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	IL6004824	A. BUILDING: _____ B. WING _____	03/24/2025

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S 000	Initial Comments First Probationary Licensure Survey	S 000		
S9999	Final Observations Statement of Licensure Violations 1 of 4: 300.1210b)3) Section 300.1210 General Requirements for Nursing and Personal Care b) The facility shall provide the necessary 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. 3) All nursing personnel shall assist and encourage residents so that a resident who is incontinent of bowel and/or bladder receives the appropriate treatment and services to prevent urinary tract infections and to restore as much normal bladder function as possible. All nursing personnel shall assist residents so that a resident who enters the facility without an indwelling catheter is not catheterized unless the resident's clinical condition demonstrates that catheterization was necessary. This REQUIREMENT is not met as evidenced by: Based on observation, interview, and record review the facility failed to provide appropriate catheter care for 1 of 1 resident (R3) for catheter care in a sample list of twelve.	S9999		

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Findings include:

On 3/23/25 at 9:50 AM V12 (Certified Nursing Assistant/CNA) provided catheter care for R3. V12 used disposable no rinse wet wipes to clean R3. During the procedure R3 started to have a bowel movement. V12 turn R3 to the left side and V13 (Licensed Practical Nurse/LPN) assisted. V12 started to clean the bowel movement from R3, V12 wiped from the bottom of the buttocks toward the vaginal area. Upon completion of cleaning the bowel movement from R3, V12 then turned R3 to her back. V12 did not complete catheter care by not cleaning the catheter tubing. V12 did not clean the labia again or the urethral meatus to ensure all the bowel movement had been removed.
On 3/234/25 at 1:30 PM V12 stated " Yes I was told I went the wrong direction when I was cleaning R3's bottom."
The facility policy titled "Catheter Care, Urinary" with the revision date of September 2005 documents in the section titled "Steps in the Procedure" number 14 "For the female": "Use a washcloth with warm water and soap to cleanse the labia. Use on area of the washcloth with each downward stroke. Next, change the position of the washcloth and cleanse around the urethral meatus.
Number 15 "Use a clean washcloth with warm water and soap to cleanse and rinse the catheter from insertion site to approximately four inches outward."

"B"

Statement of Licensure Violations 2 of 4: 300.1610a)1)

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Section 300.1610 Medication Policies and Procedures
a) Development of Medication Policies
1) Every facility shall adopt written policies and procedures for properly and promptly obtaining, dispensing, administering, returning, and disposing of drugs and medications. These policies and procedures shall be consistent with the Act and this Part and shall be followed by the facility. These policies and procedures shall be in compliance with all applicable federal, State and local laws.

This REQUIREMENT is not met as evidenced by:

Based on observation, record review and interview the facility failed to administer medications per facility policy by not wearing gloves when opening capsules to be administered to R12 during medication pass. R12 was one of 13 residents reviewed for medication administration.

Findings include:

On 3/22/25 at 11:21 AM V13 (License Practical Nurse) was completing medication pass for R12. R12 was to receive Gabapentin 300 milligrams (mg) per capsule. R12 was to receive 900 mg of Gabapentin which would be 3 capsules, V13 punched the Gabapentin capsules from the medication card and placed into medication cup. V13 then proceeded to pick each capsule up out of the medication cup and opened each capsule and placed in pudding with her bare hands. V13 did not don on gloves when working with the medication.

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The facility's policy titled Medication Administration dated 10/25/2014 documents the following # 7)
"Tablet Crushing/Capsule Opening: Crushing tablets may require a physician's order, per facility policy. If it is safe to do so, medication tablets may be crushed or capsules emptied out when a resident has difficulty swallowing or is tube-fed, using the following guidelines. " a. Long acting or enteric-coated dosage forms should not be crushed; an alternative should be sought. Some long-acting capsules can be opened and administered (without crushing contents.) Gloves is recommended to protect the nurse from exposure to contents of the capsule."

On 3/23/25 at 10:00 AM V2 (Director of Nurses) stated " Our policy states to wear gloves when opening medications such as capsules."

