

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 08/30/2010
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145453	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 04/27/2010
NAME OF PROVIDER OR SUPPLIER ALDEN TERRACE OF MCHENRY REHAB			STREET ADDRESS, CITY, STATE, ZIP CODE 803 ROYAL DRIVE MCHENRY, IL 60050		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE	
F 516	Continued From page 39 A facility may not release information that is resident-identifiable to the public. The facility may release information that is resident-identifiable to an agent only in accordance with a contract under which the agent agrees not to use or disclose the information except to the extent the facility itself is permitted to do so. The facility must safeguard clinical record information against loss, destruction, or unauthorized use. This REQUIREMENT is not met as evidenced by: Based on observation and interview the facility failed to keep resident records in a secure location so that unauthorized persons do not have access to personal medical and personal information. These records were accessible to all residents and visitors at the facility. Findings include; During the initial tour of the facility on 4/18/10 the Admissions office door was open and no one was inside. Just inside the doorway were several (approximately 8) boxes marked as "closed files". E2 (Assistant Administrator) was coming down the hallway and was asked what the boxes contained and she responded, "Closed resident records" E2 then realized that these records were not safeguarded and in a secure location, she proceeded to close and lock the office door.	F 516			
F9999	FINAL OBSERVATIONS	F9999			

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F9999	<p>Continued From page 40 LICENSURE VIOLATIONS</p> <p>300.2100 750.100 750.120a) 750.140b) 750.180a)4)</p> <p>Section 300.2100 Food Handling Sanitation Every facility shall comply with the Department's rules entitled "Food Service Sanitation" (77 Ill. Adm. Code 750).</p> <p>Section 750.100 General</p> <p>Food shall be in sound condition, free from spoilage, filth, and other contamination and shall be safe for human consumption. Food shall be obtained from sources that comply with all laws relating to food and food labeling. Use of home prepared or hermetically sealed food which has been processed in a place other than a wholesale food processing establishment is prohibited except where it is in compliance with Subpart K, Reduced Oxygen Packaging, of this Part.</p> <p>Section 750.120 General - Food Protection</p> <p>a) At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, drainage, and overhead leakage or overhead drippage from condensation. The temperature of potentially hazardous foods shall be 41°F or below, or 135° F or above, at all times, except as otherwise</p>	F9999			

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F9999	<p>Continued From page 41 provided in this Part.</p> <p>Section 750.140 Refrigerated Storage</p> <p>b) Potentially hazardous food requiring refrigeration after preparation shall be labeled or tagged with the date and time of preparation and rapidly cooled to an internal temperature of 41°F. Potentially hazardous foods of large volume or prepared in large quantities shall be rapidly cooled, utilizing such methods as limiting depth of food to 4 inches or less, agitation, quick chilling or water circulation external to the food container. Potentially hazardous food to be transported shall be pre-chilled and held at a temperature of 41°F or below unless maintained in accordance with the hot storage requirements contained in Section 750.150.</p> <p>Section 750.180 Cooking Potentially Hazardous Foods</p> <p>a) Raw animal foods, such as eggs, fish, poultry, meat, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to the following temperatures and times, except as specified in subsections (b) and (c) of this Section</p> <p>4) 165°F (74°C) or above for 15 seconds for field-dressed wild game animals, poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, or stuffing containing fish, meat, or poultry;</p> <p>These Regulations were not met as evidenced by:</p> <p>Based on observation, interview and record review the facility failed to ensure raw turkey breasts were cooked to the recommended</p>	F9999			

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F9999	<p>Continued From page 42</p> <p>internal temperature of at least 165 degrees Fahrenheit (F) to prevent foodborne illness, and failed to cool the turkey breasts in a manner to prevent foodborne illness. The facility stated their stated intention to reheat the turkey in 2 days and serve it to the residents. This failure had placed 185 residents (who receive oral diets) at risk for foodborne illness, including 1 resident who has auto immune disorder and is at very high risk of fatality from foodborne illness.</p> <p>The findings include:</p> <ol style="list-style-type: none"> On 4/19/10 at 10:15 AM three 8-inch deep medium pans holding turkey breasts were noted on the upper shelf in the walk-in cooler. Multiple turkey breasts had been piled together in each pan and the pans were covered in plastic wrap. The pans were warm to the touch. The turkey breasts were not cut into smaller pieces and were not on ice. E6 (Cook) stated that he had placed them in the cooler at 9:00 AM. <p>On 4/19/10 at 1:00 PM the turkey breasts were again observed in the walk-in cooler. At this time the turkey breasts had been separated into 7 individual 8-inch deep pans that were placed on pans of ice. The turkey breasts had not been cut into small enough pieces sufficient for cooling. Pink juices were noted on the bottom of one of the pans. The temperatures measured 92.5 F, 87.0 F, 87.6 F, 76.8 F, 83.6 F, 83.3 F and 85.4 F. E6 (Cook) was interviewed again at this time. E6 stated the turkey breasts reached a final cooking temperature of 145 degrees F. E6 said the turkey breasts were going to be reheated and served at lunch on 4/21/10 (the menu show "Roast Turkey" for Wednesday 4/21/10). E6 submitted a cooling log documenting the turkey</p>	F9999			

