

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: IL6001374	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 04/27/2023
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NAME OF PROVIDER OR SUPPLIER PARKER NURSING & REHAB CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 516 WEST FRECH STREET STREATOR, IL 61364
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S 000	Initial Comments Annual Health Survey	S 000		
S9999	Final Observations Statement of Licensure Violations: 300.610 a) 300.2030 300.2090 a) 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 300.2030 Hygiene of Dietary Staff Food service personnel shall be in good health, shall practice hygienic food handling techniques, and good personal grooming. 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.	S9999	Attachment A Statement of Licensure Violations	

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE _____ TITLE _____ (X6) DATE _____

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S9999	<p>Continued From page 1</p> <p>These regulations are not met as evidenced by:</p> <p>Based on observation, interview, and record review ,the facility failed to monitor the cooling down process of an undated, cooked pork roast on 4/23/23 at 5:58 am, and attempted to serve it for the noon meal on 4/23/23; failed to wear the proper PPE (Personal Protective Equipment) during the preparation of food and during the sanitation of resident utensils; failed to date cooked food items to ensure use before expiration; failed to discard expired food; and failed to monitor and record the required refrigerator, freezer, and milk cooler temperatures, food temperatures of served foods, and the required dishwasher sanitation levels. As a result of these failures, a serious potential of adverse outcome is likely to occur in an outbreak of foodborne pathogen illness when undated/ outdated food, observed on the initial kitchen tour on 4/23/23, and the facility was preparing the pork roast to be served for the noon meal on 4/23/23. These failures have the potential to affect all 55 residents residing in the facility.</p> <p>Findings Include:</p> <p>The facility policy, Cooling Foods, dated 4/2017, directs staff, "The facility will follow sanitary and acceptable techniques of cooling Potentially Hazardous Foods. The rapid cooling process will reduce the growth of pathogens in the temperature danger zone. Cooked foods are cooled rapidly within 2 hours, from 135 degrees to 70 degrees, and within 4 more hours to the temperature of approximately 41 degrees. The</p>	S9999		

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S9999	<p>Continued From page 2</p> <p>total time for cooling should not exceed 6 hours. Several factors including thickness/density of the food, size of food and storage containers will be considered as they can affect the cool down process."</p> <p>The facility policy, Leftover Food, dated 4/2017, directs staff, "The facility will follow safe handling and storage of leftover foods. Leftover foods will be kept out of the temperature danger zone following the cooling process. Foods will be rapidly cooled and documentation of rapid cooling will be maintained. Label leftover foods with the common name, date and time of storage. Items can be stored for up to 7 days and then discarded."</p> <p>The facility policy, Glove Use, dated 4/2017, directs staff, "The facility will practice safe food handling and avoid cross contamination through proper use of gloves. Single-use gloves should be used and bare-hand contact must be avoided when handling ready to eat foods."</p> <p>The facility policy, Employee Health and Personal Hygiene, dated 4/2017, directs staff, "Food service employees shall maintain good personal hygiene and be free from communicable illnesses and infections while working in the facility. Hair restraints will be worn at all times."</p> <p>The facility policy, Dating and Labeling, dated 4/2017, directs staff, "The facility will follow safe handling and storage of potentially hazardous foods. Potentially hazardous foods will be stored, dated and labeled in the refrigerator and held at at 41 degrees for a maximum of 7 days."</p> <p>The (undated) facility policy, General Preparation and Cooking Practices directs staff, "The facility</p>	S9999		

