

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145213	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/07/2024
NAME OF PROVIDER OR SUPPLIER Wynscape Health & Rehab		STREET ADDRESS, CITY, STATE, ZIP CODE 2180 Manchester Road Wheaton, IL 60187	

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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 34410</p> <p>Based on observation, interview, and record review, the facility failed to discard expired food items and failed to store food items in the freezer safely by having ice built up on food packages, the ceiling, and the floor.</p> <p>This affects all 47 residents consuming food from the kitchen.</p> <p>The findings Include:</p> <p>On [DATE], at 9:25 AM, V3 (Dietary Manager) stated that 47 out of 48 residents consume food from dietary services.</p> <p>On [DATE] at 9:20 AM, during an initial kitchen tour, the kitchen dry storage contained five-pounds of grits which expired on [DATE].</p> <p>On [DATE] at 9:30 AM, the freezer had ice formed on food-containing boxes, including a box of Canadian bacon and a 9-pound box of pita pockets and the boxes were soiled. Ice was built up on the freezer ceiling and floor. At 9:35 AM, a full-sized aluminum tray with a sherbet dessert that expired on [DATE] was present.</p> <p>On [DATE] at 9:35 AM, V4 (Assistant Cook) stated, The aluminum tray has sherbet dessert and is expired. It shouldn't be there.</p> <p>[DATE] 9:35 AM V3 stated, Everyone is responsible for checking for expired labels. Ice shouldn't be built on food packets to prevent cross-contamination. We have somebody coming out today to address the condensation. We don't have any specific policy regarding condensation with freezers. On [DATE] at 12:05 PM, V3 added that the dietary staff should have threw out the expired food items.</p> <p>The facility presented the Dietary Department policy on Sanitation and Food Safety document: Food products are used by their expiration date. Food products not used by the expiration date are discarded.</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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