STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ASL510039	A. BUILDING: _____ B. WING _____	C 06/06/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
GURNEE PLACE MEMORY CARE	505 N HUNT CLUB ROAD GURNEE, IL 60031

(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 2513944/IL191585 295.8000-a)1)7)a)1) cited	A 000		
A8000	Section 295.8000 Food Service This Regulation is not met as evidenced by: Section 295.8000 Food Service General Violation 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. 7) A sufficient number of personnel shall be on duty to meet the dietary needs of the residents. Section 750.230 Food Handlers - Training a) All Food Handlers 1) All food handlers, other than someone holding a certified food protection manager certificate, shall receive or obtain training in basic food handling principles, as outlined in Section 750.210, within 30 days after employment. 2) The regulation of food handler training is considered to be an exclusive function of the State, and local regulation is prohibited. (Section 3.05 of the Food Handling Regulation Enforcement Act)	A8000		

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A8000	Continued From page 1 d) Food Handlers Employed by Certain Facilities All food handlers employed in nursing homes, licensed day care homes and facilities, hospitals, schools, and long-term care facilities must renew their training every three years. (Section 3.06(b) of the Food Handling Regulation and Enforcement Act) These requirements are not met as evidenced by: Based on observation, interview and record review the establishment failed to ensure staff preparing food in the kitchen were certified according to state requirements failed to follow proper sanitation and food handling practices when handling food. This has the potential to affect all residents residing in the facility. The findings include: The facility's Census Report dated 6/6/25 shows 37 residents residing in the facility. On 6/6/25 at 9:12 AM, E4 (Cook) and E5 (Maintenance Staff/Plant Operations Manager) were observed in the kitchen after the breakfast meal. E5 was handling dirty and clean dishware at dishwashing station. During the noon meal service at 11:53 AM, E4 was observed in the kitchen plating the noon meal. E4 had a facial beard without a beard covering on. With his gloved hand he picked up the fried fish and placed it on the plate, with the same contaminated gloves, he touched multiple surfaces and continued to plate nine plates using his gloved hand to pick up the fried fish before picking up a pair of tongs.	A8000		

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A8000	Continued From page 2 On 6/6/25 at 9:06 AM, E7 (Caregiver) said sometimes E1 (Executive Director) and E2 (Business Manager) cooked in the kitchen when the kitchen was understaffed. E3 (Cook) was the only cook and he could not work everyday so management was cooking in the kitchen. On 6/6/25 at 9:10 AM, E4 (Cook) said he started at the establishment about one month ago. E3 (Cook) was the only dietary cook when he started. When he first started working, E1 was cooking in the kitchen due to staffing issues. E4 said all kitchen staff should have their food handling certificate. On 6/6/25 at 9:12 AM, E5 said he is the director of maintenance and he helps out in the kitchen when they need help. E5 said he and management cooked in the kitchen when the previous cook quit. On 6/6/25 at 11:05 AM, E1 said, "months ago (April to May) they lost one of their cooks, her and leadership staff filled in and cooked in the kitchen." E1 said her, E2 (Business Manager) and E5 do not have their food handling certificate and said all staff in the kitchen should have their certificate. On 6/6/25 at 12:40 PM, E4 said all food should be handled with utensils and when asked about his beard covering he stated, " no one said anything to him about it." The Kitchen Staff Scheduled from April 2025 to May 12, 2025 shows twenty three shifts non-certified staff (E1, E2, E5) working in the kitchen as the cook. The establishments Director of Food and	A8000		

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A8000	Continued From page 3 Nutrition Services Responsibilities Policy states, "the director of food and nutrition services will assure that instructions for the food and nutrition services department are properly carried out, and that all local state, and federal food, food safety and sanitation requirements are met....employees will be trained...food will be prepared in a manner that prevents food borne illness. Staff will follow proper sanitation and food handling practices...proper equipment and tools for safe and efficient food preparation will be available. Equipment and tools for safe and efficient food preparation will be available."	A8000		