

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: IL6008866	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 10/28/2021
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NAME OF PROVIDER OR SUPPLIER ST ANTHONY'S NRSG & REHAB CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 767 30TH STREET ROCK ISLAND, IL 61201
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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
S 000	Initial Comments	S 000		
	Annual Licensure and Certification Survey			
S9999	Final Observations	S9999		
	<p>Statement of Licensure Violation</p> <p>300.610a) 300.1210b) 300.2090a) 300.2090b) 300.2100</p> <p>Section 300.610 Resident Care Policies</p> <p>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.</p> <p>Section 300.1210 General Requirements for Nursing and Personal Care</p> <p>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</p>		<p>Attachment A Statement of Licensure Violations</p>	

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>resident to meet the total nursing and personal care needs of the resident.</p> <p>Section 300.2090 Food Preparation and Service</p> <p>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.</p> <p>b) Foods shall be attractively served at the proper temperatures and in a form to meet individual needs.</p> <p>Section 300.2100 Food Handling Sanitation</p> <p>Every facility shall comply with the Department's rules entitled "Food Service Sanitation" (77 Ill. Adm. Code 750).</p> <p>These requirements were not met as evidenced by:</p> <p>Based on observation, interview, and record review, the facility failed to reheat food to the appropriate temperature to kill pathogenic microorganisms that may cause foodborne illness, maintain safe food temperatures of food being held on the steam table, cool food in a manner that prevents the growth of pathogenic microorganisms, and ensure the prevention of potential foodborne pathogens through the monitoring of the temperatures of the resident dishwasher. As a result of this failure, a serious adverse outcome is likely to occur in an outbreak of foodborne pathogen illness. These failures have the potential to affect all 74 residents residing in the facility.</p>	S9999		

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S9999	<p>Continued From page 2</p> <p>Findings include:</p> <p>The facility's Cooling Cooked PHF/TCS (Potentially Hazardous Food/Time Temperature Control for Safety) Foods policy, dated 2017, documents, "Hot foods are cooled in the refrigerator from 135 degrees Fahrenheit (F) to 70 degrees F within two hours. Within four more hours the food is cooled to 41 degrees F. Cooling time from 135 degrees F to 41 degrees F does not exceed a total of six hours." The policy also documents, "Food for which no temperatures have been taken is discarded. Time and temperature are recorded on labels affixed to the pan and/or on a Two-Step Cool-Down Temperature Monitoring log."</p> <p>The facility's Food Temperatures policy, dated 2019, documents, "To ensure food safety, hot food is cooked to a minimum safe temperature and is held at no lower than 135 degrees F. Cold food is held at 41 degrees F or lower."</p> <p>The facility's Reheating policy, dated 2017, documents, "Cooked food which is cooled in the refrigerator and is reheated for hot holding is reheated to 165 degrees F (Fahrenheit) for 15 seconds. Foods will be reheated rapidly to an internal temperature of 165 degrees F for fifteen seconds. If holding reheated food, the temperature will be maintained at 135 degrees F."</p> <p>The facility's Dishwashing Machine Operation (High Temperature Dishwashing Machine) policy, dated 2017, documents, "Paper thermometers are used to determine correct rinse temperatures of the dishwashing machine." The policy also documents, "If it is not possible to repair the dishwashing machine in time for the next meal</p>	S9999		

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S9999	<p>Continued From page 3</p> <p>one of two alternatives may be used: The dishes and flatware maybe washed and sanitized in the three-compartment sink following a standard procedure for manual sanitizing."</p> <p>The facility's Manual Sanitizing in Three-Compartment Sink policy, dated 2017, documents, "A sink with three compartments is used for manually washing, rinsing, and sanitizing utensils and equipment that can be submerged. It may also be used for tableware. After washing and rinsing utensils and equipment are sanitized in the third sink by immersion in either: Hot water (171 degrees F for thirty seconds) or Chemical sanitizing solution used according to manufacturer's instructions. A test strip is used to accurately determine the concentration of the sanitizing solution." The policy also documents that when using Quaternary solution sanitizer the concentration should be 150-400 ppm (parts per million) or 200-400 ppm.</p> <p>The Facility Assessment, dated 3/2021, documents, "Food and Nutrition Services: The facility must employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, taking into consideration resident assessments, individual plans of care and the number, acuity and diagnoses of the facility's resident population in accordance with the facility assessment required."</p> <p>The facility's Director of Dietary Job Description, dated 4/7/20, documents that V4 (Dietary Manager) started on 4/7/20. The job description also documents, "Essential Job Functions: Establish departmental regulations and procedures, in conformance with administrative policies and state and federal regulations and</p>	S9999		

