

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: IL6002182	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 05/18/2023
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NAME OF PROVIDER OR SUPPLIER VINES AT COUNTRYSIDE	STREET ADDRESS, CITY, STATE, ZIP CODE 971 BODE ROAD ELGIN, IL 60120
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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	S 000		
S9999	Final Observations Statement of Licensure Violations 330.1135a 330.2000 Section 330.1135 Tuberculin Skin Test Procedures Tuberculin skin tests for employees and residents shall be conducted in accordance with the Control of Tuberculosis Code (77 Ill. Adm. Code 696). a)TB Risk Assessment. Every health care setting shall conduct initial and ongoing evaluation of the risk for transmission of M. tuberculosis, regardless of whether patients with suspected or confirmed active TB disease are expected to be encountered in the setting. The TB risk assessment shall address administrative, environmental, and respiratory-protection controls needed for the health care setting and shall be reviewed at least annually. This regulation was NOT MET as evidenced by: Based on interview and record review, the facility failed to perform an ongoing tuberculosis (TB) risk assessment for residents. This failure can affect all 32 residents currently residing in the facility. Findings include: On 05/17/2023 at 11:50AM, V2 (Registered	S9999	Attachment A Statement of Licensure Violations	

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>Nurse) stated that residents do TB quantiferon tests upon admission or if they come from a facility and the 2-step Mantoux test was done there, they accept it and put it in the resident's medical record. She also said there are no annual TB risk assessments done on residents thereafter.</p> <p>On 05/17/2023 at 2:25PM, V6 (Nursing Director) stated that no TB risk assessment is being done on residents after admission TB test is done.</p> <p>Medical records reviewed and did not indicate ongoing TB risk assessments on residents.</p> <p>(C)</p> <p>Section 330.2000 Food Handling Sanitation</p> <p>Every facility shall comply with the Department's rules entitled "Food Service Sanitation" (77 Ill. Adm. Code 700).</p> <p>This regulation was NOT MET as evidenced by:</p> <p>Based on observation, interview and record review, the facility failed to ensure that the dry food scoop was not stored inside the food container for sanitary reasons. This failure effects three (R4, R5, R6) of three residents reviewed for food handling sanitation. The facility also failed to ensure that cooking oil was not stored on the floor, and staff washed their hands after entering the kitchen and handling food and drinks in the kitchen. This failure has the potential to effect all residents receiving food or drinks in the facility.</p> <p>Findings include:</p>	S9999		
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S9999	<p>Continued From page 2</p> <p>On 5/16/2023 at 10:10 AM with V3 (Cook) during initial kitchen tour, observed kitchen for dry storage and refrigerators. Observed bulk food thickener has a silver measuring cup sitting inside the thickener container. Surveyor asks about the cup in the thickener. V3 removes the cup and states "I do not keep the cup in there for sanitation reasons" and to avoid contamination with germs. In dry storage room there are 2 large boxes of oil sitting on the floor. One unopened and another is opened. The opened box of oil, shows the plastic oil container with white bottle cap that's sitting inside it. The box is oil stained near and below the opening. V3 states three residents receive pureed diets.</p> <p>On 5/17/2023 11:17 AM dry storage room door open and able to observe the same two containers of cooking oil on the floor.</p> <p>On 5/17/2023 11:18 AM observed V3 puree pork chops with water and thick-it. V3 states it is the same thick it that is bulk stored in the other room that we saw yesterday. V3 states three residents receive pureed diets. V3 states that it is okay to store cooking oil on the floor because they are in a box and plastic.</p> <p>On 5/17/2023 at 1:58 PM V1 (Administrator) states R3, R4, and R5 receive pureed diets.</p> <p>5/17/2023 at 11:30 AM V4 (Dietary Aide) cleaned her hands and walks over by the food and put on blue gloves. At 11:31 AM V4 grabbed the door handle with blue gloves still on and left out of the kitchen. V4 comes back into the kitchen about a minute later with blue gloves still on while pulling a food tray. V4 did not wash her hands after entering the kitchen. V3 then starts plating the food and hands them to V4. V4 grabs each tray</p>	S9999		
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S9999	<p>Continued From page 3</p> <p>with either one or both hands, puts top on them and then places them on the food cart. V7 (Dietary Aide) comes just inside the kitchen door with another rolling tray 3 times to collect the food that V4 handed her.</p> <p>On 5/17/2023 at 11:35 AM V5 (CNA) comes into the kitchen through the double doors and does not wash her hands and starts grabbing colored coffee cups that are at the end of the kitchen island and just inside the double doors. V5 takes them to the counter over on her right side in the kitchen. V5 then starts pouring hot drinks.</p> <p>On 5/17/2023 at 11:40 AM surveyor asks V3 who the staff in the kitchen are. V3 states that is V5 and V5 is making tea.</p> <p>The facility's Kitchen Hand Hygiene Policy documents the following: When food prep staff or dietary aides enter the kitchen, hands must be washed. Hands must be washed before beginning the following tasks: Preparing food, handling clean dishes or utensils, putting on clean, single-use gloves, changing tasks. Hands must be washed after performing the following actions: touching any surface that might contaminate hands.</p> <p>The facility's Food Safety Policy documents open vegetable oil to be refrigerated at 40 degree Fahrenheit or below.</p> <p>(B)</p>	S9999		