

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  145764	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  02/21/2026
NAME OF PROVIDER OR SUPPLIER  Morgan Park Healthcare		STREET ADDRESS, CITY, STATE, ZIP CODE  10935 South Halsted Street Chicago, IL 60628	
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 - Some	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, interview and record review the facility failed to follow sanitation and food handling practices while preparing resident meals. Failed to record temperatures of food before serving residents. Failed to maintain temperatures of food before serving food to residents. This failure affected 20 residents reviewed for food safety. Findings include: On 02/20/26 at 12:00pm observed V21 (Dietary Aide) and V22 (Cook) preparing meal trays and meals for resident dining. V21 and V22 were observed with full facial beards with no beard coverings. On 02/20/26 at 12:03pm V15 (Dietary Manager) stated that V21 (Dietary Aide) and V22 (Cook) should both have beard coverings on while preparing resident meals. V15 stated that hair can fall in the resident's food and that not covering their beards is unsanitary. On 02/20/26 at 12:05pm V22 (Cook) stated that he didn't know that the facility had hair nets for beards. V22 stated that he should have a hair net over his beard so that hair doesn't fall in the food. On 02/20/26 at 12:08pm V21 (Dietary Aide) observed with ungloved hands, lick his hand and pick up menu ticket and place it on the resident meal tray. Observed V21 prepare multiple trays which V15 (Dietary Manager) counted as 20 trays before V21 sanitized his hands and placed gloves on. On 02/20/26 at 12:08pm V21 (Dietary Aide) stated that he should not have licked his fingers and continued to prepare the meal trays. V21 stated that licking his fingers is unsanitary. On 02/20/26 at 12:14pm V21 (Dietary Aide) observed with gloved hands, place mask over V21's face, adjusting mask at ear and nose placement. V21 then observed to continue preparing meal trays without removing gloves and sanitizing hands. On 02/20/26 at 12:14pm V15 (Dietary Manager) stated that V21 (Dietary Aide) should have sanitized his hands and replaced his gloves before continuing the tray line. On 02/20/26 at 12:27pm surveyor observed delivery of the 3 south meal carts delivered to the 3 south dining room. V15 (Dietary Manager) pulled random tray from meal cart. V15 checked temperature of food on the meal tray. Ham on the meal tray tempted at 87.8 degrees Fahrenheit. V15 stated that the ham should be at least 110 degrees Fahrenheit. V15 stated serving food at the right temperature makes it safe for residents to eat and makes it palatable. On 02/20/26 at 12:34pm surveyor requested to view temperature log of temperature checks before lunch was served. V22 (Cook) stated that he checked the temperatures before he served the lunch to residents, but he did not write them down anywhere. V22 stated that he is unable to provide me with a temperature log. On 02/20/26 at 12:34pm V15 (Dietary Manager) stated that V22 (Cook) should have taken the food temperatures before serving the food to the residents. V15 stated that the food temperatures should be taken to make sure that food is safe to serve to the residents. V15 stated that food temperature checks should be kept on a log. Facility policy titled Employee Health and Personal Hygiene) revised 09/17/23 documents in part, Policy: Food service employees shall maintain good personal hygiene and be free from communicable illnesses and infections while working in the facility. Procedure: Hair restraints will be worn at all times. Beards should be well-trimmed and covered with an appropriate hair restraint. Personnel that are serving food on trays or for activities must wear gloves</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID:  145764	Facility ID:  145764  If continuation sheet Page 1 of 3

