

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145316	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/09/2024
NAME OF PROVIDER OR SUPPLIER Aperion Care Wilmington		STREET ADDRESS, CITY, STATE, ZIP CODE 555 West Kahler Wilmington, IL 60481	

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 - Immediate jeopardy to resident health or safety</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** 02563</p> <p>Based on observation, interview, and record review the facility failed to ensure food was stored, distributed, and served to residents in a manner to prevent food contamination. The facility failed to have a system in place for sanitizing dishware and food service equipment during the renovations of the kitchen. This failure resulted in the local health department revoking the facility's permit to prepare food on site and resulted in an Immediate Jeopardy. This has the potential to affect all 161 residents that consume food from the facility.</p> <p>Finding include:</p> <p>The Immediate Jeopardy began on August 26, 2024, when the facility's kitchen was closed for floor repair and food preparation continued in the facility without the ability to maintain safe food temperatures and sanitize food service equipment and dishware. As a result, the local health department revoked the facility's permit to prepare food on August 27, 2024. On August 28, 2024, the facility was still attempting to prepare puree and mechanically altered food onsite from catered food items and use plastic food trays and other dietary service equipment without a means of sanitation.</p> <p>V1(Administrator), V3(Dietitian Consultant), V4 (Corporate Consultant) and V5 (Nursing Consultant) were notified of the Immediate Jeopardy on August 28, 2024, at 4:30PM.</p> <p>The facility submitted a removal plan on August 29, 2024, at 10:00AM, that was returned for modification and the plan was accepted at 2:20PM. The immediacy was confirmed as removed by observations, interviews, and record reviews. Although the immediacy was removed on August 29, 2024, the facility remains out of compliance at a Level II because additional time is needed to evaluate the implementation and effectiveness of the plan.</p> <p>The facility's census sheet dated August 28, 2024, documents a facility census of 165 residents. V8 (Assistant Director of Nursing) stated on August 28, 2024, that 4 residents were NPO (nothing by mouth). The facility diet list that the facility has 11 residents on puree diets and 30 residents on mechanical soft diets. R3 to R13 are listed as residents receiving puree textured diets.</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 0812</p> <p>Level of Harm - Immediate jeopardy to resident health or safety</p> <p>Residents Affected - Many</p>	<p>The local County Health Department documented on August 27, 2024, a suspension to operate (food service operations) related to, inadequate refrigeration and ongoing construction project. V6 (Director of Environmental Services from the local County Health Department) stated during phone interview on August 27, 2024, that food service operation needed to close due to inability to maintain food temperatures and lack of hand washing sinks for dietary employees. V6 stated that the rented refrigeration unit was not holding temperatures.</p> <p>The facility's incident report submitted to the department August 27, 2024, that charted, The facility was inspected by the local food health department that food temperatures were not holding in the temporary refrigerated container. The facility enacted our emergency crisis management plan.</p> <p>The facility's kitchen was observed on August 28, 2024, at 10:30AM to be closed and nonfunctional. Construction workers were noted in the kitchen removing floor tiles. Dietary equipment food service carts, food trays, wash bins and dishware were noted being stored in the hallway near the kitchen and door leading to the parking lot. This area did not have a hand sink or means for staff to perform hand washing.</p> <p>V2 (Dietary Manager) and V1 (Administrator) stated during interviews of August 28, 2024, that the facility needed to close the kitchen for removal and repair of the floor. Both V1 and V2 confirmed that the kitchen was closed, and work began on August 26, 2024, at 8:30AM. The facility rented three 20-foot storage containers, one of which was a refrigerated unit. These storage containers were located outside the building near the kitchen in the parking lot. This area did not contain any handwashing stations for staff. The area surrounding the refrigerator unit outside was observed with puddles of free-standing water from the previous night rainfall. V2 then added that prior to the local health department shutting down the kitchen, staff was attempting to prepare food in other areas of the facility and 20-foot storage containers. V2 confirmed that temperatures in the refrigerated storage container were high secondary to the warm weather conditions and need to open the door. V2 stated that he had only a few days' notice prior to the work starting in the kitchen and did not have a plan for this project. V2 continued to add that the facility had numerous issues with the refrigerated container and needed to obtain a generator to provide power. V1 also stated a brief notice about the kitchen closure and that corporate had discussed this project but specific plans were not developed.</p> <p>(continued on next page)</p>		

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<p>F 0812</p> <p>Level of Harm - Immediate jeopardy to resident health or safety</p> <p>Residents Affected - Many</p>	<p>The FDA documents in the Food Code of 2022 that, Food employees shall keep their hand hands and exposed portions of their arms clean. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink. Food employees shall clean their hands and exposed portions of their arms as specified. Immediately before engaging in food preparation including working with exposed food, clean equipment, and utensils. Food service employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation.</p> <p>The FDA Code of 2022 also documents that Equipment food-contact surfaces and utensils shall be clean to sight and touch. The code continues to add that when cleaning food contact surfaces and equipment the item must be submersed in the solution between 7 to 30 seconds depending upon the solution for sanitation and then air-dried.</p> <p>The facility submitted the following plan to remove the immediacy:</p> <ol style="list-style-type: none"> 1. Facility will utilize a local organization's kitchen in [NAME] to prepare mechanical and puree diets for residents that are on puree or mechanically altered diets to have their food safely prepared. This will be managed by the Dietary Director/Designee. Facility spoke with V6 (Director of Environmental Services from the local County Health Department) and V6 approved the facilities use of the local organization's kitchen to be used in the interim. 2. The facility anticipates a completion date of 9/4/24 to have the Local County Health Department come in and inspect the facilities project and approve food service operations. 3. Facility has 1 handwashing sink in each serving room; a total of 1 of operational handwashing sinks since there are two serving rooms in the facility. In addition, the facility will obtain 2 portable hand washing stations to ensure that dietary staff is able to perform appropriate hand washing process. The portables were on site on 8/29/2024. 4. The facility will obtain disposable foil pans. For Utensils, 3 containers will be provided to rinse, wash and sanitize to ensure a method for sanitizing food service equipment and service items between meals to prevent food borne illnesses. This will be on site at local organization's kitchen in [NAME]. Once sanitized the equipment will be transported back to the facility. A delivery was made this morning for additional disposable supplies and the facility can obtain more as needed during this project. Facility will utilize test strips to ensure proper Ph for sanitation. This will be managed by the Dietary Director/Designee and monitored by the facility Administrator. 5. The facility is only storing milk products in the cooler located in the dining room. The cooler temperature is being monitored to maintain at safe temperatures during holding. A log for temperatures will be maintained by the Dietary Director/Designee and is being checked every shift. The facility will continue to cater food for the residents until the project has been completed. Administrator will maintain documentation of temperatures. 6. The facility is having food delivered from vendor in insulated bags via private vehicle to the facility. Food is then transferred back and forth to local organization's kitchen in [NAME] via private vehicle in insulated bags. The facility has developed a temperature tool to monitor and document temperatures of food - pick up time and temps, after transfer time and temps. <p>(continued on next page)</p>		

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