

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

PRINTED: 09/26/2016
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 145728	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 08/19/2016
NAME OF PROVIDER OR SUPPLIER MANOR COURT OF MARYVILLE			STREET ADDRESS, CITY, STATE, ZIP CODE 6955 STATE ROUTE 162 MARYVILLE, IL 62062		
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F 000	INITIAL COMMENTS Annual Licensure and Certification Survey Validation Survey for Subpart U: Alzheimer's Unit The facility is in substantial compliance with Subpart U: Alzheimer Unit, 77 Illinois Administrative Code Section 300.7000.	F 000			
F 371 SS=F	483.35(i) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions This REQUIREMENT is not met as evidenced by: Based on observation, interviews, and record reviews, the facility failed to properly serve food and sanitize food contact surfaces in a manner which prevents potential contamination. This has the potential to affect all 109 residents living in the facility. Findings include: 1. On 8/17/16 at 10:15 AM the sanitizing sink was filled to the "fill line" on the inside of the sink and a plate guard was in the sanitizing water in the sink. When the sanitizing solution in the sink was tested using a quaternary solution test strip,	F 371		9/6/16	

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

09/06/2016

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.

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F 371	<p>Continued From page 1</p> <p>the results indicated over 400 parts per million (ppm) quaternary in the solution. E10, Dietary Manager tested with quaternary test strip which indicated 600 ppm quaternary in the sanitizing sink solution.</p> <p>On 8/17/16 at 10:16 AM, E10, stated "Oh that's too high, it should 200 ppm. We use this water for all of the sanitizing buckets for the food contact surfaces in the kitchen and on all the units." At 10:20 AM, E10 stated "We just refilled that (3rd sink with sanitizing solution) sink and just put one pump of sanitizer in and it is still 600 ppm. The Chemical Company representative was just here two weeks ago and told us to use 2 pumps in each sink."</p> <p>On 8/17/16 at 12:25 PM. in the 300 Hall unit kitchen, the sanitizing solution in the sanitizing bucket with a sanitizing cloth was tested with a quaternary test strip and the results showed over 400 ppm quaternary in the sanitizing solution.</p> <p>On 8/17/16 at 12:26 PM, E12, Cook, stated "I use that sanitizing solution in the unit kitchen and dining."</p> <p>On 8/18/16 at 8:55 AM, E10 stated "We had the Chemical Company out yesterday afternoon and the dispenser was dispensing too much sanitizer but it is reset now. I've done inservice training for all my staff on testing the sanitizing solution."</p> <p>The facility "Inservice Education/Meeting Report, Subject: Three Compartment Sink Procedure" dated 8/18/16, documents, in part, "When to Use: The 3 compartment sink should be used by staff to clean and sanitize equipment that does not get cleaned and sanitized in the dishwasher. The</p>	F 371			

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F 371	<p>Continued From page 2</p> <p>Cooks and Dietary Aides should wash all equipment and utensils they use in the preparation of meals in the 3 compartment sink. Adaptive equipment or other dishes that are not safe at 180 degrees should be washed in the 3 compartment sink. The 3 compartment sink contains 1 (one) sink for manual washing, 1 sink for rinsing and 1 sink for sanitizing." The Report documented "Red Buckets/Sanitizer Bottles: Staff should use clean sanitizer water that has just been made from the third sink to fill red buckets and spray bottles for the kitchen and satellite pantry. Staff should store only 1 rag in each bucket." The Report continued "Three Compartment Sink Procedure:</p> <p>1) All three sinks shall be cleaned and sanitized prior to use.</p> <p>2) FILL sinks up to designated line with water.</p> <p>c) Third Sink: Sanitize: Equipment and utensils shall be sanitized in the third sink using QUAT sanitizer. Follow manufacturer directions for the amount of QUAT sanitizer to add to ROOM TEMPERATURE WATER in sink.</p> <p>3) The sanitizer should be tested using only QUAT test strips. QUAT PPM GOAL should be 200-300 PPM.</p> <p>4. Sanitizer PPM's should be recorded THREE times a day on the THREE COMPARTMENT SINK LOG (form NH 21g).</p> <p>a) Report out of range PPM (BELOW 200 or ABOVE 300) to the Dietary Managers immediately.</p> <p>b. DO NOT USE THE SANITIZER WATER until Chemical Company is notified and can correct the problem.</p> <p>VERY IMPORTANT: PPM readings ABOVE 300 can be harmful to the residents."</p> <p>The facility's policy number 12.04 (IL) Area "Food</p>	F 371			

