

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ASL510060	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 04/04/2025
NAME OF PROVIDER OR SUPPLIER BICKFORD - OSWEGO COTTAGE		STREET ADDRESS, CITY, STATE, ZIP CODE 3712 GROVE RD OSWEGO, IL 60543		
(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 Complaint Investigations 2478463/IL179472 - 295.8000a)1) cited 2478705/IL179897 - No deficiency cited.	A 000		
A8000	Section 295.8000 Food Service This Regulation is not met as evidenced by: Type 2 Violation 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. 2) Establishments that provide or contract for therapeutic diets as an optional service to residents shall employ or contract with a dietitian. A therapeutic diet means a diet ordered by a physician as part of a treatment for a disease or clinical condition, to eliminate or decrease certain substances in the diet, or to provide food in a form that the resident is able to eat. The dietitian shall approve written menus and diet extensions, assess the resident's special diet needs, plan individual diets, and provide guidance to dietary staff in areas of preparation, service, and monitoring the resident's acceptance of the diet. The frequency of the dietitian's visits shall be determined by the resident's dietary needs and the establishment's ability to implement the diet.	A8000		

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

TITLE

(X6) DATE

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A8000	<p>Continued From page 1</p> <p>Special dietary services may be considered an additional service requiring an additional fee.</p> <p>3) Meals shall be nutritionally balanced. The establishment shall work with residents to accommodate residents' preferences.</p> <p>4) Menus shall be planned and made available at least 48 hours in advance.</p> <p>5) The establishment shall meet temporary needs for meals delivered to residents' rooms according to establishment policy.</p> <p>6) Snacks, fruits and beverages shall be available to residents. This may be met by vending machines, appliances in the residents' rooms, or provision by the establishment.</p> <p>7) A sufficient number of personnel shall be on duty to meet the dietary needs of the residents.</p> <p>b) This Section in no way limits a resident's choice regarding his/her diet.</p> <p>These requirements were not met as evidence by:</p> <p>Based on observation, interview and record review, the establishment failed to check food temperatures prior to meal service and failed to maintain a holding temperature of at least 145 degrees Fahrenheit prior to meal service. This failure has the potential to affect all 12 residents currently residing on the memory care unit.</p> <p>Findings include:</p> <p>On 4/4/25 from 8:40 AM to 9:00 AM E4, Certified Nursing Assistant/CNA, observed serving food</p>	A8000		

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A8000	<p>Continued From page 2</p> <p>from the steam table. Temperature log sitting on the counter next to steam table dated Friday 4/4 does not have temperatures logged for beginning meal service temperatures. E4 stated "Were supposed to temp the food before we serve it, but the thermometer is missing. I wasn't able to check the temp."</p> <p>On 4/4/25 at 12:13 PM, E4 placed the food from the kitchen into the steam table, obtained a thermometer and then started checking the food temperatures. The ham temped at 104 degrees Fahrenheit. E4 logged the rest of the food temperatures, prepared the plates and served the ham to the residents that requested it.</p> <p>On 4/4/25 at 1:03 PM, E7, Dietary Manager, stated "The staff are required to always check the food temperature prior to serving because the (Local County) food service requirement is to have the holding temperature of hot foods to be at least 145 degrees Fahrenheit. They shouldn't have served breakfast without checking the temperatures and the ham should have been at least 145 before serving."</p> <p>The establishment's "Dining Service" policy dated 7/2017 documents "Food temperature log will be used to ensure that appetizing appearance, palatability, proper serving temperatures, food safety and retention of nutrient value of foods served. Procedure: 1) Food temperatures will be taken 3 times during the preparation and serving process and will be documented on the Production sheet. b) Beginning Temperature: Food temperature of each item is to be taken prior to the first resident being served to ensure food has maintained the proper food safety standard and quality."</p>	A8000		