

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>IL6015192</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING _____	(X3) DATE SURVEY COMPLETED  <b>03/21/2024</b>
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NAME OF PROVIDER OR SUPPLIER  <b>EDEN VISTA SCHAUMBURG</b>	STREET ADDRESS, CITY, STATE, ZIP CODE <b>2150 WEST GOLF ROAD HOFFMAN ESTATES, IL 60194</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
S 000	Initial Comments  Licensure Post Visit to survey 7/6/23.	S 000		
S9999	Final Observations  Statement of Licensure Violations (1 of 3)  330.1930  Section 330.1930 Hygiene of Dietary Staff  Food Service personnel shall be in good health, shall practice hygienic food handling techniques, and good personal grooming.  This REQUIREMENT was not met as evidenced by:  Based on observation, interview, and record review the facility failed to ensure staff restrained their hair in the first floor kitchen. This has the potential to effect all 70 residents in the facility.  The findings include:  On 03/21/2024 The Facility Resident Census by Suite shows, 70 residents.  On 03/21/2024 at 12:05PM, in the first-floor kitchen, the main steam table was uncovered and V7 Dietary Server and V8 Cook were plating food for the residents. V3 Food Service Supervisor was in the kitchen. V3, V7, and V8 were not wearing hair restraints such as hats, hair coverings, or nets.  On 03/21/2024 at 11:00AM, V3 Food Service Supervisor said, we follow the Federal Food Code. Food is prepared in the first floor kitchen	S9999		

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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>for all residents in the facility.</p> <p>2022 Food Code United State Food and Drug Administration shows, 2-402.11 Effectiveness. (A) Except as provided in (B) of this section, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from FDA Food Code 2022 Chapter 2. Management and Personnel Chapter 2 - 22 contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p>The facility's Hair Restraints policy dated 10/2021 shows, all dining service personnel must don appropriate hair restraints upon reporting to work in the Dining Services department.</p> <p>(C)</p> <p>Statement of Licensure Violations (2 of 3)</p> <p>330.1990b)</p> <p>Section 330.1990 Food Preparation and Service</p> <p>b) Foods shall be attractively served at the proper temperatures and in a form to meet individual needs.</p> <p>This REQUIREMENT was not met as evidenced by:</p> <p>Based on observation, interview, and record review the facility failed to ensure food temperatures were maintained at a safe and</p>	S9999		

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S9999	<p>Continued From page 2</p> <p>sanitary level for 21 of 31 residents (R9, R14, R16, R17, R20, R21, R22, R23, R24, R30, R107, R108, R109, R110, R111, R112, R113, R114, R115, R116, R117) reviewed Temperature Control for Safety Food, Hot and Cold Holding in the sample of 31.</p> <p>The findings include:</p> <p>On 03/21/2024 at 11:35AM, the thermometer's calibration was checked in a glass of ice water by holding the indented area of the thermometer stem next to an ice cube in the water. The reading showed 34 degrees Fahrenheit.</p> <p>On 03/21/2024 at 11:40AM, V5 Activity's stated the food temperatures as she took them. The second-floor steam table roast turkey sandwich was 120 degrees Fahrenheit, turkey and Swiss was 100 degrees Fahrenheit. Three plated mechanical soft meals sitting on the side of the steam table were, meat 100 degrees Fahrenheit, mechanical soft vegetable 99 degrees Fahrenheit. The tub of cold fruit salad sitting on the side of the steam table was 70 degrees Fahrenheit.</p> <p>After the food temperatures were taken from the steam table in the second-floor kitchen, V4 LPN-Licensed Practical Nurse, V5 Activities, and V6 Caregiver provided the food from the steam table to R9, R14, R16, R17, R20, R21, R22, R23, R24, R30, R107, R108, R109, R110, R111, R112, R113, R114, R115, R116, R117.</p> <p>On 03/21/2024 at 11:00AM, V3 Food Service Supervisor said, we follow the Federal Food Code.</p> <p>On 03/21/2024 at 12:10PM, V4 LPN said, all the</p>	S9999		

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S9999	<p>Continued From page 3</p> <p>residents in the memory care were served the prepared meal from the steam table. No resident received a substitution meal.</p> <p>2022 Food Code United State Food and Drug Administration shows, 3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding. (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under (B) and in (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in 3-401.11(B) or reheated as specified in 3-403.11(E) may be held at a temperature of 54oC (130oF) or above; P or (2) At 5°C (41°F) or less.</p> <p>The facility's Meal Temperature Log dated 10/2021 shows, All substandard temperatures will be corrected by thermal manipulation to heat foods or chill foods to within their respective acceptable temperature control zone before being served to residents or staff.</p> <p>...hot foods must be maintained above 135 degrees Fahrenheit, cold foods must be maintained between 33 and 41 degrees Fahrenheit.</p> <p>(C)</p> <p>Statement of Licensure Violations (3 of 3)</p> <p>330.4240d)</p> <p>Section 330.4240 Abuse and Neglect</p>	S9999		

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S9999	<p>Continued From page 4</p> <p>d) A facility administrator, employee, or agent who becomes aware of abuse or neglect of a resident shall also report the matter of the department. (Section 3-610 of the Act).</p> <p>This REQUIREMENT is not met as evidenced by:</p> <p>Based on observation, interview, and record review the facility failed to report an allegation of theft to the state agency for 1 of 2 residents (R106) reviewed for theft in the sample of 31.</p> <p>The findings include:</p> <p>The facility's Investigation Final Report shows on 10/23/23 a ring and necklace were missing for R106 as reported via email from R106's son.</p> <p>On 3/21/24 at 12:50 PM, V1 Administrator said the facility treated the allegation of missing jewelry for R106 as an allegation of theft. V1 said the allegation was not reported to IDPH since R106 had passed away and was no longer at the facility. V1 said this would be considered an allegation of abuse and the facility's Abuse Policy should be followed. V2 Director of Nursing submits abuse allegations to IDPH and heads the investigations.</p> <p>On 3/21/24 at 1:34 PM, V2 DON said an email was sent to the business office manager who notified V1 and herself of R106's missing jewelry. V2 said the allegation was made after the R106 had passed away so she didn't think she needed to report it. V2 said she did an investigation and followed the abuse policy. V2 said if the resident was still at the facility then the allegation would have been reported based on the abuse policy for missing items.</p>	S9999		

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S9999	<p>Continued From page 5</p> <p>The facility's Investigation Checklist shows the investigation for R106's missing items began on 10/23/23 and the "Action Item: For Reportable Incidents, submit any required follow up report to the enforcement or regulatory agency (in accordance with state regulations and on state specific forms)" was marked "NA."</p> <p>The facility's Abuse, Neglect, Exploitation Prevention Policy (revised 10/2021) showed, "Purpose: It is the policy of [the facility] to maintain the rights of all residents to be free from abuse, neglect, exploitation, and mistreatment. The policy will provide a mechanism for prompt identification, reporting, and investigation of any allegations and/or reasonable suspicion of abuse, or complaint by a resident (or others) of abuse. Procedure: ...2. The Community will conduct a prompt investigation following complaints or allegations of abuse, neglect or misappropriation of property and will provide notification and the release of information to the proper authorities, according to state regulations and [the facility] practice guidelines ... Investigation of Alleged Abuse, Neglect, and Exploitation Procedures: ...2. The incident shall be thoroughly investigation and follow-up sent to the initial report within the state allowed timeframe. All documentation shall be maintained at the Community for the state specific amount of time after the date of the report."</p> <p>(C)</p>	S9999		