

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: IL6008312	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 09/09/2024
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NAME OF PROVIDER OR SUPPLIER APERION CARE WILMINGTON	STREET ADDRESS, CITY, STATE, ZIP CODE 555 WEST KAHLER WILMINGTON, IL 60481
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S 000	Initial Comments Investigation of Facility Reported Incident of August 27, 2024/IL177286	S 000		
S9999	Final Observations Statement of Licensure Violations: 300.610a) 300.2090a) 300.2090b) 300.2100 Section 300.610 Resident Care Policies a) The facility shall have written policies and procedures governing all services provided by the facility. The written policies and procedures 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. The policies shall comply with the Act and this Part. The written policies shall be followed in operating the facility and shall be reviewed at least annually by this committee, documented by written, signed and dated minutes of the meeting. Section 300.2090 Food Preparation and Service a) Foods shall be prepared by appropriate methods that will conserve their nutritive value, enhance their flavor and appearance. They shall be prepared according to standardized recipes and a file of such recipes shall be available for the cook's use. b) Foods shall be attractively served at the proper temperatures and in a form to meet individual needs.	S9999		

Illinois Department of Public Health
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE
Electronically Signed

TITLE

(X6) DATE
09/20/24

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S9999	<p>Continued From page 1</p> <p>Section 300.2100 Food Handling Sanitation Every facility shall comply with the Department's rules entitled "Food Service Sanitation" (77 Ill. Adm. Code 750).</p> <p>This REQUIREMENT is not met as evidenced by:</p> <p>Based on observation, interview, and record review the facility failed to ensure food was stored, distributed, and served to residents in a manner to prevent food contamination. The facility failed to have a system in place for sanitizing dishware and food service equipment during the renovations of the kitchen. This failure resulted in the local health department revoking the facility's permit to prepare food on site. This has the potential to affect all 161 residents that consume food from the facility.</p> <p>Finding include:</p> <p>On August 26, 2024, the facility's kitchen was closed for floor repair and food preparation continued in the facility without the ability to maintain safe food temperatures and sanitize food service equipment and dishware. As a result, the local health department revoked the facility's permit to prepare food on August 27, 2024. On August 28, 2024, the facility was still attempting to prepare puree and mechanically altered food onsite from catered food items and use plastic food trays and other dietary service equipment without a means of sanitation.</p> <p>The facility's census sheet dated August 28, 2024, documents a facility census of 165</p>	S9999		

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S9999	<p>Continued From page 2</p> <p>residents. V8 (Assistant Director of Nursing) stated on August 28, 2024, that 4 residents were NPO (nothing by mouth). The facility diet list that the facility has 11 residents on puree diets and 30 residents on mechanical soft diets. R3 to R13 are listed as residents receiving puree textured diets.</p> <p>The local County Health Department documented on August 27, 2024, a suspension to operate (food service operations) related to, "inadequate refrigeration and ongoing construction project". V6 (Director of Environmental Services from the local County Health Department) stated during phone interview on August 27, 2024, that food service operation needed to close due to inability to maintain food temperatures and lack of hand washing sinks for dietary employees. V6 stated that the rented refrigeration unit was not holding temperatures.</p> <p>The facility's incident report submitted to the department August 27, 2024, that charted, "The facility was inspected by the local food health department that food temperatures were not holding in the temporary refrigerated container. The facility enacted our emergency crisis management plan."</p> <p>The facility's kitchen was observed on August 28, 2024, at 10:30AM to be closed and nonfunctional. Construction workers were noted in the kitchen removing floor tiles. Dietary equipment food service carts, food trays, wash bins and dishware were noted being stored in the hallway near the kitchen and door leading to the parking lot. This area did not have a hand sink or means for staff to perform hand washing.</p> <p>V2 (Dietary Manager) and V1 (Administrator)</p>	S9999		

