

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: IL6016810	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 04/05/2017
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NAME OF PROVIDER OR SUPPLIER ADDISON REHAB & LIVING CTR	STREET ADDRESS, CITY, STATE, ZIP CODE 1754-1760 CAPITAL STREET ELGIN, IL 60124
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(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) COMPLETE DATE
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S 000	<p>Initial Comments</p> <p>Annual Licensure Survey</p> <p>Statement of Licensure Violations</p>	S 000		
S9999	<p>Final Observations</p> <p>1 of 2 300.1620a)</p> <p>Section 300.1620 Compliance with Licensed Prescriber's Orders</p> <p>a) All medications shall be given only upon the written, facsimile or electronic order of a licensed prescriber. The facsimile or electronic order of a licensed prescriber shall be authenticated by the licensed prescriber within 10 calendar days, in accordance with Section 300.1810. All such orders shall have the handwritten signature (or unique identifier) of the licensed prescriber. (Rubber stamp signatures are not acceptable.) These medications shall be administered as ordered-by the licensed prescriber and at the designated time.</p> <p>This Regulation was not met as evidenced by:</p> <p>Based on observation and record review, the facility failed to ensure that the correct insulin dosage was administered as ordered by the physician.</p> <p>This applies to 1 of 1 resident (R3) reviewed for medication administration in the sample of 3.</p> <p>The findings include:</p>	S9999	<p>Attachment A</p> <p>Statement of Licensure Violations</p>	

Illinois Department of Public Health
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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S9999	<p>Continued From page 1</p> <p>On April 4, 2017 at 12:30 PM, E6 (Registered Nurse) administered Novolog Insulin 4 units per sliding scale using the Flexpen injector to R3's right abdomen. E6 did not prime the Flexpen injector to expel any air bubbles to ensure that the resident received the full dose of ordered insulin.</p> <p>The facility policy dated September 2010 titled, "Medication Administration: Subcutaneous Insulin," required, "Always perform the safety test before each injection. Performing the safety test ensures that you get an accurate dose by: ensuring that pen and needle work properly. Removing air bubbles."</p> <p>The manufacturer's recommendation for Use of Novolog FlexPen showed that in order to avoid injecting air and to ensure proper dosing, turn the dose selector to select 2 units. Hold the FlexPen pointing up, press the push button all the way. A drop of insulin should appear at the needle tip. If not change the needle and repeat the procedure no more than 6 times. Before selecting the required dose, make sure the dose selector is set at 0. Turn the dose selector to the number of units you need to inject.</p> <p>(B)</p> <p>2 of 2 300.2100</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>This regulation is not met as evidenced by:</p> <p>Based on observation and interview, the facility failed to follow the dietary protocol for cooling of</p>	S9999		

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S9999	<p>Continued From page 2</p> <p>potentially hazardous food, by failing to document times and temperatures, resulting in a roast beef not being cooled to 41 degrees Fahrenheit (or below) within 6 hours.</p> <p>This applies to all 14 residents in the facility.</p> <p>The findings include:</p> <p>On April 4, 2017 at 10:50 AM, an intact 22 lb (According to E3, Food service director) roast beef wrapped in plastic had an internal temperature of 45F (Fahrenheit) as measured by a calibrated, state issued thermometer, instead of the required 40F. The plastic had a label noting the time as 6:00 PM. When E3 checked the temperature of the roast at 9:55 AM, it measured 20F (A difference of 25). E3 was then asked to check his thermometer for accuracy and it showed the facility's thermometer was 25F lower than the state issued thermometer. At 10:30 am E3 stated that he did not have documentation with respect to monitoring of temperatures while this roast beef was cooling. E3 further stated that his cook did not document the cooling temperatures or times.</p> <p>The facility policy states "...The time and temperatures are recorded the beginning of the cooling process. The timing of the cooling process begins when the temperature of the food is at 135F. Two hours later the temperature is taken and recorded. The food is 70F or lower. The person in charge is notified if the temperature is greater than the standard. The temperatures taken and recorded again 4 hours later. The food is 41F or lower. The person in charge is notified if the temperature is greater than the standard. Time and temperature are recorded on labels affixed to the pan and/or on a</p>	S9999		

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S9999	<p>Continued From page 3</p> <p>Two Step cool down Temperature Monitoring Log."</p> <p>On April 5, 2017 at 11:30 am E5 (cook) by telephone said that she was responsible for cooling the beef. E5 further stated that she did not document the steps in the cooling process. E5 also stated she finished cooking the roast beef on April 3, 2017 at 2:30 PM</p> <p>The facility Resident Roster dated April 4, 2017 shows there were 14 residents in the facility. (C)</p>	S9999		