"C"

Statement of Licensure Violations 3 of 4:
300.330
300.340c)3)iii)
300.2010a)1)
750.230a)1)2)
750.230c)1)2)
750.230d)
750.230f)

Section 300.330 Definitions
Dietetic Service Supervisor - a person who:
is a dietitian;
is a graduate of a dietetic and nutrition school or program authorized by the Accreditation Council for Education in Nutrition and Dietetics, the Academy of Nutrition and Dietetics, or the

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American Clinical Board of Nutrition;
is a graduate, prior to July 1, 1990, of a Department-approved course that provided 90 or more hours of classroom instruction in food service supervision and has had experience as a supervisor in a health care institution which included consultation from a dietitian;
has successfully completed an Association of Nutrition & Foodservice Professionals approved Certified Dietary Manager or Certified Food Protection Professional course;
is certified as a Certified Dietary Manager or Certified Food Protection Professional by the Association of Nutrition & Foodservice Professionals; or
has training and experience in food service supervision and management in a military service equivalent in content to the programs in the second, third or fourth paragraph of this definition.

Section 300.340 Incorporated and Referenced Materials
c) The following statutes and State regulations are referenced in this Part:
3) State of Illinois rules
iii) Food Code (77 Ill. Adm. Code 750)

Section 300.2010 Director of Food Services
a) A full-time person, qualified by training and experience, shall be responsible for the total food and nutrition services of the facility. This person shall be on duty a minimum of 40 hours each week.
1) This person shall be either a dietitian or a dietetic service supervisor.

Section 750.230 Food Handlers Training
a) All Food Handlers
1) All food handlers, other than someone

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S9999	Continued From page 5	S9999		

holding a certified food protection manager certificate, shall receive or obtain training in basic food handling principles, as outlined in Section 750.210, within 30 days after employment.

2) The regulation of food handler training is considered to be an exclusive function of the State, and local regulation is prohibited. (Section 3.05 of the Food Handling Regulation Enforcement Act)

c) Food Handlers Employed By a Food Service Establishment That Is Not a Restaurant

1) All food handlers employed by a food service establishment that is not a restaurant, other than someone holding a food service sanitation manager certificate, shall receive or obtain training in basic food handling principles, as outlined in Section 750.210. (Sections 3.05(a) and (e) of the Food Handling Regulation and Enforcement Act)

2) New employees shall receive training within 30 days after employment.

d) Food Handlers Employed by Certain Facilities
All food handlers employed in nursing homes, licensed day care homes and facilities, hospitals, schools, and long-term care facilities must renew their training every three years. (Section 3.06(b) of the Food Handling Regulation and Enforcement Act)

f) Proof of Training
Proof that a food handler has been trained shall be available upon reasonable request by a State or local health department inspector and may be in an electronic format. (Sections 3.05(a) and 3.06(b) of the Food Handling Regulation and Enforcement Act)

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S9999	Continued From page 6 This REQUIREMENT is not met as evidenced by: Based on observation, interview, and record review, facility dietary staff failed to complete required minimum training for food handlers. The facility also failed to employ a clinically qualified Director of Food and Nutrition Services. This failure has the potential to affect all 48 residents residing in the facility. Findings include: 1.) On 3/22/2025 at 9:08AM, V4 (Dietary Manager) was actively supervising dietary operations in the facility kitchen. V4 reported being the full-time manager of the facility food service. V4 denied being a clinically qualified Certified Dietary Manager (also known as Certified Food Protection Professional) or having equivalent training. V4 reported only completing a one-day course on food service sanitation (ServSafe) which did not include any instruction on clinical nutrition. V4's ServSafe certification (8/12/2024) documents V4 is a Certified Food Protection Manager. The same record does not document V4 is a Certified Dietary Manager (Certified Food Protection Professional) and does not document V4 has any qualifications in clinical nutrition. V4 reported the facility Dietician works in the facility one day per month. V4 denied V4: is a dietitian; is a graduate of a dietetic and nutrition school or program authorized by the Accreditation Council for Education in Nutrition and Dietetics, the Academy of Nutrition and Dietetics, or the American Clinical Board of Nutrition; is a graduate, prior to July 1, 1990, of a Department-approved course that provided 90 or	S9999		

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more hours of classroom instruction in food service supervision and has had experience as a supervisor in a health care institution which included consultation from a dietitian;
has successfully completed an Association of Nutrition & Foodservice Professionals approved Certified Dietary Manager or Certified Food Protection Professional course;
is certified as a Certified Dietary Manager or Certified Food Protection Professional by the Association of Nutrition & Foodservice Professionals; or
has training and experience in food service supervision and management in a military service equivalent in content to the programs in the second, third or fourth paragraph of this definition.

