



Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>IL6016992</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>04/29/2021</b>
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NAME OF PROVIDER OR SUPPLIER  <b>IGNITE MEDICAL MCHENRY</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>550 RIDGEVIEW DRIVE MCHENRY, IL 60050</b>
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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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S9999	<p>Continued From page 1</p> <p>The following observations and interviews were completed during a tour of the facility's kitchen. On April 27, 2021 at 9:36 AM, V1 (Administrator) said the dietary manager recently resigned and V4 (Dietician) was serving as the Interim Dietary Manger. At 9:52 AM, the walk-in refrigerator had a metal shelving systems with shallow metal pans stacked with various meats. On the bottom shelf was a large, plastic bag of boneless, skinless chicken breasts. The chicken breast were completely thawed with the juices in their liquid form. The shelf above was full of blood. The bottom of a cardboard box was soaked with blood. Inside the cardboard box was a package of ground beef. The corners of the ground beef had a brown discoloration. The shelf above was another cardboard box with the bottom soaked. Inside this cardboard box was pork leg roast. There was not a label indicating when these potentially hazardous food items were placed in the refrigerator to thaw or a "done not use after" date. V4 stated, "I do not see labels on any of those and the labeling in here is very inconsistent." V4 said there should be labels on thawing meats for food safety purposes.</p> <p>On April 27, 2021 at 10:03 AM, three dry cereal bins had clear plastic cups inside each of them. The plastics cups resting on the top surface of the dry cereal. V4 said the servers use those cups to scoop the cereal, but they shouldn't be left in the bin. V4 said plastic cups or scoops should be stored separate from the food to prevent cross-contamination. At 11:05 AM, scoops were noted in the flour and sugar bins. V4 sighed and stated, "Those shouldn't be in there either."</p> <p>On April 27, 2021 at 11:29 AM, V5 (Cook) started placing the hot plates on the warmer, one by one.</p>	S9999		
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S9999	<p>Continued From page 2</p> <p>V5 placed the meal tickets for the Sparkle unit above the serving area. V5 placed the plastic containers egg salad and carrot salad on the counter top, next to the built-in, salad bar cooler. V5 opened the box of croissants, opened them, and placed them top down on a large metal serving tray. V5 added lettuce, then a scoop of egg salad to each croissant. V5 did not take the temperature of the egg salad prior to placing the scoops on the croissants. The facility's Food Temperature logs for lunch was blank and at the opposite end of the steam table. V5 continued to place the prepared egg salad sandwiches onto to each plate, with the hot plate underneath it. V4 walked up and asked if V5 had taken the food temperatures yet. V4 informed V5 he needed to take the temperature of the egg salad and the carrot salad. V5 obtained a digital thermometer and tested the egg salad, on the prepared sandwich. The temperature of the egg salad was 70 degrees Fahrenheit. The temperature of the carrot salad, inside the plastic container, was 65 degrees Fahrenheit. V5 obtained the readings and continued to serve the plates. V4 asked V5, "Are you using the hot plate? You shouldn't be, you need to keep the cold foods cold." The serving process continued. V5 said cold foods should be served at 40 degrees Fahrenheit or less to prevent food-borne illness. V5 did not obtain a temperature of the soup. The soup was held in a soup kettle with the setting on the line between 125-150 degrees Fahrenheit. The lid to the food kettle was open with the food ladle resting on the side. At 12:08 AM, V6 (Dietary Aide) ladled a cup of soup. V6 said the servers will get the soup for V5, when the resident's order it. V4 (Dietician) said hot foods should be held a 160 degrees Fahrenheit or higher. V4 said the cook should obtain the temperature of all hot and cold foods before serving each meal for food</p>	S9999		
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S9999	<p>Continued From page 3</p> <p>safety.</p> <p>On April 28, 2021 at 1:23 PM, R1 said the food is never too hot. R1 stated, "The soup is luke warm at best, and that's no good."</p> <p>The facility's Resident Council Meeting Minutes dated February 26, 2021, showed "Unresolved items: ... Food cold (cobbler, soup, oatmeal)."</p> <p>The facility's Resident Council Meeting Minutes dated March 31, 2021 showed this issue was still not resolved.</p> <p>The facility's Labeling And Dating Foods policy (2017) showed, "Policy: To decrease the risk of food borne illness and to provide the highest quality, food is labeled with the date received, the date opened, and the date by which each item should be discarded.</p> <p>The facility's Storage of Dry Goods/Foods policy (2018) showed, "Policy: Non-refrigerated foods, disposable dishware and other dry goods are stored in a clean, dry area, which is free from contamination... Food stored in bins (e.g. flour or sugar) is removed from original packaging. Bins are labeled and dated. Scoops are stored in a scoop holder or in a clean designated area."</p> <p>The facility's Food Temps policy (November 2020) showed, "Policy: The temperatures of food items served to residents will be tested and recorded before the delivery of food to the units/neighborhoods, at the time of serving begins, at least once during serving if serving lasts longer than 30 minutes, and at the conclusion of serving in accordance with all state and federal regulations. The chef of the meal and staff responsible for serving food and/or designee are responsible for recording the temperatures of</p>	S9999		
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S9999	<p>Continued From page 4</p> <p>hot and cold foods. All hot food items will be held at the temperature of at least 140 degrees Fahrenheit...When temperature is not above 140 degrees Fahrenheit, the food item will be reheated... Potentially hazardous food means a food that requires temperature control to prevent growth of bacteria. Examples of potentially hazardous includes items that contain beef, pork, poultry, fish, milk, and eggs... All cold foods will be held at a temperature of 41 degrees Fahrenheit or below. Cold foods will be served directly from the refrigerator or salad bar..."</p> <p>(B)</p>	S9999		