

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  145850	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  07/25/2024
NAME OF PROVIDER OR SUPPLIER  City View Multicare Center		STREET ADDRESS, CITY, STATE, ZIP CODE  5825 West Cermak Road Cicero, IL 60804	

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><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> 34516</p> <p>Based on observation, interview and record review, the facility failed to follow proper sanitation practices to prevent the outbreak of foodborne illnesses; failed to ensure food safety by failing to properly label and store food products; and failed to discard expired perishable food items. These failures affect all 239 residents receiving prepared foods from the kitchen.</p> <p>Findings include:</p> <p>On [DATE] at 1:00 PM, V10 (Kitchen Supervisor) provided surveyors a list of residents receiving prepared foods from the dietary department. This number showed a total of 239 residents.</p> <p>On [DATE] at 10:53 AM, surveyor entered the kitchen area and was met with floors that were sticky with grease type substance and food debris that was present throughout the kitchen prep areas. A large area of the kitchen in front of the prep area was wet and had a large industrial fan blowing towards the ground to dry the wet floors, however the fan was also blowing strong enough to affect the food that was being prepared on to the metal tables as evidenced by the blowing plastic wrap rustling on the table next to the uncovered food. The wet floors, provided trip hazards to the dietary staff as they were no wet floor warning signs. To the right of the large industrial fan was the kitchen prep area and several large kitchen appliances which apparently had not been cleaned properly, as the surveyor observed all of the appliances were laden with grease and layers of dried-on prior food debris.</p> <p>The large industrial sized stove was laden with food debris and grease. The dual deep fryers had dark greasy fried food remnants scattered across the top area around the fryer and on the floor in front of the fryers causing a grease spot that remained uncleaned and un-mopped. The oil in both fryers were black in color, to the point, that the bottom of the grease fryer could not be seen. There was no log to determine the last date the oil in the fryers was changed. Below the long metal prep table was one empty sanitation bucket that had no sanitizing liquids normally used to clean/sanitize the prep areas. Surveyor asked V9 (cook) about the fryers.</p> <p>V9 stated Those were supposed to be cleaned last night but I got busy and didn't get a chance but I will replace the oil today. That should have been cleaned but there is so much to clean in this kitchen and we need more help. I work 6 days a week and I cook all 3 meals. We are very short staffed. Surveyor asked if administration was aware of his concerns, V9 indicated that the administrator V1 and dietary manager V11 were well aware.</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 - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>In the back area of the kitchen was a full metal pan of prepared [NAME] slaw sitting atop the prep area with an expiration date of [DATE], V9 was asked about it and stated, Yes it should have been thrown out yesterday. I'll throw it out now.</p> <p>In the same prep area was a heavy metal deli meat slicer with food remnants of dried turkey and ham slices that were strewn all around the slicer. The blade of the slicer also had remnants of unidentifiable meat remnants on the blade. In front of the prep table was a large vat of boiled broccoli with the vat leaned over to allow the water to drip over on to the floor. Surveyor asked where the dietary manager was, V9 stated, I don't know. She's here somewhere.</p> <p>In the same area, there were two double-ovens that were layered with grease. The glass doors were laden with brown baked in grease and the interior of both ovens were blackened with baked in grease and food splatters.</p> <p>Surveyor discovered the following food items in the walk-in refrigerator:</p> <ol style="list-style-type: none"> <li>1. One 5 pound (lb) block of Swiss cheese with an expiration date of [DATE].</li> <li>2. Metal container of cooked bacon that was partially covered and dated [DATE].</li> <li>3. 1 lb of unlabeled and undated shredded carrots.</li> <li>4. 1 lb of sliced mozzarella shredded and opened [DATE].</li> <li>5. Five-5 lb bags inside an opened and undated box of mozzarella. Each individual bags of the shredded cheese had no date.</li> <li>6. A metal pan of cooked pinto beans dated [DATE].</li> <li>7. Six-5 lb bags of scrambled egg mix dated [DATE].</li> <li>8. One opened and unlabeled bag of scrambled egg mix sitting on a different shelf.</li> </ol> <p>On [DATE] at 10:30 AM, V1 administrator indicated that the kitchen was deep cleaned after being informed the surveyor team's concerns. V1 indicated that the dual deep fryers were cleaned and that the oil was changed; the double ovens and stove were cleaned as much as possible and the entire kitchen was cleaned from top to bottom. V1 added that there was a deep cleaning schedule the staff were to supposed to follow, however her staff failed to do this. Additionally, an in-service training was provided to reinforce the following of the cleaning schedule.</p>