

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER / SUPPLIER / CLIA IDENTIFICATION NUMBER 146019	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 03/12/2020
NAME OF PROVIDER OF SUPPLIER WABASH CHRISTIAN RETIREMENT		STREET ADDRESS, CITY, STATE, ZIP 216 COLLEGE BOULEVARD CARMIL, IL 62821	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		
F 0755 Level of harm - Minimal harm or potential for actual harm Residents Affected - Some	Provide pharmaceutical services to meet the needs of each resident and employ or obtain the services of a licensed pharmacist. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on Interview, Record Review, and Observations the facility failed to properly store medications, patient care equipment and dispose of expired and home medications for 14 of 14 residents (R24, R25, R37, R43, R55, R61, R62, R79, R93, R95, R127, R135, R228, R229) reviewed for medication storage in the sample of 58. Findings Include: 1. On [DATE] at 12:00PM, the 400 Hall Medication Cart contained the following: a. In the top drawer were (2) 2.5 ounce containers of antiperspirant roll-on, stored with Duo Nebulizer treatments for inhalation use. b. In the bottom drawer, right compartment, a Nebulizer Machine and a box [MEDICATION NAME] Inhalation Suspension were stored with (2) 19 ounce cans of Disinfected Spray and one can of Apple and Cinnamon odor eliminating Spray . c. In the bottom drawer, left compartment, there was a bottle of Antacid liquid, 8 ounces, that had expired on .[DATE]. d. In the top drawer, an open box of Intravenous caps were stored with 2 pairs of unlabeled toe nail clippers. e. In the top drawer, there was a tube of Denture cream stored in the same compartment with an unlabeled tube of [MEDICATION NAME] cream. f. In the top drawer, there were 4 unlabeled pairs of finger nail clippers and 2 unlabeled pairs of toe nail clippers, all stored in the same compartment as a small container of [MED], (used for wounds), and an unlabeled bottle of Glucose tablets. g. In the bottom drawer, R127's home medications were in a clear plastic bag. R127's Census Sheet documents an admission date of [DATE]. The plastic bag contained bottles of the the following medications: [REDACTED]. On [DATE] at 12:30PM, V4, (LPN/Licensed Practical Nurse), stated that the medications should have been either sent home with the family or destroyed when R127 was admitted . h. In the fourth drawer was one 8 ounce bottle of antacid that expired, [DATE]. 2. The facility's policy, Storage of Medications, dated [DATE], documents the following: #3. No discontinued, outdated, or deteriorated medications are available for use in this facility. All such medications are destroyed. #4. Medications for external use are clearly marked as such and are stored separately from other medications. #5. Antiseptics, disinfectants, and germicides used in resident care . must be stored separately from regular medications. 3. On [DATE] at 1:49PM, V2, (DON/Director of Nurses), stated that toe and fingernail clippers and patient hygiene items should be stored in the treatment cart or in closed containers in the residents' rooms or bathroom. V2 was unable to verify if the toe nail clippers or finger nail clippers stored next to the [MED], Glucose tablets, or Intravenous caps were cleaned properly prior to placing them into the medication cart. V2 also stated that R127's home medications were from the Veterans' Affairs and should have been used before starting the facility's medications. 4. The Resident Census, dated [DATE], documents that R24, R25, R37, R43, R55, R61, R62, R79, R93, R95, R127, R135, R228, and R229 reside on the 400 Hall.		
F 0812 Level of harm - Minimal harm or potential for actual harm Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, interview and record review the facility failed to implement safe and sanitary food practices by not utilizing sanitary techniques with food distribution and not following safe food storage practices. This has the potential to affect all 125 residents receiving diets in the facility. Two residents have tube feeding nutrition. Findings Include: 1. Starting at 8:30 AM on 03/09/20 and throughout the initial tour, items in the dry storage area were not dated upon arrival or while stocking. The first in first out policy was not adhered to. A bag of bran cereal with an expiration date of 02/05/19 was stored under five more current bags of bran cereal. The Rice Crisps cereal and Carnation milk were also not in appropriate order, with oldest on top, for use first. There were Quaker loose pack instant oatmeal with an expiration date of 11/06/19 and sweetened condensed milk with an expiration date of 0[DATE]9 present. In addition, there was a bag of spaghetti noodles, pasta noodles and Rice Crisps cereal opened and not dated. In the cooler, there was a fruit punch beverage dated 02/20 and two cranberry juice beverages dated 11/11/19. 2. During the initial tour, V8 (Dining Services Supervisor) stated that she knew the items should be dated and she has instructed employees to date and rotate products when stocking and the first in, first out method should be being utilized. 3. Starting at 11:10 AM on 03/09/20 and throughout the dining service, V9 (Dining Services Aide) touched trays, salad dressing packets, and the hall cart with ungloved hands and then touched garlic bread and French toast sticks with no hand hygiene in between. She also moved glasses while touching the rim, where the resident would drink from, after touching the outside of food containers, a previously returned used tray, carts, her pocket, a pen, then placed two glasses with the rim side down onto a previously returned used tray, then touched five hamburger buns, and then a piece of cheese. Eating utensils were also placed directly onto a previously returned tray without being sanitized in-between. V9 then rotated a glass to the upright position by stabilizing the glass with her trunk while touching the glass to her shirt. V10 (Dining Services Aide) transferred glasses by the rim after touching the cooler door, a juice container and another beverage box container. V10 then acquired bread and placed the bread directly on the counter, without sanitizing it first, while buttering the bread. V10 acquired a spreading knife by the area of the knife that comes in contact with the food - after touching the outside of the bread wrapper, the cooler door, the peanut butter container, and the jelly container. V10 next touched the bread again with no hand hygiene in between. She placed the used knife onto the non-sanitized counter with the peanut butter and jelly mixture on it, and then picked it back up and started making more sandwiches. V11 (Dining Services Aide) passed two glasses over the serving line with her fingers partially inside the glass while also touching the rim of the glass after touching the outside of food containers and counters. The Food Storage (Dry, Refrigerated, and Frozen) policy states: General storage guidelines to be followed: a. All food items will be labeled. The label must include the name of the food and the date by which it should be sold, consumed, or discarded. (1) See Date Marking Guidelines in this section for exceptions to dating individual dry storage food items. B. Rotate products so the oldest are used first. Staff shall be instructed to use products with the earliest expiration date before those with a later expiration date. C. Discard food that has passed the expiration date, and discard food that has been prepared in the facility after seven days of storing under proper refrigeration. The facility's policy for Labeling and Dating Foods (Date Marking) documents: 1. Date marking for dry storage food items. * unopened cases of dry food items will be dated with the date the case was received into the facility and will be using first in - first out method of rotation. * Once a case is opened, the individual food items from the case are dated with the date the item was received into the facility and placed in/on the proper storage unit utilizing the first in - first out method of rotation. * .New product is never to be placed on top of old product. * Expiration dates on commercially prepared, dry storage food items will be followed. The Resident Census and Conditions of Residents, dated 03/09/2020, documents a census of 127 residents, with two residents receiving tube feedings.		
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE		TITLE	(X6) DATE

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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<p>F 0812</p> <p>Level of harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	(continued... from page 1)		