STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	146056	A. Building B. Wing	04/26/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Ascension Heritage Village	901 North Entrance Avenue Kankakee, IL 60901

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 - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 45906 Based on observation, interview, and record review, the facility failed to properly label and date refrigerated items and remove expired food items in the kitchen. This applies to all 16 residents that receive oral nutrition and foods prepared in the facility kitchen. Findings include: The facility's Long-Term Care Facility Application for Medicare and Medicaid (Form CMS-Centers for Medicare and Medicaid Services-671) dated [DATE] documents that the total census was 17 residents. On [DATE] at 11:14 AM, V3 (Dietary Manager) said there is 1 resident that does not eat from the facility kitchen. On [DATE] (starting at 10:01 AM), the facility kitchen was toured in the presence of V3 (Dietary Manager), and the following was found: In the walk-in cooler: 1. Quarter of a large processed turkey breast, opened [DATE], expiration date [DATE] (expired 11 days earlier). 2. Thawed ground beef sitting on a tray with juices leaking out of the bottom, wrapped in plastic wrap with no label or date. 3. 1.25 lbs. (pounds) Swiss cheese opened [DATE], not sealed with a good through date of [DATE]. Expired. 4. 24-ounce provolone cheese with a received-on date of [DATE] on box, no expiration date on package. 5. Medium silver bin of approximately 20 hot dogs, not in original bag, undated. 6. Half of a large processed ham, opened, expiration date [DATE]. Expired. 7. Medium silver bin labeled tomatoes with a good through date of [DATE]. Expired. (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

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	8. 26 half pint lactose free low-fat milks with expiration date of [DATE]. Expired. 9. 3 hard-boiled eggs with expiration date [DATE]. Expired. 10. Opened 5 lb. bag of shredded mozzarella cheese, undated. 11. Opened 5 lb. bag of shredded cheddar cheese, undated. On [DATE] at 10:30 AM, V3 (Dietary Manager) said it is the cook's responsibility to go through the foods to check for expiration dates and throw away expired items, it is part of their daily checklist. On [DATE] at 10:39 AM, V3 said expired items should be thrown away right away. V3 said all food items should be labeled at least with a received-on date and when the food item is opened it should be labeled with an opened date and an expiration date. V3 said the risk with not throwing away expired items is that the food might accidentally be fed to the residents and make them sick. The facility's policy titled, Food and Supply Storage last revised ,d+[DATE] states Policies: All food, non-food items and supplies used in food preparation shall be stored in such a manner as to prevent contamination to maintain the safety and wholesomeness of the food for human consumption . Procedures: .Cover, label and date unused portions and open packages .Products are good through the close of business on the date noted on the label .Discard food past the use-by or expiration date .