STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ASL510252	A. BUILDING: _____ B. WING _____	C 03/17/2026

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CHARTER SENIOR LIVING OF WASHINGTON	100 GRAND VICTORIAN PLACE WASHINGTON, IL 61571

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A 000	Initial Comment Original Complaint Investigations IL200617 - Section 295.8000a)1) IL200652 - Section 295.3000f)3), 295.3040, 295.8000a)1)	A 000		
A3000	Section 295.3000 Personnel Requirmts, Qualifns, and Trng This Regulation is not met as evidenced by: Section 295.3000 Personnel Requirements, Qualifications and Training f) In addition to the information required in subsection (e) of this Section, the file for each direct care employee shall contain documentation of: 3) Compliance with the Health Care Worker Background Check Act; Violation Based on observation, interview, and record review the establishment failed to follow the Health Care Worker Background Check Act for annual verification of unlicensed staff for 20 (E1 through E3, E6 through E8, and E11 through E24) of 20 employees reviewed for Health Care Worker Background Checks. Findings include: The Employee Roster documents the following staff, title and hire dates as: E1 ED (Executive Director) as 1/14/2025; E2 HWD (Health and Wellness Director) as 1/20/2023; E3 Dining Service Director as 2/24/2025; E6 Cook as 3/13/2025; E7 Cook as 12/10/2024; E8 CNA	A3000		

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A3000	Continued From page 1 (Certified Nursing Assistant) as 8/18/2009; E11 CNA as 10/23/2009; E12 CNA as 10/22/2024; E13 Maintenance Director as 12/4/2023; E14 Server as 9/10/2024; E15 CNA as 7/15/2024; E16 Cook/Server as 2/20/2025; E17 Resident Care Manager as 3/20/2020; E18 Caregiver as 9/30/2024; E19 Server as 10/30/2023; E20 Marketing/Sales as 2/28/2024; E21 Server as 10/30/2023; E22 Server as 2/7/2024; E23 Driver as 5/6/2023; and E24 CNA as 4/10/2012. The establishment was unable to provide documentation that annual employee verifications were completed. On 3/13/26 at 3:00 pm, E1 ED demonstrated the Health Care Worker Background Registry portal and confirmed there have been no annual employee verifications completed in the system for E1through E3, E6 through E8, and E11 through E24.	A3000		
A3040	Section 295.3040 Health Care Worker Background Check This Regulation is not met as evidenced by: Section 295.3040 Health Care Worker Background Check An establishment shall comply with the Health Care Worker Background Check Act and the Health Care Worker Background Check Code. (Source: Amended at 36 Ill. Reg. 13632, effective August 16, 2012) Violation Based on observation, interview, and record	A3040		

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A3040	Continued From page 2	A3040		

review, the establishment failed to complete annual verification employment through the Health Care Worker Registry for 20 employees (E1, E2, E3, E6, E7, E8, and E11 through E24) of 20 employees reviewed for annual registry verifications.

Findings include:

The Establishments Employee Roster documents 20 of 35 employees have been employed by the Establishment for greater than one year.

The Employee Roster documents the following staff, title and hire dates as: E1 ED (Executive Director) as 1/14/2025; E2 HWD (Health and Wellness Director) as 1/20/2023; E3 Dining Service Director as 2/24/2025; E6 Cook as 3/13/2025; E7 Cook as 12/10/2024; E8 CNA (Certified Nursing Assistant) as 8/18/2009; E11 CNA as 10/23/2009; E12 CNA as 10/22/2024; E13 Maintenance Director as 12/4/2023; E14 Server as 9/10/2024; E15 CNA as 7/15/2024; E16 Cook/Server as 2/20/2025; E17 Resident Care Manager as 3/20/2020; E18 Caregiver as 9/30/2024; E19 Server as 10/30/2023; E20 Marketing/Sales as 2/28/2024; E21 Server as 10/30/2023; E22 Server as 2/7/2024; E23 Driver as 5/6/2023; and E24 CNA as 4/10/2012.

On 3/13/26 at 3:00 pm, E1 ED demonstrated the Health Care Worker Background Registry system to show how employee verifications are completed. During observation, E1 ED confirmed there have been no annual employee verifications completed in the system for E1 through E3, E6 through E8, and E11 through E24.

On 3/13/26 at 3:00 pm, E1 ED stated she cannot find that the annual employee verifications have

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A3040	Continued From page 3 been done in the Health Care Worker Registry. On 3/17/26 at 1:00 pm, E1 ED stated the prior BOM (Business Office Manager) stopped doing them and the new BOM (E4) has only completed the registry checks for the new staff. E1 ED confirmed there are no annual registry checks documented in the system for any of the establishments' current employees who have been employed for a year or longer.	A3040		
A8000	Section 295.8000 Food Service This Regulation is not met as evidenced by: 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. Type 2 Violation Based on observation, interview, and record review the establishment failed to cover and label potentially hazardous foods and failed to maintain a sanitary environment in the kitchen. This failure creates a substantial probability of harm to a resident or residents. Findings include: The Establishments Sanitation Policy dated 10/2021 documents "The food service area shall be maintained in a clean and sanitary manner. All kitchens, kitchen areas, and dining areas shall be	A8000		

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A8000	Continued From page 4	A8000		

kept clean, free from litter and rubbish and protected from rodents, roaches, flies and other insects." "A cleaning schedule will be posted weekly. Associates are responsible for signing off when their assigned tasks are completed. Staff are not to sign off on tasks that were not completed and should not sign off for others. If a task has been left uncompleted, the assigned incomplete task must be reported to the supervisor prior to the end of the shift for corrective action."