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S9999	<p>Continued From page 4</p> <p>develops standards for organization and supervision of dietary service. Develop and prepare policies and procedures governing handling and storage of supplies and equipment, sanitation and for records and compiling reports. The Director shall be conscious of safety hazards which pose a threat to self, employees, residents, and visitors and correct or report such hazards to appropriate personnel."</p> <p>On 10/24/21 at 9: 20 a.m., a shelf in the walk in cooler contained multiple metal serving pans including: chicken nuggets (10/22/21), meat sauce (10/21/21), turkey ham (10/21/21), barbeque pork (10/16/21), beef gravy (10/21/21), chicken noodle soup (10/23/21), hamburgers (10/22/21), taco meat (10/22/21), sausage (10/20/21), and tuna casserole (10/22/21). V4 (Dietary Manager) was present and confirmed these were leftovers. V4 stated, "We don't have cool down logs. There is no formal cool down process for the leftovers. The only time I would do a cool down is if I cooked a roast or another big piece of meat the day before the actual meal."</p> <p>On 10/24/21 at 09:37 A.M., V6 (Cook) stated, "I don't really have a cool down process. I take the food off of the steam table and let it cool down for a bit before I put it in the cooler. Normally I wait until the temperature is at least under 160 degrees."</p> <p>On 10/24/21 at 09:37 A.M., V6 was washing the breakfast dishes of pans, pots, cooking/serving utensils, and cookie sheets. V6 stated, "Our dishwasher is a high temperature dishwasher. I check the temperatures by looking at the gauges on the outside of the machine. It should read a high of 190 degrees F when it rinses." At this time, V6 sent a tray of dishes through the</p>	S9999		
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S9999	<p>Continued From page 6</p> <p>thermometer in the substitute chicken and noodle soup. Its temperature was 80 degrees F. Then, V6 checked the temperature of the fortified mashed potatoes which was 110 degrees F. V6 stated the food should have holding temperatures of at least 135 degree F.</p> <p>On 10/24/21 at 11:40 AM, V6 (Cook) placed the pureed sweet and sour chicken, pureed rice, pureed green beans, and potatoes back into the oven. The chicken noodle soup was put on the stove top.</p> <p>On 10/24/21 at 11:50 AM V7 (Maintenance Director) put a dish tray through the dishwasher. V7 stated, "The dishwasher is running hot according to the gauge. That's what we go by to make sure it's working. I don't know what the policy is of the facility on how we should be monitoring the temperatures of the dishwasher." V7 confirmed that the dishwasher was a high temperature sanitizing dishwasher.</p> <p>On 10/24/21 at 11:55 AM, the reheated food was brought back to the steam table. V4 placed the thermometer in the pureed rice. Its temperature was 140 degrees F. Then, V4 placed the thermometer in the pureed sweet and sour chicken. Its temperature was 142 degrees F. Next, V4 placed the thermometer in the pureed green beans. Its temperature was 142 degrees F. Last, V4 checked the temperature of the chicken noodle soup which was 135 degrees F and fortified mashed potatoes which had a temperature of 140 degrees F. V4 stated, "When we reheated the food from the steam table it only needs to be able to reach 140 because it was hot once and in the steam table. So we can reheat the food to only 140 and serve it." V4 stated that they will be serving the reheated food with today's</p>	S9999		
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S9999	<p>Continued From page 7</p> <p>lunch.</p> <p>On 10/24/21 at 12:00 PM, V7 (Maintenance Director) put a dish tray into the dishwasher. V7 checked the rinse temperature of the machine using wire probe thermometer. The rinse temperature was 123.5 degrees F. V7 stated the rinse temperature should reach 190 degrees F.</p> <p>On 10/24/21 at 12:25 PM, V1 (Administrator) was notified to enter the kitchen. V6 (Cook) was actively serving lunch. The pureed sweet and sour chicken, rice, and green beans, chicken noodle soup, and fortified mashed potatoes were on the steam table being served to residents. V6 stated she was continuing to serve the reheated food. At 12:30 p.m. V4 (Dietary Manager) entered the kitchen and stated that the reheated food was safe to serve. This surveyor had to inform the staff to stop serving the food that did not reach the appropriate temperature of 165 degrees F, and to throw away the food in the cooler that was not cooled down through the cool down process. V4 stated that the food was reheated to an appropriate temperature of 140 degrees F to be served to the residents. V1 stopped V4 and stated, "No! We will remove all of this food that didn't reach the correct temperature and make all new." V4 (Dietary Manager) stated, "The danger zone of food is 41-135 degrees F." V6 also stated, "I washed all of the breakfast dishes this morning after we knew the dishwasher wasn't working correctly."</p> <p>On 10/24/21 at 12:45 a.m., V4 (Dietary Manager) stated, "I've been employed here for a little over a year, and this whole time the staff have been checking the dishwasher temperatures by watching the gauges. They have not ever used the paper temperature check strips."</p>	S9999		

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S9999	Continued From page 8 On 10/25/21 at 09:35 AM, V4 stated, "The dishwasher was shut down after lunch yesterday (10/24/21). We switched to using the three compartment sink. The staff should be testing the sanitizer level with the test strips before washing dishes. I do not have a log for checking the sanitizer levels." On 10/25/21 at 09:40 AM, V8 (Cook) was washing the breakfast dishes in the three compartment sink. V8 stated, "(V6) checked the Quaternary solution before we started washing dishes, and she said it was 200 ppm." V8 removed a Quaternary solution test strip from the packaging and dipped it into the sanitizing compartment sink of the three compartment sink. The color of the strip did not change. V8 removed a new test strip and tested the sanitizer solution again. The test strip did not change colors again to indicate that there was an appropriate sanitizing concentration. V8 stated, "The no color change means 0; no solution." The countertop held coffee pots and pitchers in the drying racks that had already been washed in the three compartment sinks. (B)	S9999		