



**pennsylvania**  
DEPARTMENT OF HUMAN SERVICES

**CERTIFIED MAIL – RETURN RECEIPT REQUESTED**  
**MAILING DATE: March 16, 2018**

Mr. Kevin McCollum  
Care HSL Newtown OPO, LLC  
C/O Heritage Senior Living  
765 Skippack Pike  
Blue Bell, Pennsylvania 19422

RE: The Birches at Newtown  
70 Durham Road  
Newtown, Pennsylvania 18940  
License # 142300

Dear Mr. McCollum:

As a result of the Department of Human Services' licensing inspection on November 28, 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 that reads "Kenneth Wilson".

Kenneth Wilson  
Regional Licensing Supervisor

Enclosure  
Licensing Inspection Summary



Violation Report: 14230 - 11/28/2017 - Braswell, Natasha  
PCH Name: THE BIRCHES AT NEWTOWN

1. REGULATION 55 Pa.Code §2600  
2600.18 - A home shall comply with applicable Federal, State and local laws, ordinances and regulations.

2a. DESCRIPTION OF VIOLATION

On 11-28-17 the home had staff member A and staff member B prepare lunch for the residents of the home. These staff members are not trained and certified in Serv Safe procedures as required by state law.

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.

On 11/4/17, our Director of Dining Services left his position abruptly. The Executive Director was left to provide support in the kitchen. It was discovered that 1 of the full-time cooks had let her Serv Safe certification expire. The other cook, who is current with Serv Safe, was unavailable to cover while the other cook attended her Serv Safe class on 11/28/17.

This led to us having to all pitch in, and two of our servers/ prep people, assisted with the cooking of the meal that day. [redacted] and [redacted] were not Serv safe certified.

Our new Director is now maintaining the certification process for the cooks to ensure all certifications are current and we have a Serv Safe certified cook onsite for every meal. The Executive Director or designee will utilize the monthly kitchen inspection as a tool to maintain compliance with regulation in violation.

*DSM will maintain file with dates of cooks certification. He will do a quarterly check to ensure serv safe certifications are current and notify the ED when recertification classes need to be scheduled. All cooks will be serv safe certified. In the event of a call off attempts will be made to replace with another cook. If no other cook is available the DSM will step into the position as his serv safe certification is current. (K.W. 2/23/18)*

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

Signature of Legal Entity Representative (Required on EVERY Page) *Kim Cahill Yannuzzi LPW*

Printed Name and Title of Legal Entity Representative (Required on EVERY Page) *Kim Cahill Yannuzzi*      Date *1/31/18*

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

The above plan of correction is approved as of 2/23/18  
(Date)

The above plan of correction was approved by K.W.  
(Initials)

Plan of correction Implementation status as of 2/23/18  
(Date)

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