



pennsylvania
DEPARTMENT OF HUMAN SERVICES

Sent via e-mail to: [REDACTED]

MAILING DATE: May 30, 2018

Mr. Adam Herman
Administrator/Owner
Riverstone Manor LLC
PO Box 333
Walnutport, Pennsylvania 18088

RE: Riverstone Manor
One Main Street
Walnutport, Pennsylvania 18088
License #: 223940

Dear Mr. Herman:

As a result of the Department's Bureau of Human Services Licensing inspection on March 14, 2018 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,

Anne Graziano
Anne Graziano

Human Services Licensing Supervisor

Enclosure
Licensing Inspection Summary

Violation Report: 22394 - 03/14/2018 - Novak, Ryan
PCH Name: RIVERSTONE MANOR

1. **REGULATION 55 Pa.Code §2600**
2600.103(h) - Food shall be thawed either in the refrigerator, microwave, under cool water or as part of the cooking process.

2a. **DESCRIPTION OF VIOLATION**
2 bags of frozen boneless skinless chicken breasts were located on the kitchen counter thawing.

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.

See attached
5/8/18
ak

Repeat Violation: No

Date(s) of Previous Violation(s):

Signature of Legal Entity Representative
(Required on EVERY Page)

Unjonnette Kattner

Printed Name and Title of Legal Entity Representative
(Required on EVERY Page)

Unjonnette Kattner Administrator

Date 5-8-18

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

The above plan of correction is approved as of 5/21/18
(Date)

Plan of correction implementation status as of 5/21/18
(Date)

The above plan of correction was approved by *[Signature]*
(Initials)

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

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REGULATION PA CODE 55 2600.103(h)

This regulation is important to insure the safety of residents from potential food borne illnesses. The violation occurred because the kitchen staff forgot to put the chicken away before leaving for the afternoon. The violation was corrected immediately by putting the chicken away. To prevent future violations a kitchen checklist was put into place so that there would be a reminder before finishing a shift.

The administrator will be responsible for ensuring proper training in the kitchen and knowledge of the checklist for shift duties. All staff will be responsible to perform the duties on the checklist and prevent this from happening again.

And Oversight to ensure ongoing compliance. Q

Amya Kelly Kattner
Administrator
5-8-18

Anne Graziano RLA
5-12-18

Violation Report: 22394 - 03/14/2018 - Novak, Ryan
PCH Name: RIVERSTONE MANOR

1. REGULATION 55 Pa.Code §2800

2600.162(c) - Menus, stating the specific food being served at each meal, shall be prepared for 1 week in advance and shall be followed. Weekly menus shall be posted 1 week in advance in a conspicuous and public place in the home.

2a. DESCRIPTION OF VIOLATION

The menu for the current week and the following week were not posted in the home.

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.

See attached
5/8/18
AK

Repeat Violation: No

Date(s) of Previous Violation(s):

Signature of Legal Entity Representative
(Required on EVERY Page)

Anjanette Katherer

Printed Name and Title of Legal Entity Representative
(Required on EVERY Page)

Anjanette Katherer Administrator

Date

5-8-18

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

The above plan of correction is approved as of

5/2/18
(Date)

Plan of correction implementation status as of

05/2/18
(Date)

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

The above plan of correction was approved by

AK
(Initials)

P3A 3

REGULATION PA CODE 55 2600.162(c)

The regulation is important because it allows that residents are able to plan their days and alternate meals if they want. The violation occurred because the posted menus were taken off the resident bulletin board. The menus were immediately put back up and sheet protectors were put around them to help keep them in place. Checking for menu placement is on the kitchen staff checklist. It will be the administrators job to train staff to use the checklist and make them aware of the necessity of menus being up and accessible. Continued compliance will be the responsibility of all staff.

Administrator will oversee to ensure ongoing compliance.

Q:

~~Angenette Kattell~~
Administrator
5-8-18

Cherie Shazam RLA
5-2-18