STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ASL0007	A. BUILDING: _____ B. WING _____	03/23/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
AMERICAN HOUSE CEDARLAKE	14800 SOUTH VAN DYKE ROAD PLAINFIELD, IL 60544

(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 Licensure Survey: deficiencies 295.2060a)b)1)2) and 295.8000 a)1) cited	A 000		
A2060	Section 295.2060 Quality Improvement Program This Regulation is not met as evidenced by: Type 2 Violation Section 295.2060 Quality Improvement Program 295.2060 a) The establishment shall establish an effective quality improvement program that encompasses oversight and monitoring, resident satisfaction, and ongoing quality improvement and implementation of any plan that addresses improved quality services. The quality improvement process implemented by the establishment must benchmark performance, be customer centered, be data driven, and focus on resident satisfaction. (Section 30(a) of the Act) For the purpose of this Section, "benchmark" means creating points of reference from which measurements can be made. b) A system shall be in place to facilitate the detection of issues and problems, to expedite the implementation of action, and to resolve problems. 1) Data analysis shall be used to identify and implement changes that will improve performance or reduce the risk of additional events. 2) The establishment shall maintain documentation that shows that data analysis has occurred and that actions, as appropriate, have been implemented to address identified issues and to resolve problems, as well as any follow-up	A2060		

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A2060	Continued From page 1 actions taken by the establishment. This regulation is NOT MET as evidenced by: Based on interview and record review, the establishment failed to have a quality assurance committee or program in place to detect any issues/problems, implement action, and resolve the issues/problems. This failure has the substantial probability to affect all residents in the establishment and creates a substantial probability of harm to a resident or residents. Findings include: On 03/19/2026 at 03:02 PM, E1 (Executive Director) indicated there is a quality assurance policy but no current quality assurance program in place. Quality Assurance Committee policy provided by E1 (Executive Director) on 03/19/2026 last revised 01/01/2023 reads in part: the facility shall maintain a Quality Assurance (QA) Committee, and this QA committee shall conduct meetings at least quarterly to review issues with respect to which quality assessment and activities are necessary and to develop and implement appropriate plans of action to correct identified quality deficiencies. To identify effective means to correct deficient practices, ensure resident safety and quality of care, and to improve procedures through the implementation of corrective action plans ...	A2060		
A8000	Section 295.8000 Food Service	A8000		

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A8000	Continued From page 2 This Regulation is not met as evidenced by: Type 2 Violation Section 295.8000 Food Service 295.8000 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 750.230 Food Handlers-Training 750.230a)1)2)c)1) 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) c) Food Handlers Employed By a Food Service Establishment That Is Not a Restaurant 1) All food handlers employed by a food service establishment that is not a restaurant, other than someone holding a food service sanitation manager certificate, shall receive or obtain training in basic food handling principles, as outlined in Section 750.210. (Sections 3.05(a) and (e) of the Food Handling Regulation and Enforcement Act)	A8000		

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A8000	Continued From page 3 This regulation is NOT MET as evidenced by: Based on interview and record review, the establishment failed to ensure all dietary staff received or obtained training in basic food handling principles within 30 days after employment. This failure has the substantial probability to affect all residents in the establishment and creates a substantial probability of harm to a resident or residents. Findings include: Review of culinary staff's training documents on 03/18/2026 revealed that out of 25 staff members at the establishment, 21 members did not have a current food handler's training certificate. The establishment did not provide proof of completed basic food handling training for the following culinary staff: E4 (Culinary Server) with hire date of 09/21/2025 E12 (Cook) with hire date of 11/09/2015 E13 (Sous Chef) with hire date of 09/30/2024 E14 (Culinary Server) with hire date of 02/24/2025 E15 (Culinary Server) with hire date of 03/11/2025 E16 (Culinary Server) with hire date of 04/23/2025 E17 (Culinary Server) with hire date of 04/10/2025 E18 (Culinary Server) with hire date of 08/08/2022 E19 (Culinary Server) with hire date of 06/07/2024 E20 (Culinary Server) with hire date of 06/08/2023 E21 (Culinary Server) with hire date of 02/15/2023	A8000		

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A8000	Continued From page 4 E22 (Culinary Server) with hire date of 08/08/2024 E23 (Culinary Server) with hire date of 11/28/2022 E24 (Culinary Server) with hire date of 10/03/2023 E25 (Culinary Server) with hire date of 11/10/2022 E26 (Culinary Server) with hire date of 10/01/2024 E27 (Culinary Server) with hire date of 10/28/2022 E28 (Culinary Server) with hire date of 08/07/2024 E29 (Culinary Server) with hire date of 03/20/2025 E30 (Culinary Server) with hire date of 10/03/2023 E31 (Culinary Server) with hire date of 04/10/2025 On 03/19/2026 at 03:13 PM, E1 (Executive Director) said culinary servers do not cook or prep food but they do serve all resident meals then indicated she believed only cooks had to have specific food handler's training. E1 added that servers are trained during their orientation on basic food handling and kitchen duties. E1 then reviewed E4's "culinary checklist for new hires" with surveyor then said, "well I guess it does not specify proper food handling". After further review of culinary check list which revealed skills for cleaning, stocking, taking out garbage and meal set up, etc. but did not include basic food handling practices, E1 indicated she will add this to the orientation checklist for new hires. At 3:14 PM, E1 said it is important for food handlers to be trained in basic food handling principles for sanitation, contamination and safety practices. E1 then said she will have all dietary staff complete	A8000		

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A8000	Continued From page 5 the "serv safe" training and ensure all new hires receive "serv safe" training within thirty days of hire "if they are employed for that long".	A8000		