STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	ASL510231	A. BUILDING: _____ B. WING _____	C 04/12/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
LOMBARD PLACE ASSISTED LIVING AND MEMORY (	300 WEST 22ND STREET LOMBARD, IL 60148

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A 000	Initial Comment Complaint Investigation 2671127/IL00199941 - 295.8000 a) 1) cited 2671392/IL00199952 - 295.8000 a) 1) cited Facility Reported Incident of 2/6/26/IL200247 - No Deficiency	A 000		
A8000	Section 295.8000 Food Service This Regulation is not met as evidenced by: Type 2 Violation 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. This REQUIREMENT was not met as evidence by: Based on observation, interview, and record review, the facility failed to follow their policy and procedures for preparing and storing food under sanitary conditions, failed to discard food past their used by dates, failed to keep food prep and dish storage areas clean and free of potentially contaminated objects, and failed to ensure sanitation buckets met minimum standard level to ensure food safety. These failures have the potential to affect all 73 residents residing in the	A8000		

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facility and it creates a substantial probability of harm to all 73 residents.

Findings include:

On 4/10/2026 at 11:56 am kitchen tour conducted with E7, Director of Food and Beverage at sister facility. The following observations were observed E6, Front End Supervisor observed in the kitchen assisting with meal preparation without wearing a hair net. Herb and garlic croutons wrapped in plastic without an open or use by date. Open bag of grits dated 3/11 opened and unsealed. E7 stated, that should not be like that. Undated box of baking soda and used personal cup sitting on prep counter. E7 stated, someone must have left that there. E7 walking on tour wearing gloves and touching items in food prep area and kitchen equipment. In refrigerator salad mix in container with use by date 4/11, no open date, chopped garlic shelf life 7 days with used by date 4/2, E7 stated, that is expired. Crushed fresh pineapple dated 3/25/26. E7 stated, that is when we used it. E7 stated, items should be labeled with name of item, open date and use by date. Dijon mustard dated 4/3. Ice cream freezer with three containers of ice cream without the lids covering ice cream and stacked on top of one another. Chunks of ice-cream uncontained in freezer, freezer with debris and ice build-up inside freezer, dirty used dessert plates sitting on top of ice cream freezer. E7 stated, lids should be on the ice cream and freezer should be cleaned weekly and defrosted. E7 stated, he did not know if there was a cleaning log for ice cream freezer. Asian dressing dated 3/25, white substance E7 identified as ranch salad dressing watery, no open or use by date. Observed E6 touching plates with ungloved hands. E8, Server stated, I have never been told I had to put a hairnet on. E9, Cook preparing food

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without wearing gloves. E7 stated, hair nets should be worn and hair up. E10, Server stated, honestly, I was not told to wear a hair net. My hair is pinned up, so I do not wear a hair net. I have not been told to wear a hair net. Surveyor asked E10 if her ponytail was hanging and not covered with a hair net. E10 stated, yes. E9 observed cooking and preparing food without wearing gloves and without performing hand hygiene.

On 4/10/2026 at 3:23pm, entered kitchen and observed food debris and dirty gloves on the floor. E6 and E8 working in kitchen without wearing a hair net. Plastic plate covers sitting on clean cart with ketchup splattered on side of covers. Uncovered ice cream in ice cream freezer and ice cream stacked on top of one another without any lid in place. Personal cell phone on counter in clean prep area next to dessert plates, used cup in clean dish storage area. Clean bowls and dishes stored on shelf with food particles and debris.

On 4/10/2026 at 3:35pm E8, Server walked out of kitchen with gloves on then reentered kitchen wearing same gloves.

On 4/11/2026 at 10:03am toured kitchen with E13, Regional Director Food & Beverage with the following observations. Ice cream cooler turned off and items removed uncovered ice cream discarded. E13 stated, cannot stack open ice cream containers on top of one another and there should not be ice cream dropping in freezer. Staff should wear a hat or hair net when in the kitchen. Our staff should wear hair nets. E13 stated, gloves should be worn when plating and serving food on the tray line and during food contact. When servers are serving plates to residents, they do not wear gloves but carry plates

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underneath. If staff touch other things in kitchen they should change gloves. The kitchen is cleaned every day. No personal items should be in the kitchen. E13 stated, there is debris and food particles on cart and cart edges. Cart and plastic plate covers need to be wiped down. Observed tray of blueberry muffins without a cover in refrigerator. E13 stated, muffins need to be covered so nothing gets on food. In small refrigerator underneath steam table container of cut tomatoes without open or use by date, sliced turkey with use by date 4/5 and sliced ham with use by date 4/8. E13 acknowledge items were expired. Hamburger patties thawing in refrigerator unlabeled and without thaw date or use by date. E13 stated, food should be labeled with name of food and open date and use by date. Identified by E13 as French fries, chicken tenders and meatball food items unlabeled and with an open and use by date. E13 stated, she comes to facility once a week and she and director of food and beverage are responsible for the kitchen and for the kitchen to be clean. Observed debris and crumbs on lower shelf with clean dishes. E13 stated, this should be cleaned. Counter tops are cleaned between meals. Food should be labeled with name of food, open and use by date. Beverage machine leaking from dispenser with standing cloudy liquid in tray. Dried mustard and ketchup on clean dishes and on floor, dried stains of food on handles and shelving, clean lids with food debris. Red sanitation buck with cloudy dirty water. Sanitation test strip reading 50ppm. E15, 2nd shift Food and Beverage Director stated water is changed after each meal and strip should read between 130 - 150ppm. E13 stated, sanitation bucket did not test at 150ppm. Multiple attempts of testing sanitation bucket with readings less than 50ppm. E13 stated, we use spray disinfectant bottles on the resident tables.

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A8000	Continued From page 4 E13 stated, pop dispenser should not be leaking. Dispenser should be whipped down every day. Multiple containers of strawberry yogurt expiration date 3/30/2026 and multiple containers of raspberry yogurt expiration date 3/07/26. E13 stated, facility does have a hair net policy and facility has not been completing Kitchen Monthly Cleaning List. On 4/11/2026 at 11:38am E1, Regional Director of Operations stated, staff should wear hair nets, gloves should be worn during food prep, servers do not have to wear gloves if hands are cleaned which is my understanding. Kitchen should be cleaned up at the end of the day and between meals and big clean up at the end of the day. Food is labeled when opened with open date and used by date. Facility Policy Section: Food and Beverage Subject: Food Preparation, Holding and Storage, dated 10/1/2025 documents in part: Policy The community shall store, prepare, distribute and serve food under sanitary conditions and in accordance with the regulations governing food establishments of local health authority having jurisdiction. Procedure The community shall store, refrigerate and reheat food to meet the dietary needs of the resident's service plan. Food shall be free from spoilage or other contamination and be safe for human consumption. Sources 1. Food is obtained from sources that comply with regulatory quality and sanitation controls. Preparation: 1. Food shall be prepared according to established practices and safety techniques Storage: 1. Food shall be stored under safe and sanitary conditions. 2. All products shall be dated upon receipt and upon use when the entire amount of a product is not prepared. 5. Opened products shall	A8000		

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A8000	Continued From page 5 be completely wrapped or placed in a sealable plastic bag, or container with tight fitting lids, labeled and dated. 6. Unused leftover food shall be discarded after three (3) calendar days (NM). 9. All displaced or transported food is protected from environmental contamination and maintained at proper temperatures in clean containers, cabinets or serving carts.	A8000		