

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145983	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/20/2024
NAME OF PROVIDER OR SUPPLIER Aliya on 87th		STREET ADDRESS, CITY, STATE, ZIP CODE 2940 West 87th Street Chicago, IL 60652	

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 0813</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Have a policy regarding use and storage of foods brought to residents by family and other visitors.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 45196</p> <p>Based on observation, interview, and record review the facility failed to properly log refrigerator temperatures; failed to label food items with a date; and failed to discard food items placed in the dining room refrigerator for residents personal use. This failure has the potential to affect all 49 residents on the first-floor unit.</p> <p>Findings include:</p> <p>On [DATE] at 10:15 am, Surveyor, V8 (Registered Nurse, RN) and V9 (Housekeeper) inspected the facility's first floor dining room refrigerator for residents personal use and observed residents personal food items stored without being labeled with a residents name, or date the item was placed in the refrigerator used for residents personal food items. Surveyor and V8 observed five bags of food with not labeled with a date or a residents name, five small containers that V8 stated was applesauce labeled with a date of [DATE], a small black container with brown gravy and mashed potatoes adhere to the back of the refrigerator bottom shelf without a residents name or date, and another container of an unknown food item without a residents name or date. V8 stated, This refrigerator is not cleaned every day, only on Mondays. Surveyor also observed the first-floor refrigerator temperature log used to store residents personal food items incomplete, with no temperature recorded on [DATE], [DATE], [DATE], and [DATE]. V9 (Housekeeper) stated, I (V9) have not completed the temperature log for today yet.</p> <p>On [DATE] at 10:16 am, V8 (RN) stated that when staff place residents food items in the residents personal refrigerator in the dining room, staff should place the residents name, room number and the date on the food item. When V8 was asked regarding the items in the first-floor resident personal refrigerator being discarded, labeled with a residents name or date V8 stated, I (V8) don't know why they (referring to staff) didn't do it.</p> <p>On [DATE] at 10:17 am, V9 (Housekeeper) stated that V9 cleans and discard items in the first-floor dining room residents personal refrigerator once a week on Mondays. V9 stated that V9 discards food items without a residents name, date, or that is more than 2 days old from the dining room refrigerator for the residents personal food items. V9 explained that staff frequently place items into the residents personal refrigerators without placing the residents name or date on the food item. V9 then stated that if items are dated pass three days old in the dining room residents personal refrigerator, the item is not tossed until V9 checks the refrigerator on Monday.</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 0813</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>V9 then explained that V9 checks the first-floor dining room residents personal refrigerator log every day when V9 is working. When V9 asked regarding the incomplete temperature log for the first-floor dining room refrigerator for residents personal food items V9 stated, I (V9) am the only one that completes the temperature log when I (V9) is here (referring to at the facility). When V9 was asked regarding the importance of checking the dining room refrigerator for residents personal use per the facility policy, V9 stated for the safety of the residents.</p> <p>On [DATE] at 12:50 pm, V10 (Dietary Manager) stated that V10 usually monitors the dining room refrigerator for residents personal food items daily for labeling and dating. V10 stated that items that are past three days old or without a date are discarded. V10 stated that on the weekends V16 (Kitchen Manager) is responsible for checking the dining room refrigerator for residents personal food items. When V10 was asked regarding the food observed in the dining room refrigerator for residents personal food items, that were dated past 7 days old and without a labeled with a residents name, V10 stated, Housekeeping is also responsible for checking the refrigerator. I (V10) don't know housekeeping schedule for checking the refrigerator. I (V10) only know my schedule. V16 was off since Friday. When V10 was asked regarding the facility's policy for cleaning the dining room refrigerator for residents personal use. V10 stated, I (V10) don't know the policy. The policy is downstairs on my desk.</p> <p>On [DATE] at 1:15 pm, Surveyor requested to speak with V11 (Housekeeping Director) and V9 stated that V11 was out sick and that V12 (Housekeeping Assistant) was overseeing the housekeeping department in V11's absence.</p> <p>On [DATE] at 1:19 am, V12 (Housekeeping Assistant) stated that V12's responsibilities is to watch over the building and make sure the daily routines are being completed. When V12 was asked regarding the facility's policy for dining room refrigerator for residents personal food items V12 stated that V12 was not sure of what V12's job duties were as it pertained to the dining room refrigerator for residents personal food items. V12 stated, I (V12) am not 100% sure but I (V12) can find out. V12 denied any knowledge of R1 having concerns with R1's food items stored in the dining room refrigerator for residents personal use being thrown away by staff.</p> <p>On [DATE] at 1:28 pm, V2 (Director of Nursing, DON) stated that V2 has been the DON at the facility since [DATE]. V2 stated that residents, residents family members, and staff can store residents personal food items in the residents personal refrigerator in the unit dining room area as long as the item is labeled with a date and the residents name and room number is placed on the food item. V2 stated that both the kitchen and the housekeeping department are responsible for cleaning the residents personal refrigerators in the dining rooms once a week. V2 further explained that residents home cooked food items and restaurant food items are able to be stored in the dining room refrigerator for the residents personal food items use for up to three days before kitchen and housekeeping staff are responsible for discarding the items. V2 stated that store brought food items with the product expiration date are discarded according to the product expiration date. When V2 was asked what happens to items that should be discarded within three days that are left in the dining room refrigerator for residents personal food items before the kitchen and housekeeping scheduled weekly check and V2 stated, Items can potentially be in the refrigerator several days after they should have been tossed because the refrigerator is only checked once a week. V2 was asked regarding the importance of the dining room refrigerator for residents personal food items are being monitored and checked per the facility's policy and V2 stated, To ensure no expired foods are stored in the residents personal refrigerator, so the residents don't get sick and for the residents safety.</p> <p>(continued on next page)</p>		

