



Sent via e-mail to: ctomlinson@renaissanceseniorhomes.com
MAILING DATE: March 3, 2020

Ms. Joanne M. Regina
Chief Executive Officer
Renaissance Home Pinebrook, LLC
2222 Sullivan Trail
Easton, Pennsylvania 18040

RE: Renaissance Home Pinebrook
2 Woodbridge Road
Orwigsburg, Pennsylvania 17961
License #: 227550

Dear Ms. Regina:

As a result of the Pennsylvania Department of Human Services, Bureau of Human Services Licensing, (Department) review on November 5, 2019 of the above facility, we have determined that your submitted plan of correction is fully implemented. Continued compliance must be maintained.

Sincerely,

A handwritten signature in black ink that reads "Anne Graziano". The signature is written in a cursive, flowing style.

Anne Graziano
Human Services Licensing Supervisor

Enclosure
Licensing Inspection Summary

Violation Report

Facility Information

Name: RENAISSANCE HOME PINEBROOK

License Number: 22755

Address: 2 WOODBRIDGE ROAD,, ORWIGSBURG, PA 17961

County: NORTHAMPTON

Region: NORTHEAST

Administrator

Name: Shannon Martin

Phone: 4842398249

Email: smartin@westinslc.com

Legal Entity

Name: RENAISSANCE HOME PINEBROOK LLC

Address: 2222 SULLIVAN TRAIL, EASTON, PA, 18040

Certificate(s) of Occupancy

Type: I-2

Date:

Issued By:

Staffing Hours

Resident Support Staff: 0

Total Daily Staff: 56

Waking Staff: 42

Inspection

Type: Partial

BHA Docket #:

Notice: Unannounced

Reason: Complaint

Inspection Dates and Department Representative

11/05/2019 - On-Site: Ryan Yankowy

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 68

Residents Served: 51

Secured Dementia Care Unit

In Home: No

Area:

Capacity:

Residents Served:

Hospice

Current Residents: 0

Number of Residents Who:

Receive Supplemental Security Income: 4

Are 60 Years of Age or Older: 51

Diagnosed with Mental Illness: 8

Diagnosed with Intellectual Disability: 0

Have Mobility Need: 5

Have Physical Disability: 1

85a - Sanitary Conditions

Regulations

2600.
85.a. Sanitary conditions shall be maintained.

Description of Violation

Dried leaves were located on the floor of the outdoor walk in freezer.

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 sheets:
① Response
② Sign for Freezer Door
③ Agenda for staff meeting

Legal Entity Representative

Carolyn Tomlinson

Signature

Carolyn Tomlinson Administrator 1/27/20

Printed Name and Title

Date

DEPARTMENT USE ONLY - HOMES MAY NOT WRITE IN THIS BOX!

The above plan of correction is approved as of 2-25-2020
(Date)

Plan of correction implementation status as of 2-25-2020
(Date)

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

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



Response to Violation: Dried leaves were located on the floor of the outdoor walk in freezer

2600 85.a sanitary conditions shall be maintained

This regulation is important in order to ensure that the food is not compromised from outdoor debris in order to protect the health and continual well-being of the residents in the home.

In response to this violation the kitchen staff will check the outdoor walk-in freezer daily and make sure that the floor is free of debris, including leaves that may have blown into the freezer when the door is opened.

This daily check will be made at the same time that the freezer temperatures are checked. This procedure will be reviewed with all kitchen staff, and a reminder will be placed on the door of the freezer.

The dietary supervisor is responsible to monitor these checks.

A mandatory in-service is scheduled to take place on January 30th and this topic and procedure will be reviewed with all dietary staff.

2-25-2020

ag

Candyn Tomlison 1/27/20

Response to Violation: A bag of bagels and a bag of rolls were located on the floor of the outside walk-in freezer

2600 103.d Food shall be stored off the floor.

This regulation is important in order to ensure that food is not contaminated or spoiled from improper storage in order to protect the health and continual well-being of the residents in the home.

In response to this violation the kitchen staff will check the outdoor walk-in freezer daily and make sure that no food items have fallen to the floor or were improperly stored on the floor. This daily check will be made at the same time that the freezer temperatures are checked. This procedure will be reviewed with all kitchen staff, and a reminder will be placed on the door of the freezer.

The dietary supervisor is responsible to monitor these checks.

A mandatory in-service is scheduled to take place on January 30th and this topic and procedure will be reviewed with all dietary staff.

2-25-2020

ag

Cawlyn Tomlinson 1/27/2020

103h - Thawing Food

Regulations

2600.

103.h. Food shall be thawed either in the refrigerator, microwave, under cool water or as part of the cooking process.

Description of Violation

2 frozen turkeys were thawing in the homes kitchen in a milk crate.

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 sheet:

⑤ Response

Refer back to ③

Legal Entity Representative

Carolyn Tomlinson
Signature

Carolyn Tomlinson
Printed Name and Title

1/27/2020
Date

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(Date)

Plan of correction implementation status as of 2-25-2020
(Date)

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

- Fully Implemented
- Partially Implemented ~~Partial Progress~~
- Partially Implemented ~~Partial Progress~~
- Not Implemented

Response to Violation: 2 frozen turkeys were thawing in the homes kitchen in a milk crate.

2600 103.h Food shall be thawed either in the refrigerator, microwave, under cool water or as part of the cooking process.

This regulation is important in order to ensure that food is not spoiled or unsafe from improper thawing procedures in order to protect the health and continual well-being of the residents in the home.

In response to this violation the kitchen staff will review proper thawing procedures at the time of the in-service. The dietary supervisor will conduct this review of procedure and will be responsible to ensure that all staff understand and follow these proper thawing procedures.

A mandatory in-service is scheduled to take place on January 30th and this topic and procedure will be reviewed with all dietary staff.

2-25-2020

ag

Casslyn Tomlinson 1/27/2020