

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ASL510008	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED 10/17/2024
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NAME OF PROVIDER OR SUPPLIER ANAM CARE INC	STREET ADDRESS, CITY, STATE, ZIP CODE 8104 SAYER RD ROCKFORD, IL 61108
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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
A 000	Initial Comment Annual Survey Conducted 10/17/2024.	A 000		
A8000	Section 295.8000 Food Service This Regulation is not met as evidenced by: Level 3 (REPEAT) Section 295.8000 Food Service a) If food service is provided by the establishment or by contract with a food service provider, the following requirements shall be met: 1) Food services shall meet the Food Service Sanitation Code (77 Ill. Adm. Code 750) and any applicable local requirements. Section 750.151 Ready-to-Eat Potentially Hazardous Food, Date Marking a) On-Premises Preparation (prepare and hold cold) Except when packaging food using a reduced oxygen packaging method, and except as specified in subsections (d) and (e) of this Section, refrigerated, ready to-eat potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, and maintained at 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. Section 750.140 Refrigerated Storage 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.	A8000		

Illinois Department of Public Health LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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A8000	<p>Continued From page 1</p> <p>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>This requirement was not met as evidenced by:</p> <p>Based on record review and observation the facility failed to meet the Food Service Sanitation Code. This failure has the potential to harm anyone who consumes food from the facility kitchen.</p> <p>Findings include:</p> <p>During record review on 10/17/2024 at 8:30 AM it was found that the facility was cited for 295.8000-Food Service at the last year's annual survey. That annual survey was conducted on 9/27/2023.</p> <p>During record review on 10/17/2024 at 10:10 AM the facility provided their local health department kitchen inspection, dated 9/3/2024. Seven violations were cited during that kitchen inspection by local health department inspector. One of the violations was "Proper date marking and disposition." The report stated, "3-501.17 (Pf) food in 2-door cooler are not marked with a use by date."</p> <p>During observation of the facility kitchen on 10/17/2024 at 10:45 AM it was found that there were several containers of liquid in the 2-door cooler that were not labeled or dated. The liquids</p>	A8000		

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A8000	Continued From page 2 appeared to be prepared juices in secondary containers, pitchers.	A8000		