were uncovered containers of peeled potatoes; non sealed bag of dark colored and wilted green leaves; open container of celery stalks with visible dirt; plastic wrap loosely on top of a tray of green colored jello and loosely wrapped hot dogs stored in a small metal pan. On a rolling metal cart, there were trays of prepared food items that were not individually wrapped. These uncovered food items were open to cross contamination when the trays were pulled in and out. Servers walked in and out to retrieve pastries. The cart was not entirely covered. E5 stated the cover was expected to be pulled down each time staff retrieved an item. On the lowest rack were uncovered plated salads that contained lettuce, tomato, carrots and sliced boiled eggs. Above the salads were pans of unbaked pies.</p> <p>On the clean storage rack, wet metal pans were stored with water present on the rims. At the bottom of this rack was a metal lid with loose and dried food particles. The bin containing the metal lid had other food debris in the bottom.</p> <p>Exhibit D submitted by the facility as part of the corrective plan stated that Daily Cleaning Tasks checklist were going to be used to monitor ongoing compliance. The checklist was not in place, staff had not been inserviced and E5 stated that it would start on 3/3/15.</p> | S9999   |   |                    |

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| S9999              | Continued From page 3<br><br>"B" VIOLATION   | S9999         |   |                    |