

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: ASL510248	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 11/15/2024
NAME OF PROVIDER OR SUPPLIER MORNING STAR VILLAGE, INC		STREET ADDRESS, CITY, STATE, ZIP CODE 1160 NORTH MULFORD ROAD ROCKFORD, IL 61107		
(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 11/15/2024.	A 000		
A8000	Section 295.8000 Food Service This Regulation is not met as evidenced by: 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. 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, readyto-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. b) Commercially Processed Food (open and cold hold) Except as specified in subsections (d)-(f) of this Section, refrigerated, ready-to-eat potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at	A8000		

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

TITLE

(X6) DATE

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A8000	Continued From page 1 the time the original container is opened in a food establishment and, if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in subsection (a) of this Section. 1) The day the original container is opened in the food establishment shall be counted as Day 1. 2) The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. c) A refrigerated, ready-to-eat potentially hazardous food ingredient or a portion of a refrigerated, ready-to-eat potentially hazardous food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient. d) A date-marking system that meets the criteria stated in subsections (a) and (b) of this Section may include: 1) Using a method approved by the regulatory authority for refrigerated, ready-to-eat potentially hazardous food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine; 2) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under subsection (a) of this Section; 3) Marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under subsection (b) of this Section; or 4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods,	A8000		

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A8000	<p>Continued From page 2</p> <p>provided that the marking system is disclosed to the regulatory authority upon request. e) Subsections (a) and (b) of this Section do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request. f) Subsection (b) of this Section does not apply to the following food prepared and packaged by a food processing plant inspected by a regulatory authority: 1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110: Current Good Manufacturing Practice in Manufacturing, Packaging, or Holding Human Food; 2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133: Cheeses and Related Cheese Products; 3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR 133: Cheeses and Related Cheese Products; 4) Cultured dairy products as defined in 21 CFR 131: Milk and Cream; 5) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 CFR 114: Acidified Foods; 6) Shelf-stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 CFR 317: Labeling, Marking Devices, and Containers; and 7) Shelf-stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 CFR 317: Labeling, Marking Devices, and Containers.</p> <p>These requirements were not met as evidenced by:</p> <p>Based on record review and observation the facility failed to meet the Food Service Sanitation</p>	A8000		

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A8000	<p>Continued From page 3</p> <p>Code (77 Ill. Adm. Code 750) and any applicable local requirements. This failure has the potential to affect all residents, visitors, and staff that eat at the facility. This failure creates a substantial probability of harm to residents.</p> <p>Findings include:</p> <p>During record review on 11/15/2024 at 10:40 AM the facility's 9/09/2024 Local Health Department Kitchen Inspection was reviewed. The report stated, "Chicken salad in prep cooler is not marked with a use-by date. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41 F or less for a maximum of 7 days. Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Food date was marked. Corrected."</p> <p>During observation of the cooler in the facility kitchen on 11/15/2024 at 11:03 AM the following was found:</p> <p>Some sort of prepared mayonnaise salad in a clear container- No label or date marking.</p> <p>Some sort of cream pie with pieces missing and covered with plastic wrap- No label or date marking.</p> <p>Some sort of brown liquid in a clear container- No label or date marking</p> <p>Prepared grapes, watermelon, and pineapple in a metal pan- No label or date marking</p>	A8000		