



pennsylvania
DEPARTMENT OF HUMAN SERVICES

MAILING DATE: April 18, 2017

Ms. Michelle Hamilton,
Chief of Senior Living Operations
Ecumenical Community
830 Cherry Drive
Hershey, Pennsylvania 17033

**RE: Ecumenical Community Of Harrisburg
624 Wilhelm Road
Harrisburg, Pennsylvania 17109
Certificate #: 353610**

Dear Ms. Hamilton:

As a result of the Department of Human Services' licensing inspection on March 30, 2017, 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, appearing to read "Brett Swanger".

Brett Swanger
Human Services Licensing Supervisor

Enclosure
Licensing Inspection Summary

Violation Report: 35361 - 03/30/2017 - McCloskey, Jason
PCH Name: ECUMENICAL COMMUNITY OF HARRISBURG

1. REGULATION 55 Pa.Code §2600

2600.163(b) - Staff persons, volunteers and residents shall follow sanitary practices while working in the kitchen areas.

2a. DESCRIPTION OF VIOLATION

On 3-30-17 at approximately 12:15pm, staff person A was preparing salads in the kitchen but was not wearing a hair net.

On 3-30-17 at approximately 1:00pm, the licensing representative observed staff person A preparing hash browns. The staff person dropped some of the hash browns onto the floor and reached down to pick them up. The staff person then walked across the kitchen to retrieve a broom and dust pan to sweep up the remaining the hash browns. After returning the broom and dustpan, the staff person continued to handle the hash browns without changing gloves.

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.

Staff Person A was provided a hair net, and contaminated hash browns were discarded immediately after above issues were identified. Staff person A was immediately reminded of appropriate sanitation policies and received formal coaching by the Director of Dining Services on 4/4/17. All Culinary Associates were in-serviced on 4/12/17 by the Director of Dining on proper use of gloves, hair nets, hand washing, and sanitary practices. The Director of Dining or designee will monitor for appropriate use of gloves, hair nets, and sanitary practices to ensure ongoing compliance.

Repeat Violation: No	Date(s) of Previous Violation(s):		
Signature of Legal Entity Representative (Required on EVERY Page)			
Printed Name and Title of Legal Entity Representative (Required on EVERY Page)			Date
Vincent Mizak Assistant Treasurer			4/18/17

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The above plan of correction is approved as of 4/18/17
(Date)

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

Plan of correction implementation status as of 4/18/17
(Date)

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