The Establishments Labeling and Dating Policy dated 1/2023 documents "The labeling and dating policy establishes the proper procedure to be used by the Dining Services personnel. Items will be labeled and dated as appropriate per category as defined below: a. Perishable leftovers: Cover and label with product name, date stored and the date it must be used by. Leftovers can be stored under refrigeration for 72 hours. Items labeled with a date stored should be used or discarded within 72 hours. b. Perishable items, not considered a leftover: Perishable items such as mayonnaise and mustard that contain a 'use by date' should be dated when open and used or discarded following guidelines on the food storage chart. c. Storage of non-perishable food items that have been removed from their original containers: Items should be placed in an airtight container, labeled with content and the original use by date as stated on the original package should be indicated. d. Storage of non-perishable items that have been opened: Items should be labeled with the date opened and used or discarded within specified times of food storage chart."

The Establishments Food Storage Policy dated 10/2021 documents "Food Storage areas shall be

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A8000	Continued From page 5 maintained in a clean, safe, and sanitary manner. Food storages areas shall be clean at all times." "All food stored in walk-in refrigerators and freezers shall be stored 6" above the floor on shelves, racks, dollies, or other surfaces that facilitate thorough cleaning." The Establishment Daily/Weekly Cleaning Schedule form, AM and PM Daily/Weekly Sanitation Duties for Cooks forms, AM and PM Daily/Weekly Sanitation Duties for Dietary Aides forms, and Daily Checklist forms have documentation areas for the month and year; and includes areas for staff to date and "initial after completion of each task. The Daily Checklist includes documentation to check all labeling, cleaning and organizing refrigerator and freezer, and if necessary, placing food labels." The Establishment also has a Weekly Cleaning Check List that documents what each staff member is responsible for on a weekly basis. The cleaning of the reach in freezers is designated for the AM Cook on Sundays. The cleaning of the Coolers is designated as for the PM Cook on Sundays. The deep cleaning of the reach in Salad/Dessert Cooler is designated for the AM Dietary Aides on Fridays. E1 ED/Executive Director and E3 Dining Service Director were unable to provide cleaning schedule check lists or forms that had been signed off by staff that cleaning tasks had been completed. On 3/13/26 and 3/17/26 the Cleaning Schedules were posted to a wall in the kitchen with no required documentation or notations made by staff.	A8000		

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A8000	Continued From page 6 On 3/13/26 at 12:10 pm a tour was completed in the kitchen with E3 Dining Service Director. The three upright deep freezers held various frozen foods with no dates on any of the packages. A bag of bread sticks was open without labeling. Two pre-scooped cups of uncovered and undated ice cream rested on a shelf. A large tub of ice cream rested on a shelf with no lid on top and undated. An undated container held various blocks of opened cheese. A partially filled bag of country fried steak was undated. The freezer floors were covered in various colored substances and stuck to the floors and to the inside doors of the freezers. There were various colored crumblike substances resting on top of the discolored stuck on substances of the floor. The handles of the freezer doors had visible substances and were sticky to touch. Can goods are stored in the dry storage area on rack without dates. The kitchen coolers/refrigerators contained: uncovered and undated cups of pudding; salads of lettuce, tomatoes, and cucumbers; cut potatoes, and fish batter. The juice and condiment cooler held mayonnaise, mustard, and other liquid condiments, salad dressings, and various juices and milk all of which are open and undated. The dish room and prep areas had scattered food items throughout on the floors and counters. The dish washing machine drain pan held thick dark brown and black substances covering the surface of the pan. The floors in the dish room held various substances scattered throughout on the floor, some areas dry and some areas wet. On 3/13/26 at 12:10 pm during kitchen tour E3 Dining Service Director stated freezer food items are not dated due to batch ordering every four weeks. The opened cheese was from New Years Eve and needs to be thrown out. The freezers are	A8000		

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A8000	Continued From page 7 deep cleaned by defrosting, cleaning and scrubbing down the floors four to five times a year. E3 stated can goods are not dated. The kitchen is to be cleaned nightly, and the floors are to be mopped. On 3/17/26 at 12:15 pm E3 Dining Service Director and E1 ED/Executive Director toured the kitchen. E3 Dining Service Director provided second view of the upright deep freezers, pointing out he had wiped down the floors of the freezers. E3 did confirm an area that still had soiling of discolored substances at the front of the freezer and the freezer doors with sticky substances to the freezer door handles. A tray of uncovered and undated pre-scooped cups of ice cream rested on a shelf in the freezer. E3 Dining Service Director grabbed the tray from the freezer and placed it in the dish room when asked if it should have been covered and dated. On 3/17/26 at 12:30 pm, E1 ED/Executive Director and E3 Dining Service Director confirmed all open food items in the freezers and coolers should be covered and labeled with date. E1 ED stated the establishment has only posted the cleaning schedule and forms for the kitchen staff to follow and has not required them to sign off when the tasks are completed.	A8000		