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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>while handling ready to eat food but do not have to hairnets.Facility's policy titled General Preparation and Cooking Practices revised 09/18/23 documents in part, Policy: The facility will follow sanitary practices in food preparation and cooking to keep food safe. Identification of potential hazards in the food preparation process and adhering to critical control points can reduce the risk of food contamination and thereby prevent foodborne illness. Procedure: Hands are washed thoroughly before touching food or equipment. Hairnets or caps and beard guards are used in the preparation of food. Foods that have become unsafe must be discarded. The following situations may render foods to be unsafe. when it is contaminated by hands or bodily fluids. When it has exceeded the time and temperature requirement. Hot food prepped for serving will maintain a minimum temperature of greater than or equal to 135F (degrees Fahrenheit) when on the table and prior to being served to the residents. If the food is below 135F, the staff must reheat the food to 165F to assure time and temperature control. Internal temperatures for cooking meals must meet: 145 degrees for fish, veal, lamb, pork, and other red meats.Facility's policy titled Tray Service dated 10/25/23 documents in part, Policy: Employees will use measures to ensure the sanitation and safety of food provision on the tray line, transportation of meals, and tray delivery. Procedure:. 3. Temperatures are taken prior to service to ensure hot foods and cold foods are maintained at the appropriate temperatures. Temperatures will also be recorded 30 minutes into the meal service to ensure temperatures are maintained. 4. If items are not at the correct temperatures, action will be taken so that temperatures are restored to the correct temperatures. 5. Temperatures are recorded on the Tray Line Temperature Log and kept on file for 1 year. 8. Food will be delivered to the residents in a sanitary way to prevent food-borne illness. Protocol: 11. All food that is transported from the kitchen to other areas for service will be handled in a safe manner, covered to prevent contamination, and in closed food carts. Hot foods will be at least 120-135 degrees, and cold food will be at 40-45 degrees at the time of service for palatability.Facility's job description titled Dietary Aide documents in part, Summary: The Dietary Aide is responsible for aiding all food functions as directed/instructed and in accordance with established food policies and procedures. Essential Duties and Responsibilities: Ensure that the department is maintained in a clean and safe manner by assuring that necessary equipment and supplies are maintained. Dietary Aide must also ensure the facility's standards on Infection Control Precautions are being followed when performing daily tasks.Facility's job description titled Cook documents in part, Summary: The [NAME] is responsible for food preparation in accordance with current applicable federal, state, and local standard, guideline and regulation with our established policies and procedures, and as may be directed by the Dietitian and/or Director of Food Services, to assure that quality food service is provided at all times. Essential Duties and Responsibilities:. Ensure that all food service procedures are followed in accordance with established policies.</p>		

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<p>F 0921</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Make sure that the nursing home area is safe, easy to use, clean and comfortable for residents, staff and the public.</p> <p>Based on observation, interview and record review the facility failed to provide a safe, functional, clean and comfortable environment. This failure affects all residents residing in the facility. Findings include: On 2/20/2026 at 11:15am surveyor observed a picture with a bath blanket covering it on the 3rd floor at the end of the North Hall. The glass in the picture frame had been broken out at the top and in the middle but there was broken glass shards at the bottom of the picture frame. On 2/20/2026 at 11:21am V9 (Housekeeper) stated the picture frame is broken with glass shards and if someone bumps into the picture frame it could be dangerous. On 2/20/2026 at 11:22am V26 (Certified Nursing Assistant) stated it's a broken picture frame with glass shards protruding from the bottom of the frame and it is a hazard to residents and can be used as a weapon. On 2/20/2026 at 11:28am surveyor observed, on the second floor, the wall, in the shower room, behind the toilet with a brown substance splattered on the wall and a yellowish gray and black debris on the bottom of the toilet and floor. On 2/20/2026 at 11:30am V16 (Housekeeper) stated the brown substance looks like feces on the wall and the yellowish gray substances looks like urine and the bathroom should be cleaned twice a day and this mess should have been cleaned up. On 2/20/2026 at 2:08pm V25 (Maintenance Director) stated he was made aware that there was a picture frame on 3 North about 5 minutes after the surveyor saw it and that the frame had been taken down. V25 stated that it was not documented in the work order binder. On 2/21/2026 at 8:48am V28 (Housekeeping Director) stated yes, the entire toilet and the wall behind it should be cleaned daily and as needed and the purpose is to disinfect the bathroom and allow it to appear homelike. No, I was not aware that there was a broken picture frame with glass shards still in the frame on 3 North. V28 stated he will make sure those two items (bathroom cleaned and picture frame removed) are taken care of. Preventative Maintenance Program with a reviewed date of 11/2023 documents, in part, all facility areas are kept clean and in safe condition. Undated Performance Evaluation Housekeeping Assistant documents, in part, Main duties: G. remove dirt, dust, grease, film etc. from surfaces using proper cleaning /disinfecting solutions.</p>		