

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145000	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/24/2024
NAME OF PROVIDER OR SUPPLIER Washington Senior Living		STREET ADDRESS, CITY, STATE, ZIP CODE 1201 Newcastle Washington, IL 61571	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 31682</p> <p>Based on observation, interview, and record review the facility failed to serve food at a palatable and appetizing temperature. These failures have the potential to affect all 68 residents residing within the facility.</p> <p>Findings include:</p> <p>The facility's Resident Roster dated 6-21-24 documents the facility had 68 residents residing within the facility.</p> <p>The facility's Monitoring Food Temperature for Meal Service policy dated 12-18-18 documents, 1. Prior to serving a meal, food temperatures will be taken and documented for all hot and cold foods to ensure proper serving temperatures. Any food item not found at the correct holding/serving temperatures will not be served but will undergo the appropriate corrective action listed below. 2. Temperature for each food time will be recorded on the Food Temperature Log. Foods that required a corrective action (such as reheating) will have the new temperature recorded with a notation of the corrective action intervention. If the serving/holding temperature of a hot food time is not at 135 degrees F (Fahrenheit) or higher when checked prior to meal service, the time will be reheated to at least 165 degrees F for a minimum of 15 seconds. All hot foods will be kept in steam table pans on the steam table for no more than four hours. However, to assure the nutritive value and palatability of foods served, it is recommended to hold hot foods no more than two hours on a steam table. Food temperatures of hot foods on room trays at the point of service are preferred to be at 120 degrees F or greater to promote palatability for the resident. All room trays are sent to the room with meal cards and documentation of the time the meal was delivered and when it should be served by to assure the tray is delivered to the correct resident and to assure that it is not held longer than needed for food palatability and safety.</p> <p>The facility's Food Committee Meeting Minutes and Resident Council Minutes dated 5-30-24 document, Main dining room wait time is long. After wait the food is cold.</p> <p>The facility's daily Dietary Production Food Temperature Logs dated 6-1-24 through 6-21-24 document employees are to test the temperature of all food items at all meals served twice (once when food is cooked and once before serving the food). These same Food Temperature Logs dated 6-1-24 document food temperatures were not taken at all for 29 meals during this timeframe and a second temperature was not taken before serving the food for 44 meals during this timeframe.</p> <p>(continued on next page)</p>

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>On 6-21-24 at 12:05 PM V19 (Cook) was serving slices of cheese pizza in the main dining room. The slices of cheese pizza were sitting on a flat baking sheet and were not being kept on the steam table or under a heating element. V19 stated, I was told by (V14/Cook) that the pizza did not have to be put in the steam table pans and could just be served from the pan. I have not had a thermometer out here to get temperatures of the foods prior to serving them. V19 then proceeded to ask V13 (Cook) to get a thermometer.</p> <p>On 6-21-23 at 12:15 PM V13 (Cook) obtained a thermometer. V13 stated he calibrated the thermometer prior to use. V13 inserted the thermometer into a slice of the cheese pizza. V13 left the thermometer in the pizza for 30 seconds. The temperature of the cheese pizza was 108 degrees F. After V13 obtained the temperature of the pizza, V19 continued to serve the pizza to the residents in the dining room without reheating the pizza up to 135 degrees F.</p> <p>On 6-21-24 at 12:25 PM V15 (CNA/Certified Nursing Assistant) was serving room trays. The room trays were located within an unheated cart. The plates had insulated covers and did not have a label indicating documentation of the time the meal was delivered and when it should be served by, as instructed by the facility's policy. V14 (Cook) had a thermometer to obtain the temperature of R9's meal. V14 stated the thermometer was calibrated. V14 inserted the thermometer into the center of R9's cheese pizza slice for 25 seconds. The temperature of R9's pizza was 78 degrees F. V15 then proceeded to serve R9 the pizza without reheating the pizza.</p> <p>On 6-21-24 at 11:40 AM R8 stated, The food is usually cold when I get it. It is not very tasteful.</p> <p>On 6-21-24 at 12:20 PM R3 stated, Look at this pizza. It is hard and cold. I couldn't eat it even if I tried. The food we get here is always cold.</p> <p>On 6-21-24 at 12:30 PM R5 stated, The pizza is cold. The eggs are always cold in the mornings.</p> <p>On 6-21-24 at 12:45 PM R9 stated, I took one bite of the pizza and could not eat it. It was tasteless and too cold.</p> <p>On 6-21-24 at 1:40 PM V14 stated, I have worked here [AGE] years. I did not reheat (R9's) pizza before (V15) served it to him.</p> <p>On 6-21-24 at 1:55 PM V15 stated, (V14) did not say anything about (R9's) pizza needing to be reheated. I served (R9) the pizza right after (V14) took the temperature. The residents always complain about the food being cold.</p> <p>On 6-21-24 at 2:15 PM V10 (CNA) stated, The hall tray meals are always cold. The carts the meals are passed in are not heated.</p> <p>On 6-21-24 at 2:20 PM V16 (CNA) stated, The scrambled eggs are usually always cold in the mornings. The residents complain about cold food all the time.</p> <p>On 6-21-24 at 2:25 PM V12 (CNA) stated, A lot of times the cooks do not even put the food in the steam table pans to keep the food warm. The cooks serve the food from a pan that is on the top of the table. Most all of the residents complain about the food being cold.</p> <p>(continued on next page)</p>		

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