epartment of Public	Health	45 TABEL 1		Lucia mane economica d	
STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA				(X3) DATE SURVEY COMPLETED	
OF CORRECTION	IDENTIFICATION NUMBER.	A. BUILDING	:		
		B WING		04/29/2021	
	IL6016992	B. WING		0412812021	
PROVIDER OR SUPPLIER	· · · · · · · · · · · · · · · · · · ·				
SEDICAL MCHENRY			/E		
		Y, IL 60050		ON (VE)	
(FACH DEFICIENCY	MUST BE PRECEDED BY FULL	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTIVE (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPROPRIED TO THE	D BE COMPLETE	
g					
Initial Comments		S 000			
First Probationary L	icensure Survey				
Final Observations		S9999			
Statement of Licensure Violations: 300.2090 a)b)					
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. (B)					
This REQUIREMENT was not met as evidenced by:					
review the facility fa potentially hazardou contaminated scoop failed to obtain temp and failed to proper	ited to properly thaw us food, failed to remove os from dry food storage bins, peratures prior to serving food, by respond to improper food				
This applies to all 5 facility.	8 residents residing in the		<u>.</u>		
The findings include	: :		Mag.		
The Facility Data SI documented there a facility.	neet dated April 27, 2021 are 58 residents residing in the		Attachment A Statement of Licensure Violations		
	PROVIDER OR SUPPLIER SUMMARY STA (EACH DEFICIENCY REGULATORY OR LS Initial Comments First Probationary L Final Observations Statement of Licens 300.2090 a)b) Section 300.2090 f a) Foods shall be ported and a file of such retered accord accor	ILEO16992 PROVIDER OR SUPPLIER STREET AD 550 RIDG MCHENRY SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION) Initial Comments First Probationary Licensure Survey Final Observations Statement of Licensure Violations: 300.2090 a)b) 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. (B) This REQUIREMENT was not met as evidenced by: Based on observation, interview, and record review the facility failed to properly thaw potentially hazardous food, failed to remove contaminated scoops from dry food storage bins, failed to obtain temperatures prior to serving food, and failed to properly respond to improper food temperatures prior to serving food. This applies to all 58 residents residing in the facility. The findings include: The Facility Data Sheet dated April 27, 2021 documented there are 58 residents residing in the	TOF DEFICIENCIES OF CORRECTION (X1) PROVIDER SUPPLIER IDENTIFICATION NUMBER: (X2) MULTIPIA BUILDING B. WING SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION) Initial Comments First Probationary Licensure Survey Final Observations Statement of Licensure Violations: 300.2090 a)b) 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. (B) This REQUIREMENT was not met as evidenced by: Based on observation, interview, and record review the facility failed to properly thaw potentially hazardous food, failed to remove contaminated scoops from dry food storage bins, failed to obtain temperatures prior to serving food, and failed to properly respond to improper food temperatures prior to serving food. This applies to all 58 residents residing in the facility. The findings include: The Facility Data Sheet dated April 27, 2021 documented there are 58 residents residing in the	TOF DEFICIENCIES OF CORRECTION IL6016992 B. WING	

