

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145312	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/14/2026
NAME OF PROVIDER OR SUPPLIER Symphony Northwoods		STREET ADDRESS, CITY, STATE, ZIP CODE 2250 Pearl Street Belvidere, IL 61008	
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)		
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, interview, and record review the facility failed to ensure a process for monitoring cool-down and reheating temperatures for leftovers was implemented and failed to ensure opened foods were labeled and stored in a food-safe manner. This has the potential to effect all residents receiving food from the kitchen. The findings include: 1- Facility Data Sheet completed on 5/14/26, shows there are 88 residents residing in the facility. On 5/14/26 at 9:08 AM, a plastic food service container containing oatmeal from breakfast was sitting in the top shelf of the cooler. It was warm to the touch. A four inch, half size hotel pan containing scrambled eggs were also in the cooler covered with a steam table lid. The pan was warm to the touch. A six inch, half size hotel pan containing hard boiled eggs was also in the cooler covered with a steam table pan. The pan was warm to the touch. On 5/14/26 at 9:13 AM, V5 (Cook) said she started working at the facility approximately a month ago and didn't receive much training. V5 received multiple food safety certifications last year while in school. V5 said she was never trained on or provided a cool-down log when putting leftovers into the cooler. V5 said she did not personally put the leftovers in the cooler after breakfast on 5/14/26 and believes one of the dietary aides must have put them in the cooler. V5 did not cook a new batch of scrambled eggs on 5/14/26 and pulled them from the cooler to use. V5 said she typically only reheats leftovers to 135 degrees Fahrenheit. On 5/14/26 at 9:40 AM, V4 (Food Service Director) said they don't usually have a lot of leftovers, but they will save some items including meats, vegetables, and scrambled eggs. V4 said the facility does not currently use a cool-down log to track the temperatures of leftovers. V4 said leftovers should be cooked to 165 degrees Fahrenheit and any leftovers that have been cooked, cooled, reheated and used for a meal should be discarded after the meal has been served. V4 said the facility does not have a policy for monitoring cooled foods. Facility Reheating policy dated 5/2/2014 states, Cooked food which is cooled in the refrigerator and is reheated for hot holding is reheated to 165 degrees F (Fahrenheit) for 15 seconds. Leftovers will be used up within six (6) days or less; after that time They will be discarded. Leftovers will not be reheated more than once. 2- On 5/14/26 at 9:06 AM, an opened bag of egg beater mix was placed into a pitcher without a top. The plastic bag of egg beater was opened and by the opening was dried, crusty old egg beater mix. The date on the label was 4/28/26. On 5/14/26 at 9:08 AM, There was a plastic food service container of oatmeal, a half size four-inch hotel pan of scrambled eggs, and a half size six-inch hotel pan of hard boiled eggs. The scrambled eggs had a label with a date of 5/12/26. The oatmeal and hard boiled eggs did not have a label. On 5/14/26 at 9:40 AM, V4 said all items that have been opened, should be reclosed and probably put into a ziplock bag or put into a sealed container. It shouldn't be open to the air. V4 also said all items in the cooler should be labeled and dated. Facility Labeling and Dating Foods policy dated 5/20/2014 states, To decrease the risk of food borne illness and to provide the highest quality, foods is labeled with the date received, the date opened and the date by which the item should be discarded.		

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