

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

Printed: 07/30/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145834	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/01/2026
NAME OF PROVIDER OR SUPPLIER Austin Oasis, The		STREET ADDRESS, CITY, STATE, ZIP CODE 901 South Austin Blvd Chicago, IL 60644	
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 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on observation, interview, and record review the facility failed to maintain Potentially Hazardous Food (PHF) or Time/Temperature Control for Safety (TCS) Food at above 135 degrees F (for hot foods) on the steam table in accordance with professional standards for food service safety. This failure has the potential to affect all residents that eat food from the kitchen. Findings include: On 4/29/2026 at 12:15 PM, this surveyor observed the steam table during the tray line, there was steam coming from the food. V15 (Dietary Cook) checked the temperature of the polish sausage with the facilities thermometer, and V15 stated that it read 140-degrees Fahrenheit, mashed potatoes were at 165-degrees Fahrenheit, pureed meal was at 180 degrees Fahrenheit, mechanical soft polish was at 130 degrees Fahrenheit. On 4/29/2026 at 12:20 PM, this surveyor observed tray line begin. The first tray on the tray line was placed on the bussing cart. Staff did not check the food temperature for the first bussing cart. On 4/29/2026 at 12:30 PM, this surveyor asked V15 to recheck the first tray on the first-floor bussing cart. V15 checked the temperature of the polish sausage with the facilities thermometer, and V15 stated that it read 100-degrees Fahrenheit. Surveyor asked V15 if the meal tray is at a safe serving temperature. V15 stated the tray will be replaced with another one because the temperature is in the danger zone. On 4/29/2026 at 12:45 PM, surveyor asked V15 when food temperature should be checked. V15 stated food temperatures should be checked as we go to avoid the food from being sent to the resident's cold. On 04/29/2026 at 1:15 PM, surveyor asked V15 to recheck the temperature on the first tray for the 3rd floor bussing cart. V15 checked the temperature of the polish sausage with the facilities thermometer, and V15 stated that it read 115-degrees Fahrenheit. Surveyor asked V15 if the meal tray is at a safe serving temperature. V15 stated the tray will be replaced with another one because the temperature is in the danger zone. On 04/29/2026 at 1:45 PM, this surveyor asked V15 to recheck the temperature on the last tray for the 4th and 5th floor bussing cart. V15 checked the temperature of the polish sausage with the facilities thermometer, and V15 stated that it read 145- degrees Fahrenheit. On 04/29/2026 at 2:00 PM, this surveyor asked V16 (Dietary Director) to recheck the temperature for R187's meal tray, which was the last tray on the tray line. V16 checked the temperature of the polish sausage with the facilities thermometer, and V16 stated that it read 120- degrees Fahrenheit. V16 stated she will take the meal tray back to the kitchen and ensure that R187 receives a new tray one because the temperature is in the danger zone. On 04/28/2026 at 11:36 AM, R61 stated he is concerned about the food always being cold. He stated the food is either burned or undercooked. Facility policy titled Food Serving Temperatures with review date of 06/2025 documents in part, To ensure food is served at temperatures which prevent spoiling and are palatable. Prior to meal services, temperatures of both hot and cold foods are to be taken and recorded. Appropriate measures will be taken by the Supervisor in Charge to ensure food is served at the proper temperature. Measures may include additional heating, re-heating or additional cool, or if the integrity of the food is in question, discarding the item and replacing. Facility's menu for 04/29/2026 documents in part sausage polish, onion and green pepper sliced, mixed vegetables, mashed potatoes, State Operations Manual, Appendix PP - Guidance to Surveyors for Long Term Care Facilities. Under section S483.60 Food and Nutrition Services documents in part Danger Zone means temperatures above 41 degrees Fahrenheit (F) and below 135 degrees F that allow the rapid growth (continued on next page)		

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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F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	of pathogenic microorganisms that can cause foodborne illness. Potentially Hazardous Food (PHF) or Time/Temperature Control for Safety (TCS) Food means food that requires time/temperature control for safety to limit the growth of pathogens (i.e., bacterial or viral organisms capable of causing a disease or toxin formation).		