



pennsylvania
DEPARTMENT OF PUBLIC WELFARE

Sent via email to: [REDACTED]
MAILING DATE: November 18, 2014

Mr. Joseph Negrao, Owner
Alexandria Manor of Allentown, Inc.
7 South New Street
Nazareth, Pennsylvania 18064

RE: Alexandria Manor
License: #210640

Dear Mr. Negrao:

As a result of the Department of Public Welfare's licensing inspection on September 30, 2014 of the above facility, the violations with 55 Pa.Code Ch. 2600 (relating to Personal Care Homes) specified on the enclosed License Inspection Summary were found.

All violations specified on the enclosed License Inspection Summary must be corrected by the dates specified on the License Inspection Summary and continued compliance with 55 Pa.Code Ch. 2600 must be maintained.

Sincerely,

A handwritten signature in black ink that reads "Michele Moskalczyk".

Michele Moskalczyk
Regional Licensing Administrator

Enclosure
Licensing Inspection Summary

Violation Report: 21064 - 09/30/2014 - Yellenic, Cindy
 PCH Name: ALEXANDRIA MANOR

1. REGULATION 55 Pa.Code §2600
 2600.103(c) - Food shall be protected from contamination while being stored, prepared, transported and served.

2a. DESCRIPTION OF VIOLATION

On September 25, 2014, in the third floor dining room the tables were set for lunch by 11:00am with tossed salads and dishes of applesauce already at the place settings. The food was uncovered and no staff were in the area for the half hour we were interviewing a resident on the third floor.

3. PLAN OF CORRECTION (POC) (Attach pages as necessary. Remember that you must sign and date any attached pages.)

Include steps to correct the violation described above and steps to prevent a similar violation from occurring again. If steps cannot be completed immediately, include dates by which the steps will be completed.

*Can not be corrected at this time
 It is important to keep food protected from contamination while being stored, prepared, transported and served.*

*Plan of correction - Kitchen staff was instructed on the proper handling of food at meal times so to comply with the state regulations.
 Going forward all food will be covered and refrigerated until meal time. All food will be kept in the kitchen/kitchenettes until meal times to keep the food from becoming contaminated. A Memo has been posted in the kitchen and kitchenettes as a reminder.*

It will be the responsibility of the Administrator/Designer to monitor the kitchen staff to ensure we stay compliant and food is protected.

Repeat Violation: No Date(s) of Previous Violation(s):

Signature of Legal Entity Representative
 (Required on EVERY Page) *Debrah L Oleniacz*

Printed Name and Title of Legal Entity Representative
 (Required on EVERY Page) *Debrah L. Oleniacz, Administrator* Date *11/12/14*

DEPARTMENT USE ONLY - HOMES MAY NOT WRITE BELOW THIS LINE!

The above plan of correction is approved as of 11/17/14
 (Date)

The above plan of correction was approved by M
 (Initials)

Plan of correction implementation status as of 11/17/14
 (Date)

- Fully Implemented
- Partially Implemented - Adequate Progress
- Partially Implemented - Inadequate Progress
- Not Implemented