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S9999	<p>Continued From page 3</p> <p>stated during interviews of August 28, 2024, that the facility needed to close the kitchen for removal and repair of the floor. Both V1 and V2 confirmed that the kitchen was closed, and work began on August 26, 2024, at 8:30AM. The facility rented three 20-foot storage containers, one of which was a refrigerated unit. These storage containers were located outside the building near the kitchen in the parking lot. This area did not contain any handwashing stations for staff. The area surrounding the refrigerator unit outside was observed with puddles of free-standing water from the previous night rainfall. V2 then added that prior to the local health department shutting down the kitchen, staff was attempting to prepare food in other areas of the facility and 20-foot storage containers. V2 confirmed that temperatures in the refrigerated storage container were high secondary to the warm weather conditions and need to open the door. V2 stated that he had only a few days' notice prior to the work starting in the kitchen and did not have a plan for this project. V2 continued to add that the facility had numerous issues with the refrigerated container and needed to obtain a generator to provide power. V1 also stated a brief notice about the kitchen closure and that corporate had discussed this project but specific plans were not developed.</p> <p>On August 28, 2024, the residents were still being served breakfast at 10:00AM until 10:30AM. R1 was observed without the super cereal (high protein/calorie hot cereal) on his tray. R1's diet is listed in the medical record as no added salt with super cereal supplement for breakfast. R8 was observed with puree eggs, bread, and hash browns on his tray. R8's diet order is listed in the medical record as regular puree diet with nectar</p>	S9999		

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S9999	<p>Continued From page 4</p> <p>thick liquids and house supplement 2.0 three times a day. Residents were being served the meal in "take out type containers" with milk in disposable Styrofoam cups. V2(Dietary Manager) was asked about the meal and stated that the meal was catered due to the kitchen closure. V2 was asked about the food temperatures and stated, "I have them in my head, I have not had time to write them down." V2 was interviewed about preparation of puree food items and stated that the staff was using the blender in the sub kitchen and then cleaning it. This sink was a single hand washing type of sink with one compartment. Space for air drying cleaned items was not noted in place. Later during the tour of the rented food storage containers, V2 stated that the facility was going to use plastic food trays for lunch meal service. V2 then added that the dietary staff would use the sinks in the activity room to clean used food trays and other dietary service equipment and dishware. The two sinks in the activity room were observed to be household type sinks measuring 12 inches by 12 inches that would not allow the food trays or larger pots/pans to be totally submerged for sanitation. Again, space for air drying items was not noted in this area.</p> <p>The only available hand wash sink for food service employees was noted in the service kitchen. This service kitchen is in another area of building and not near the back door entry and outdoor rented food storage containers. This consisted of a large steam table and small hand wash sink. The other hand wash sink located in the main dining area was disconnected and nonfunctional since it was connected to the main kitchen.</p> <p>V7 (Cook) was observed on August 28, 2024,</p>	S9999		

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S9999	<p>Continued From page 5</p> <p>attempting to prepare the puree dinner rolls for the evening meal. V7 was using the food processor in the sub kitchenette with only the single hand sink to provide for cleaning and sanitizing. V7 stated he would clean the food processor in this sink. This same sink would be used for hand hygiene.</p> <p>V6 (Director of Environmental Services from the local County Health Department) was interviewed by phone on August 28, 2024, at 12:52PM and stated that the facility was told, "no food preparation on site" and that the facility could, "plate the catered food". V6 confirmed that additional processing of food for puree diets should not happen on site secondary to lack of hand washing stations and ability to safely clean and sanitize dishware. V6 stated the facility was advised to use all disposable items.</p> <p>The facility's policy for Monitoring Food Temperatures for Meal Services, dated 2020 documents: "Prior to serving a meal food temperature will be taken and documented for all hot and cold foods to ensure proper serving temperature." "The temperature for each food item will be recorded on the Food Temperature Log. Foods that require a corrective action (such as reheating) will have the new temperature recorded with a notation of the corrective action interventions."</p> <p>The FDA documents in the Food Code of 2022 that, "Food employees shall keep their hand hands and exposed portions of their arms clean." "Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink." "Food</p>	S9999		

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S9999	<p>Continued From page 6</p> <p>employees shall clean their hands and exposed portions of their arms as specified. Immediately before engaging in food preparation including working with exposed food, clean equipment, and utensils." "Food service employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation."</p> <p>The FDA Code of 2022 also documents that "Equipment food-contact surfaces and utensils shall be clean to sight and touch." The code continues to add that when cleaning food contact surfaces and equipment the item must be submersed in the solution between 7 to 30 seconds depending upon the solution for sanitation and then air-dried.</p> <p>"B"</p>	S9999		