On 3/23/2025 at 11:05AM, V4 reported the food prepared in the kitchen is available for all residents in the facility to eat.

The Facility Assessment (2/14/2025) documents the facility resources needed to provide competent support and care for residents every day includes a Dietician or other clinically qualified nutrition professional to serve full-time as the facility Dietary Manager. The same record documents the facility dietician will work eight hours per month in the facility.

2.) On 3/22/2025 at 9:08AM, V4 (Dietary Manager) was supervising dietary operations in the facility kitchen. V5 (Dietary Aide) was present and preparing resident meals in the facility kitchen. V4 reported kitchen cooks complete Food Handler training and reported not being sure if other kitchen staff have completed the required training.

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On 3/22/2025 at 2:43PM, V4 reported V16 (Cook) is the only dietary staff member who has completed the Food Handler training.

The facility dietary staff roster (undated) documents V5 (Dietary Aide), V6 (Cook), V7 (Dietary Aide), V8 (Cook), and V11 (Dietary Aide) have all been employed in the facility kitchen longer than 30 days.

The facility Resident List Report (3/17/2025) documents 48 residents reside in the facility.

"B"

Statement of Licensure Violations 4 of 4:
300.2050c)1)A)B)C)2)A)i)ii)B)C)
300.2090a)

Section 300.2050 Meal Planning
Each resident shall be served food to meet the resident's needs and to meet physician's orders. The facility shall use this Section to plan menus and purchase food in accordance with the following Recommended Dietary Allowances of the Food and Nutrition Board of the National Research Council, National Academy of Sciences.

c) Vegetable and Fruit Group: Five or more servings of fruits or vegetables.
1) A serving consists of:
A) ½ cup chopped raw, cooked, canned or frozen fruit or vegetables;
B) ¾ cup fruit or vegetable juice; or
C) One cup raw leafy vegetable.
2) The five or more servings shall consist of:
A) Sources of vitamin C
i) One serving of a good source of

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vitamin C (containing at least 60 mg of vitamin C); or

ii) Two servings of a fair source of vitamin C. This may be more than one food item and shall contain a total of at least 65 mg of vitamin C.

B) One serving of a good source of vitamin A at least three times a week supplying at least 1000 micrograms retinol equivalent (RE) of vitamin A.

C) Other fruits and vegetables, including potatoes, that may be served in 1/3 cup or larger portions.

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.

This REQUIREMENT is not met as evidenced by:

Based on observation, interview, and record review, the facility failed to serve the minimum required daily servings of foods from the Vegetable and Fruit Group as planned by the facility Dietician. The facility failed to follow standardized recipes to prepare pureed food items. This failure has the potential to affect five residents (R7-R11) of five reviewed for pureed diets in the sample list of 12 residents.

Findings include:

On 3/22/2025 at 9:08AM, V4 (Dietary Manager) was preparing food for resident meals in the

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facility kitchen. V4 denied using any recipes to guide preparation of pureed food items.

On 3/22/2025 at 11:36AM, V4 (Dietary Manager) and V5 (Dietary Aide) were preparing resident lunch trays in the facility kitchen. No puree cooked cabbage was present on the service line and no substitute of similar nutritive value was present in lieu of the cooked cabbage. V4 reported pureed food servings are placed into a food processor and liquid water or broth are added as-needed but the volume of water added is not measured or recorded.

On 3/23/2025 at 11:37AM, V4 was preparing pureed food items in the kitchen. V4 placed 6 cooked chicken breasts into the food processor and added an unmeasured quantity of water into the processor and blended the mixture until the mixture appeared smooth. V4 continued making puree food items with a second food processor and placed slightly over six servings of cake into the processor and added an unmeasured quantity of milk into the processor and blended the cake until smooth in texture. V4 did not measure the final as-prepared food volumes of the chicken or cake to determine what size food scoop to use when serving residents who receive a puree diet. On 3/22/2025 at the noon meal service, no residents who received a pureed diet during the noon meal service were served pureed cabbage or any substitute in place of the cabbage.

The facility menu for 3/22/2025 documents dietary staff should have served residents who receive a puree diet 1/3 cup of pureed sauteed cabbage during the lunch meal service on 3/22/2025.

The facility Meal Service Report (3/22/2025)

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S9999	Continued From page 11 documents R7, R8, R9, R10, and R11 all receive puree diets. "C"	S9999		