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

TITLE

DATE

PRINTED: 07/07/2021 FORM APPROVED

STATE MENT OF DEPICIENCIES (X1) PROVIDERSUPPLERCIA DEATHER CATTON NUMBER LIBORIES LIBORIE	Illinois Department of Public Health								
INAME OF PROVIDER OR SUPPLIER IGNITE MEDICAL MCHENRY INTERPROPRIATE S9999 Continued From page 1 The following observations and interviews were completed during a tour of the facility's kitchen. Orn 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 refigerator 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 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 wish the bottom soaked. Inside this cardboard box wish the bottom soaked. Inside this cardboard box wish the bottom soaked. Inside this cardboard box was proken 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 theservers use flose cups or scoops should be stored s	STATEMENT OF DEFICIENCIES		(X1) PROVIDER/SUPPLIER/CLIA						
IGNITE MEDICAL MCHENRY MCHENRY, II. 6005 CA4] D			IL6016992	B. WING		04/2	9/2021		
IGNITE MEDICAL MCHENRY MCHENRY, II. 6005 CA4] D	NAME OF	DDOVIDED OD SLIDDLIER	STREET AD	DRESS, CITY, S	STATE, ZIP CODE				
GANTE MEDICAL MCHENRY SUMMARY STATEMENT OF DEPOSITION (EACH DEPOSITION OF TAKE DEPOSI	IVALIVIE OF	PROVIDER ON SOFFEIER							
PREFIX TAG S9999 Contlinued From page 1 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 soaked with blood, Inside the cardboard box was package of ground beef. The corners of the ground beef fad a brown discoloration. The shelf above was another 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. 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 they should be shored 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." On April 27, 2021 at 11:29 AM, V5 (Cook) started placing the hot plates on the warmer, one by one.	IGNITE	MEDICAL MCHENRY					U.		
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STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY		
AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		IDENTIFICATION NUMBER:	A. BUILDING	S:	COMPLETED	
		IL6016992	B. WING		04/2	9/2021
NAME OF F	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY,	STATE, ZIP CODE		
		550 RIDG	EVIEW DRI	VE		
IGNITE	MEDICAL MCHENRY	MCHENRY	Y, IL 60050			
04410	STIMMADY STA	TEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF CORRECTION	ON	(X5)
(X4) ID PREFIX	(EACH DEFICIENC)	MUST BE PRECEDED BY FULL	PREFIX	(EACH CORRECTIVE ACTION SHOUL	D BE	COMPLETE DATE
TAG	REGULATORY OR L	SC IDENTIFYING INFORMATION)	TAG	CROSS-REFERENCED TO THE APPROI	PRIAIE	DATE
				DEI IOIENOT)		
\$9999	Continued From pa	ge 2	S9999			
	·					
	V5 placed the meal	tickets for the Sparkle unit		8.		
	above the serving a	rea. V5 placed the plastic				
	containers egg sala	d 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 to	p down on a large metal				
]	serving tray. V5 add	led lettuce, then a scoop of				
		roissant. V5 did not take the				
		egg salad prior to placing the		88		
	scoops on the crois	sants. The facility's Food				
	Temperature logs for	or 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					
		e of the egg salad and the				
		ained a digital thermometer				
	and tested the egg	salad, on the prepared				
	sandwich. The temp	perature of the egg salad was				
	70 degrees Fahrenheit. The temperature of the					
i i	carrot salad, inside the plastic container, was 65 degrees Fahrenheit. V5 obtained the readings					
ŀ						
	and continued to serve the plates. V4 asked V5, "Are you using the hot plate? You shouldn't be,			55		
	vou pood to koop th	e cold foods cold." The		48		[
	sonting process cor	itinued. V5 said cold foods				1
	should be served of	40 degrees Fahrenheit or				
	less to provent food	-borne illness. V5 did not				
	obtain a temperatur	e of the soup. The soup was				
	hold in a coun kettle	with the setting on the line				
	hetween 125-150 de	egrees Fahrenheit. The lid to				
		open with the food ladle				
		At 12:08 AM, V6 (Dietary				
	Aide) ladied a cun o	f soup. V6 said the servers				
	will get the earn for	V5, when the resident's order				
	it VA (Distinian) cai	d hot foods should be held a				
	160 degrees Fahrer	heit or higher. V4 said the				
	cook should obtain	the temperature of all hot and				
	cold foods before se	erving each meal for food				
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Illinois D	epartment of Public	Health				
STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY COMPLETED		
AND FOR	OF CORRECTION	DEITH 19711 GOTTON	A. BUILDING:			
		IL6016992	B. WING		04/29/2021	
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY,	STATE, ZIP CODE		
ICAUTE A	MEDICAL MCHENRY		EVIEW DRIV	VE .		
IGINITE			Y, IL 60050		1401	4145
(X4) ID PREFIX TAG	(EACH DEFICIENC)	TEMENT OF DEFICIENCIES MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTI (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPRO DEFICIENCY)	LD BE	(X5) COMPLETE DATE
S9999	Continued From pa	ge 3	S9999			
	safety.					
	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."					,
	The facility's Resident Council Meeting Minutes dated February 26, 2021, showed "Unresolved items: Food cold (cobbler, soup, oatmeal)." The facility's Resident Council Meeting Minutes dated March 31, 2021 showed this issue was still not resolved.					
	(2017) showed, "Po food borne illness a quality, food is labe	ng And Dating Foods policy blicy: To decrease the risk of and to provide the highest led with the date received, the ne date by which each item				
	(2018) showed, "Podisposable dishward stored in a clean, dicontamination For sugar) is removed fare labeled and data	e of Dry Goods/Foods policy dicy: Non-refrigerated foods, e and other dry goods are ry area, which is free from od stored in bins (e.g. flour or from original packaging. Bins ed. Scoops are stored in a a clean designated area."				
	2020) showed, "Politems served to resirecorded before the units/neighborhood begins, at least onclasts longer than 30 conclusion of servinand federal regulations aff responsible for	Temps policy (November icy: The temperatures of food dents will be tested and edelivery of food to the s, at the time of serving e during serving if serving minutes, and at the ing in accordance with all state in serving food and/or designee recording the temperatures of				

are responsible for Illinois Department of Public Health

Illinois Department of Public Health (X3) DATE SURVEY (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION STATEMENT OF DEFICIENCIES COMPLETED AND PLAN OF CORRECTION **IDENTIFICATION NUMBER:** A. BUILDING: ___ B. WING_ 04/29/2021 IL6016992 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER **550 RIDGEVIEW DRIVE IGNITE MEDICAL MCHENRY** MCHENRY, IL 60050 (X5) COMPLETÉ PROVIDER'S PLAN OF CORRECTION SUMMARY STATEMENT OF DEFICIENCIES (X4) ID (EACH CORRECTIVE ACTION SHOULD BE (EACH DEFICIENCY MUST BE PRECEDED BY FULL **PREFIX** PRÉFIX DATE CROSS-REFERENCED TO THE APPROPRIATE REGULATORY OR LSC IDENTIFYING INFORMATION) TAG TAG DEFICIENCY) S9999 S9999 Continued From page 4 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 ... " (B)

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