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F9999	<p>Continued From page 43</p> <p>was cooked on 4/19/10 to a final cooking temperature of 145 degrees F. The Cooling Log provides the following directions, "Cool food from 140 F to 70 F within 2 hours, then cool to 41 F within 4 additional hours." The log shows the turkey reached 140 degrees F at 9:30 AM and was at 109 degrees F two hours later at 11:30 AM.</p> <p>On 4/19/10 at 1:15 PM E5 (Food Service Supervisor) confirmed the turkey breasts were raw prior to cooking. E5 presented a policy titled, "preparation of potentially hazardous foods" which states poultry should be cooked to heat all parts of the food to at least 165 degrees F. This policy also states potentially hazardous food will be cooled from 145 degrees F to 70 degrees F within 2 hours. The policy does not address procedures for quick cooling, i.e., cutting larger pieces of meat into smaller sections, or placing foods in shallow pans.</p> <p>On 4/19/10 at 3:35 AM, E5 confirmed none of the 3 Cooks (E6, E22, E21) or the 12 Dietary Aides (E23, E24, E25, E26, E27, E28, E29, E30, E31, E32, E33 E34) have Food Service Sanitation Certificates. E5 does have a Sanitation Certificate but does not work 7 days a week and usually punches out before 3:00 PM according to E5's time card record from 3/28/10 - 4/19/10. E5 presented 9 undated food service in-service attendance sheets she stated were conducted over the last year. More than half of the currently employed Dietary Staff, including a Dietary Cook, have not attended any foodservice in-services in the last year according to the attendance records provided by E5. They are E25, E26, E27, E28, E30, E31, E32, E33 (Dietary Aides) and E22 (Dietary Cook).</p>	F9999			

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F9999	<p>Continued From page 44</p> <p>E22 (Dietary Cook), E33 (Dietary Aide) and E26 (Dietary Aide) all stated they have not attended any foodservice/sanitation in-services prior.</p> <p>On 4/19/2010 E35 (Dietitian) stated she has not given any foodservice sanitation in-services to the kitchen staff.</p> <p style="text-align: right;">(A)</p> <p>300.615e)</p> <p>Section 300.615 Determination of Need Screening and Request for Resident Criminal History Record Information</p> <p>e) In addition to the screening required by Section 2-201.5(a) of the Act and this Section, a facility shall, within 24 hours after admission of a resident, request a criminal history background check pursuant to the Uniform Conviction Information Act [20 ILCS 2635] for all persons 18 or older seeking admission to the facility. Background checks shall be based on the resident's name, date of birth, and other identifiers as required by the Department of State Police. (Section 2-201.5(b) of the Act)</p> <p>This requirement was not met as evidenced by:</p> <p>Based on interview and record review the facility failed to conduct resident background checks within 24 hours of admission. This is for 5 residents outside the sample (R49, R88, R38, R89, R84).</p>	F9999			

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F9999	<p>Continued From page 45</p> <p>The findings include:</p> <p>R49 was admitted to the facility on 4/10/10 according to admit/discharge report. R49's background check was initiated on 4/12/10 according to the Resident Criminal Background Check Request form.</p> <p>R88 was admitted to the facility on 4/9/10 according to admit/discharge report. R88's background check was initiated on 4/12/10 according to the Resident Criminal Background Check Request form.</p> <p>R38 was admitted to the facility on 4/9/10 according to admit/discharge report. R38's background check was initiated on 4/12/10 according to the Resident Criminal Background Check Request form.</p> <p>R89 was admitted to the facility on 4/9/10 according to admit/discharge report. R89's background check was initiated on 4/12/10 according to the Resident Criminal Background Check Request form.</p> <p>R84 was re-admitted to the facility on 3/31/10 according to admit/discharge report. R84 was originally admitted on 2/9/09 and discharged on 10/29/09, then re-admitted on 3/31/10. R84 had a previous background check that was done more than 1 year ago (2/9/10). The facility failed to initiate a current background check.</p> <p>On 4/19/10 at 2:30 PM E2 (Assistance Administrator/Admissions) stated she submits all background check requests to the corporate office. If the requests are received before 12:00 PM they are done on that day, other wise they</p>	F9999			