STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ASL510490	A. BUILDING: _____ B. WING _____	C 04/20/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
VILLAS OF HOLLY BROOK BLOOMINGTON FOX CRE	2016 FOX CREEK ROAD BLOOMINGTON, IL 61701

(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 Original Complaint Investigation of IL201279 - violation cited 295.8000 a) 1) Section 750.120 4) F)	A 000		
A8000	Section 295.8000 Food Service This Regulation is not met as evidenced by: Type Two Violation Section 295.8000 Food Service, Section 750.120 4) F) 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. Based on observation, interview, and record review the establishment failed to protect resident food from possible contamination by co-mingling employee food and drink with resident food and drink and failing to ensure the labeling of refrigerated foods to ensure that they are disposed of before becoming dangerous for consumption. These failures create a substantial probability of harm to all 45 residents who reside in the establishment and eat food prepared from the kitchen. Findings include: The establishment provided census documents	A8000		

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A8000	Continued From page 1 45 residents reside in the establishment. On 4/20/26 at 1:00PM, the kitchen refrigerator contained opened containers without labels indicating when they were opened including: ranch dressing, cesear salad dressing, sour cream, and tartar sauce. The jars were crusty and old in appearance. On 4/20/26 at 1:05PM, an open bag of unlabeled cooked meat (appeared to be chicken) was being stored in the walk in cooler, unsealed and unidentified as to when it was cooked or when it should be used by. On 4/20/26 at 1: 06PM, a staff member's cut up watermelon was in the walk in cooler next to resident food. Additionally, an employee insulated mug with a straw was sitting on the prep counter next to resident cookies and other desserts. On 1:10PM E3 Dietary Manager confirmed that all resident food should have an opened on date that allows the staff to know when it should be discarded and employee food and drink should be in a designated area separate from resident food to prevent cross contamination. The establishment provided Food Storage Policy dated 3/26/19 documents that "all opened food and food placed in secondary containers must be labeled and dated with the date opened."	A8000		