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F 371	<p>Continued From page 3</p> <p>Service, Subject: Sanitation and Safety", date revised 09/10, documents in part, "Washing and Storage of Pots and Pans:</p> <p>a) Pots and Pans will be washed, rinsed and sanitized in a 3-compartment sink.</p> <p>The following steps shall be used during washing and sanitizing:</p> <p>1. Fill the third sink with 75 degree F (Fahrenheit) water. Quaternary/Iodine Sanitizer dispensers are to be used and calibrated to dispense the proper amount of product into the 3-compartment sink with water flow. All sinks are to be marked with the proper water fill line and water should be filled to that line to have proper water fill line and water should be filled to that line to have proper sanitizing of equipment. Quats ration is 200 parts per million." The policy documents "3. Slide items carefully into the sanitizing sink. Hold for at least 1 minute. Remove the items and air dry on the drain board." The policy documents "Serving counters and Steam Tables Cleaning Procedures:</p> <p>b. All countertops shall be wiped with detergent solution and sanitized." The policy continues "Cleaning Dining Room:</p> <p>d. Tables shall be cleaned and washed after every meal with warm detergent and sanitizing solution and air-dried."</p> <p>2. On 8/17/16 at 11:50 AM in Hall 100 unit kitchen, the chicken salad was sitting on the counter top and the pureed chicken salad was in the steam table. At this time, using a calibrated and sanitized metal stem thermometer, the pureed chicken salad was 60 degrees Fahrenheit and the chicken salad was 53 degrees Fahrenheit.</p> <p>On 8/17/16 from 12:10 PM until 12:15 PM, chicken salad was the alternate entree served</p>	F 371			

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F 371	<p>Continued From page 4</p> <p>residents including R2, R23, R24, R25, and R26 and pureed chicken salad was served to residents including R28.</p> <p>3. On 8/17/16 at 12:17 PM, in the 300 Hall unit kitchen, using a calibrated and sanitized metal stem thermometer, the chicken salad had been served as an alternate entree to residents was 60 degrees Fahrenheit.</p> <p>On 8/17/16 at 12:00 PM, E11, Dietary Aide stated "The chicken salad is 53 degrees (Fahrenheit). I'm not sure if that pureed chicken salad is supposed to be hot or cold. The chicken salad is written on the second meat on the log."</p> <p>On 8/17/16 at 12:15 PM, E10, Dietary Manager, stated "(E11) why isn't that chicken salad on ice?"</p> <p>The facility's "Temperature Monitoring 100 Hall Bounce Back Court" dated Wednesday 8/17 (2016), documents in part "12:00 PM Meat (chicken salad) 53 degrees Fahrenheit, Pureed (chicken salad) Meat 48 degrees Fahrenheit."</p> <p>The facility's "In service Education/Meeting Report, Subject: Proper Cooling of Food", dated 8/18/16, documents in part, "Foods to Cool: Cold meat salads such as ham salad, tuna salad, potato salad, pasta salad, coleslaw, etc."</p> <p>The facility's "policy number 12.04 (IL) Area: Food Service, Subject: Sanitation and Safety" revised date 9/10, does not have documentation addressing handling cold foods.</p> <p>The facility's "In-Service Education/Meeting Report, Subject: Measuring Food Temperatures", dated 4/16/16, documents in part, "2. Cold Foods</p>	F 371			

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F 371	<p>Continued From page 5</p> <p>should be 41 degrees Fahrenheit or less." The Report continues "5. Temperatures of hot and cold food should be rechecked and recorded after food is delivered to dining rooms or satellite pantries before meal service. Any item that is not at the correct temperature should be sent back to the kitchen. 41 degrees Fahrenheit - Cold holding"</p> <p>The facility's "In Service Education/Meeting Report Subject: Proper Food Preparation/Holding Temperatures", dated 1/8/16, documents in part, "Proper Food Preparation/Holding Temperatures 41 degrees Fahrenheit - cold holding."</p> <p>4. The facility's Resident Census and Conditions of Residents form, CMS 672, dated 8/16/19, documented the facility had 109 residents living in the facility.</p>	F 371			