STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ASL510512	A. BUILDING: _____ B. WING _____	C 05/21/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ARTIS SENIOR LIVING OF LAKEVIEW	3535 NORTH ASHLAND AVENUE CHICAGO, IL 60657

(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 investigation IL00188504 - General Violation 295.3020	A 000		
A3020	Section 295.3020 Employee Orientation and Ongoing Training This Regulation is not met as evidenced by: General Violation Section 295.3020 Employee Orientation and Ongoing Training c) Each manager and direct care staff member shall complete a minimum of 8 hours of ongoing training, applicable to the employee's responsibilities, every 12 months after the starting date of employment. The training shall include: 3) Hygiene and infection control; These Requirements are not met as evidenced by: Based on observation, interview and record review, 1 kitchen staff member (E6) failed to wash hands repeatedly after changing gloves while in the kitchen during handling of food and equipment in preparation for lunch service, out of 3 staff members observed in the kitchen on 5/16/25. Findings include: On 5/16/25 at 11:03 am E6(Kitchen assistant) while gloved put garlic powder on raw chicken and then changed gloves without handwashing.	A3020		

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A3020	Continued From page 1 E6(kitchen assistant) then touched raw chicken while gloved, removed the gloves without handwashing and picked up the plastic bag with the raw chicken with bare hands, dating the plastic bag and then transferring the dated chicken to the walk- in refrigerator with bare hands. During review of E6(kitchen assistant) lack of handwashing, E1(Executive Director) stated the kitchen employee has to wash his hands after removing gloves and before putting other gloves on. There was cross contamination because E6 did not wash his hands. Facility policy and procedure titled, "handwashing" states on page 2 staff are to "wash hands immediately following removing gloves." On 5/16/25 at 3:00 pm E1(Executive Director) stated, "Kitchen staff have to wash hands after removing gloves to prevent cross contamination."	A3020		