

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  145908	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  07/01/2025
NAME OF PROVIDER OR SUPPLIER  Amberwood Care Centre		STREET ADDRESS, CITY, STATE, ZIP CODE 2313 North Rockton Avenue Rockford, IL 61103	

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>Based on observation, interview, and record review the facility failed to ensure foods were dated, expired foods were discarded, and kitchen temperature logs were complete. This applies to all residents residing in the facility.</p> <p>The findings include:</p> <p>The facility census report dated 6/30/25 showed 123 residents resided in the facility.</p> <p>On 7/1/25 at 9:29 AM, the reach-in refrigerator had multiple food items missing dates. The items included five plated lettuce salads, half a brick of open butter, open cheese slices, a plastic container of fruit cocktail, an open bag of shredded cheese, an opened and browning bag of shredded lettuce. The same refrigerator had a plastic container of puree bread dated 6/23 and a cut up watermelon dated 6/25. A stainless-steel pan held an undated turkey breast in the same refrigerator. At 9:39 AM, V5 (Dietary Aide) stated any undated food needs to be tossed out. No date means it must go in the garbage. The dates tell us when it is too old to serve and when the food has gone bad.</p> <p>On 7/1/25 at 9:45 AM, the walk-in refrigerator had approximately 28 individual size cups of pudding which were all undated. The same refrigerator had a tub of cottage cheese that showed best by 6/28/25. The refrigerator had a tub of sour cream with an expiration date of 4/21/25.</p> <p>On 7/1/25 the five temperature logs for all the refrigerators and freezers were reviewed by this surveyor. Each log was posted on the unit doors and reflected the month of June 2025. Multiple days were missing on every log. Dietary staff were questioned for the location of the current day's temperatures and were unable to locate any of them.</p> <p>On 7/1/25 the food temperature logs were reviewed with V4 (Dietary Manager) present. Multiple food temperatures were missing from the logs, including multiple days at a time for the evening meals.</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>On 7/1/25 at 9:50 AM, V4 (Dietary Manager) stated the July 2025 refrigerator and freezer logs have not been put out yet. They have not even been started. They should be done every day and somebody didn't do it right. The storage units (refrigerators and freezers) need temperature checks at least two times each day. It ensures the units are working correctly and keeps resident food safe. Bad storage temperatures can spoil food and make residents sick. V4 was questioned about the multiple missing temperatures on the June logs and said there is no way to know if the units were working right if the temperatures aren't on the logs. V4 said every food needs a date to show when it comes in and when it was opened. Old food is dangerous to eat. Any food that is expired or not dated should be thrown out. All the kitchen staff are responsible for dating food and checking the dates. V4 said the cooks are responsible for taking and documenting final cooking temperatures. It should be done every meal to be sure the food is hot and cooked to the proper temperature. No temperatures mean someone is forgetting to do it and that is a problem.</p> <p>On 7/1/25 at 10:58 AM, R2 and R4 were interviewed together. Both residents stated the food is up and down. Some days it is cold and just recently they got served burnt chicken. Both stated it was so tough and overcooked it was hard to chew.</p> <p>On 7/1/25 at 11:14 AM, R3 said the food is terrible and the kitchen messes up a lot. V3 stated she eats outside food a lot because it is so bad.</p> <p>On 7/1/25 at 11:20 AM, R1 stated the food is not edible and gets delivered cold most of the time. At 11:52 AM, R1 was seated in her room with her lunch tray and said this turkey burger and fries are cold today too.</p> <p>On 7/1/25 at 11:50 AM, R7 was eating his lunch in his bed and said this food is super cold.</p> <p>On 7/1/25 at 12:07 PM, R5 and R6 were interviewed together. Both residents said it is cold or else overcooked many times. R6 had an untouched lunch tray next to him and said this arrived ice cold today.</p> <p>On 7/1/25 at 12:13 PM, V7 (Certified Nurse Aide) said residents complain about the food all the time. They don't like it and many of them leave their food uneaten.</p> <p>On 7/1/25 at 12:15 PM, V8 (Certified Nurse Aide) said the kitchen makes a lot of errors and we must take time away from our duties to correct them. Residents say the food is bad and cold a lot.</p> <p>The facility's June 2025 food temperature logs were reviewed and showed missing temperature documentation for every day except June 17 and June 24.</p> <p>The facility's undated Food Temperatures Correct Use of the Thermometer policy states: Food temperatures are taken and recorded on the temperature monitoring log which indicates the correct temperature for each item. Corrective action is taken for foods not meeting the temperature standard.</p> <p>The facility's undated Storage of Food and Supplies policy states: 4. Prepared foods stored in the refrigerator until service will be covered, labeled, and dated with an expiration date. 6. All foods will be covered, labeled, and dated.</p>		