

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 146122	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/12/2026
NAME OF PROVIDER OR SUPPLIER St Paul's Senior Community		STREET ADDRESS, CITY, STATE, ZIP CODE 1021 West E Street Belleville, IL 62220	

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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on interview, observation and record review, the facility failed to serve food at palatable temperatures for 5 of 7 residents (R1, R6, R7, R8, R9) reviewed for Food and Nutrition Services in a sample of 13. Findings include:1.R1's Facesheet documented he was admitted to the facility on [DATE]. 2.R6's Facesheet documented he was admitted to the facility on [DATE].3.R7's Facesheet documented he was admitted to the facility on [DATE].4. R8's Facesheet documented he was admitted to the facility on [DATE].5.R9's Facesheet documented he was admitted to the facility on [DATE].On 3/9/26 at 11:22 AM, V3 (dietary director) stated they are serving turkey wraps with sweet potato fries and mixed vegetables with pudding for dessert. V3 stated they temped all the wraps prior to putting them in the coolers and they will be re-temped once they get to the floors. V3 calibrated this surveyor's thermometer to be 32.5 degrees and will subtract 0.5 from all findings. At 11:47 AM, the turkey wraps temped at 49.8 degrees and V3 stated they are putting them in the freezer; will send out the hot food first so they can get that in the ovens until the cold food is ready. At 12:07 PM, V1 temped the turkey wraps after being in the freezer, at 45 degrees and put them back in the freezer.On 3/9/26 at 12:14 PM, food arrived at 2 South Unit. V4 (dietary aide) was preparing to serve the food. V4 checked the temperature of the mixed vegetables at 132 degrees and stated it's not warm enough and put them back in the oven. V4 checked the temperature of the sweet potato fries at 134.5 degrees and stated they had to go in the oven too. V4 checked the temperature of the turkey wraps at 43.4 degrees at 12:20 PM and left them out and over ice. At 12:25 PM, V4 started serving the food without rechecking the temperatures. R6, R1, R7, R8 and R9 all received the food that was served. On 3/9/26 at 1:00 PM, the sample tray was served once all residents were served. The following food temperatures were recorded in degrees Fahrenheit: turkey wrap: 43.2, mixed vegetables: 102, sweet potato fries: 97.6, pureed wrap: 65.7, pureed vegetables: 103.8, pureed sweet potato fries: 114.5. On 3/10/26 at 1:58 PM, V2 stated his expectations for food temperatures are to be following the facility's policy.On 3/10/26 at 3:34 PM, V21 stated her expectations for food temperatures are for the policy to be followed. V21 stated they did just have some of the equipment updated and is aware and working on those dietary concerns. V21 stated they are working on a long-term solution but that will take time.The facility's Food Holding Temperature Log for 2 South dated 3/9/26 documented the following temperatures: entree at 43.4, vegetable at 132, starch at 134 with no reheating temperature noted. The Log continues to document that all hot foods must be 140F (degrees Fahrenheit) and above, all cold foods must be 41F and below. The facility's Monitoring Food Temperatures for Meal Service Policy, undated, documented food temperatures will be monitored daily to prevent food borne illness and ensure foods are served at palatable temperatures. The policy continued to document any food item not found at correct temperature will not be served but will undergo the appropriate corrective action listed: the temperature for each food item will be recorded on the Food Temperature Log. Foods that required a corrective action (such as reheating); will have the new temperatures recorded with a circle around it next to the original temperature. The policy further documented hot food items not at 135 degrees Fahrenheit when checked prior to meal service will be reheated to at least 165 for a minimum of 15 seconds and for cold food items not at 41 degrees Fahrenheit will be chilled on ice or (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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>freezer until it reaches 41 degrees Fahrenheit or less before service. The policy also documented food temperatures of hot foods on room trays at the point of service are preferred to be at 120 degrees Fahrenheit or greater to promote palatability for the resident.</p>		