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S9999	<p>Continued From page 3</p> <p>will follow sanitary practices in food preparation and cooking to keep food safe. Identification of potential hazards in the food preparation process and adhering to critical control points can reduce the risk of food contamination and thereby prevent foodborne illness. "</p> <p>The facility policy, Sanitizing Buckets, dated 4/2017, directs staff, "The facility will use sanitizing buckets with wipe cloths to sanitize preparation and food service areas. The facility will follow manufacturer's recommendation on the amount of sanitizing solution to use. Sanitizing concentration will be checked using a test kit. Quaternary Ammonia: 150-200 PPM (Parts Per Million)."</p> <p>The facility policy, Storage of Refrigerated/Frozen Foods, dated 4/2017, directs staff, "The facility will follow safe handling and storage of refrigerated and frozen foods. Monitoring of food temperatures and functioning of the refrigeration/freezer units will be in place."</p> <p>The facility Week AT A Glance Menu for April 23, 2021 documents for the facility Noon Meal: Garlic Herb Pork Roast, New Potatoes in Jackets, Seasoned Green Beans, Frosted Yellow Cake.</p> <p>On 4/23/23 at 6:53 am, the facility Dishmachine Temperature Log, dated April 2023, documents, "Please log wash and rinse temperatures when washing dishes, prior to utilizing the dishmachine to ensure that the wash and rinse temperatures are properly monitored and controlled. " No breakfast, lunch or supper wash or rinse temperatures are documented after 4/21/23. At that time, V30/Dietary Aid verified the missing documentation.</p>	S9999		
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S9999	<p>Continued From page 4</p> <p>On 4/23/23 at 6:53 am, the facility Dish Machine PPM (Parts Per Million) Log, dated April 2023, does not contain documentation the facility dish machine was checked on 4/15/23 for the Noon Meal and Dinner Meal, or on 4/16/23 for the Breakfast Meal, Noon Meal, or Dinner Meal.</p> <p>On 4/23/23 at 6:53 am, the facility Dietary Department Temperature Log, dated April 2023, does contain documentation the facility kitchen refrigerator, storage room refrigerator, dining room refrigerator, freezer and milk cooler on 4/22/23 was checked. V31/Dietary Aid verified the missing documentation. At that time V30/Dietary Aid stated, "Sometimes we forget to do the logs and fill them in when we remember."</p> <p>On 4/23/23 at 5:53 am, V29/Cook and V30/Dietary Aid were present in the facility kitchen. V30, Cook, was placing cooked sausage in the facility blender with ungloved hands. V30/Dietary Aid was washing dishes with the facility dishmachine. V30 had no hair restraint covering her hair.</p> <p>On 4/23/23 at 6:00 am, an observation of the facility refrigerator in the kitchen contained: undated, cooked sausage patties in a plastic bag, a 5# container of Low Fat Cottage Cheese, 2/3 full with an outdate of 4/19/23, a 5 X & metal container of undated cooked ground meat and a 10-12 # undated, cooked pork roast, covered in foil. At that time, V30/Cook verified the presence of the out-dated and undated food and the pork roast. At that time, V30/Cook stated, "I cooked it yesterday (4/22/23)afternoon. I am serving it for lunch today. I don't have a cool- down log. I have never seen a cool down log." No completed Food Temperature Log for facility served food, after 4/20/23, was available.</p>	S9999		

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S9999	<p>Continued From page 5</p> <p>On 4/23/23 at 7:34 am, the filled kitchen cleaning bucket, located on the countertop, was checked for the required solution with V4/Dietary Services Manager. The Quandary Ammonia solution did not register on the test strip. (Normal: 200 PPM). At that time, V4/Dietary Services Manager verified the test result, and disposed of the cleaning solution.</p> <p>On 4/23/23 at 7:35 am, V4/DSM verified the undated, cooked pork roast in the facility kitchen refrigerator, and also verified no cool down log for the cooked pork roast was available or completed. At that time, V4/ DSM stated the cool down logs were printed from her computer, if, and when they were needed. V4/DSM also stated she is the only Dietary staff member who has access to print the cool down logs. At that time, V4/DSM was unable to produce any cool down logs for prior use, in the past year. V4/DSM stated, "We never use them (cool down logs) because we don't cook food ahead of time. We cook it the day it is to be served."</p> <p>On 4/23/23 at 9:30 am, the undated, improperly cooled pork roast was cooking in the facility oven. At that time, V29/Cook stated, "I'm reheating the pork roast to serve for lunch today."</p> <p>On 4/23/23 at 11:15 am, V29/Cook stated, "The pork roast is still heating up. The ground pork roast is in the steam table."</p> <p>On 4/23/23 at 11:18 am, surveyor notified V4/Dietary Services Manager the facility was unable to serve the undated, improperly cooled pork roast to the facility residents for the meal. At that time, V4/DSM stated, "Why can't we serve the pork roast?" At that time, it was explained</p>	S9999		
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S9999	<p>Continued From page 6</p> <p>again, the pork roast was improperly cooled down on 4/22/23.</p> <p>On 4/24/23 at 11:59 am, V31/Cook stated, " I removed the pork roast from the oven around 2:00 P.M. (4/22/23) and placed it on top of the stove to cool. I placed it in the refrigerator at 7:00 P.M." At that same time, V31/Cook stated she did not use a cool down log during the time the pork roast sat on the stove top until she placed it in the refrigerator, nor did she check the temperature of the pork roast at any time.</p> <p>The facility Resident Census and Conditions Report for Medicare and Medicaid Services (CMS), dated 4/24/23 and signed by V9/Minimum Data Set Assessment Coordinator, documents 55 residents currently reside in the facility.</p> <p>(B)</p>	S9999		