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<p>F 0813</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>The facility's policy dated [DATE] and Titled Menu and Nutritional Adequacy documents, in part: Policy: Residents, family members and visitors are permitted to bring food in for the residents to enjoy. Due to the potential for foodborne illness or interference with nutritional treatment, residents, family members, and other visitors who bring in food/drink in from the outside will be educated on safe food handling practices as well as the importance of diet order compliance. Foods or beverages brought in from the outside will be monitored by staff for spoilage, contamination, and safety. Procedure: 3. Foods or beverages brought in from the outside will be assessed for diet compliance and labeled and dated with the residents name, room number and the date the item was brought into the facility for consumption/storage . 11. Cooked or prepared foods brought in for a resident will be stored in the resident's personal refrigerator or in the facility's appropriate pantry or refrigerator. a. They will be appropriately labeled and dated when accepted for storage and the discard dated in 48 hours . 15. All refrigerators in use in the facility have an internal thermometer to monitor temperature. A. All refrigerators have their internal temps (temperatures) recorded daily.</p> <p>The facility's document dated [DATE], February 2024, [DATE], [DATE], [DATE], and [DATE] and titled Refrigerator Temperature Log shows incomplete temperatures recorded for [DATE], [DATE], [DATE], and [DATE].</p> <p>The facility's job description document dated ,d+[DATE] and titled Food Services Director documents in part: As the food Services Director, you are responsible for management, supervision and direction of the food service staff and program within the facility . Essential Job Functions: Ensures that established sanitation and safety standards are maintained.</p> <p>The facility's undated job description document and titled Housekeeping Director/Assistant documents, in part: Summary: The primary purpose of the Housekeeping Director is ensuring the day-to-day activities of the Housekeeping Department in accordance with current federal, state, and local standard, guidelines ad regulations governing our facility, and as may be directed by the Administrator, and/or the Director of Environment Services, to assure that our facility is maintained in a clean, safe, and comfortable manner. Responsibilities: Ensure that work/cleaning schedules are followed as closely as practical.</p>		