

Department of Human Services
Bureau of Human Service Licensing

June 29, 2022

[REDACTED], ADMINISTRATOR
CARELINK COMMUNITY SUPPORT SERVICES OF PENNSYLVANIA
[REDACTED]
[REDACTED]

RE: CARELINK COMMUNITY SUPPORT
SERVICES-TORREY HOUSE
3520 DARBY ROAD
HAVERFORD, PA, 19041
LICENSE/COC#: 10007

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 05/24/2022 of the above facility, we have determined that your submitted plan of correction is fully implemented. Continued compliance must be maintained.

Sincerely,
[REDACTED]

Enclosure
Licensing Inspection Summary (LIS)

cc: Pennsylvania Bureau of Human Service Licensing

Department of Human Services
Bureau of Human Service Licensing
LICENSING INSPECTION SUMMARY - PUBLIC

Facility Information

Name: CARELINK COMMUNITY SUPPORT SERVICES-TORREY HOUSE License #: 10007 License Expiration: 08/08/2022

Address: 3520 DARBY ROAD, HAVERFORD, PA 19041

County: DELAWARE

Region: SOUTHEAST

Administrator

Name: [REDACTED] Phone: [REDACTED] Email: [REDACTED]

Legal Entity

[REDACTED]

Certificate(s) of Occupancy

Type: C-2 LP Date: 03/03/1986 Issued By: Commonwealth of PA / L&I

Staffing Hours

Resident Support Staff: 0 Total Daily Staff: 12 Waking Staff: 9

Inspection Information

Type: Full Notice: Unannounced BHA Docket #: [REDACTED]
Reason: Renewal Exit Conference Date: 05/24/2022

Inspection Dates and Department Representative

05/24/2022 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 17 Residents Served: 12

Secured Dementia Care Unit

In Home: No Area: Capacity: Residents Served:

Hospice

Current Residents: 0

Number of Residents Who:

Receive Supplemental Security Income: 11 Are 60 Years of Age or Older: 6
Diagnosed with Mental Illness: 12 Diagnosed with Intellectual Disability: 1
Have Mobility Need: 0 Have Physical Disability: 0

Inspections / Reviews

05/24/2022 - Full

Lead Inspector: [REDACTED] Follow-Up Type: POC Submission Follow-Up Date: 06/18/2022

Inspections / Reviews (*continued*)

06/15/2022 - POC Submission

Reviewer: [REDACTED]

Follow-Up Type: *Document Submission* Follow-Up Date: *06/18/2022*

06/27/2022 - Document Submission

Reviewer: [REDACTED]

Follow-Up Type: *Document Submission* Follow-Up Date: *06/30/2022*

06/29/2022 - Document Submission

Reviewer: [REDACTED]

Follow-Up Type: *Not Required*

103f - Refrigerator/Freezer Temps

1. Requirements

2600.

103.f. Food requiring refrigeration shall be stored at or below 40°F. Frozen food shall be kept at or below 0°F. Thermometers are required in refrigerators and freezers.

Description of Violation

On 5/24/22, at 10:14 am, the temperature in the kitchen freezer was 14 degrees Fahrenheit. At 10:19 am, the freezer in the garage that was 5 degrees Fahrenheit.

Plan of Correction

Accept

The garage freezer was electronically calibrated and now reflects 0 degrees. Additionally, new thermometers have been purchased for all of the freezer units to ensure that all foods are properly stored. A copy of the receipt for the thermometers is attached. This will also be a job responsibility of the food services coordinator when the position is filled. In the meantime, staff will perform a weekly check to ensure that the thermometers are reading accurately at 0 degrees.

Completion Date: 06/03/2022

Document Submission

Implemented

The garage freezer was electronically calibrated and now reflects 0 degrees. Additionally, new thermometers have been purchased for all of the freezer units to ensure that all foods are properly stored. A copy of the receipt for the thermometers is attached. This will also be a job responsibility of the food services coordinator when the position is filled. In the meantime, staff will perform a weekly check to ensure that the thermometers are reading accurately at 0 degrees.

2. Requirements

2600.

103.f. Food requiring refrigeration shall be stored at or below 40°F. Frozen food shall be kept at or below 0°F. Thermometers are required in refrigerators and freezers.

Description of Violation

There was no thermometer in the white freezer in the garage.

Plan of Correction

Accept

A thermometer was purchased and placed in the freezer on 6/3/22. Please see the attachment for the previous violation to see proof of purchase for the thermometers.

Completion Date: 06/03/2022

Document Submission

Implemented

A thermometer was purchased and placed in the freezer on 6/3/22. Please see the attachment for the previous violation to see proof of purchase for the thermometers.

103i - Outdated Food

1. Requirements

2600.

103.i. Outdated or spoiled food or dented cans may not be used.

Description of Violation

There was an unlabeled, undated bag of hamburgers in the home freezer.

Plan of Correction

Accept

A supervision was completed with all staff on 6/6/22 that outlined the proper food handling procedures. A copy of

103i - Outdated Food (continued)

the supervision is attached.

Completion Date: 06/06/2022

Document Submission

Implemented

A supervision was completed with all staff on 6/6/22 that outlined the proper food handling procedures. A copy of the supervision is attached.

105g - Lint Removal and Duct Cleaning

1. Requirements

2600.

105.g. To reduce the risks of fire hazards, lint shall be removed from the lint trap and drum of clothes dryers after each use. Lint shall be cleaned from the vent duct and internal and external ductwork of clothes dryers according to the manufacturer's instructions.

Description of Violation

On 05/24/22, there was an approximate 4 inches accumulation of lint in the lint trap of the dryer. There were no clothes in the dryer at the time.

Plan of Correction

Accept

On 6/6/22, a supervision was conducted with staff, outlining the responsibilities and safety hazards associated with cleaning out the dryer lint traps. A copy of the supervision was attached to the previous violation.

Completion Date: 06/06/2022

Document Submission

Implemented

On 6/6/22, a supervision was conducted with staff, outlining the responsibilities and safety hazards associated with cleaning out the dryer lint traps. A copy of the supervision was attached to the previous violation.

126a - Furnace Inspection

1. Requirements

2600.

126.a. A professional furnace cleaning company or trained maintenance staff person shall inspect furnaces at least annually. Documentation of the inspection shall be kept.

Description of Violation

The last inspection of boilers # 1, 2, 3, and 4 was conducted on January 18, 2021.

Plan of Correction

Accept

A maintenance work order was placed on 5/31/22 for the maintenance team to schedule the inspection of the home's boilers. On 6/8/22, we received an update that the inspection would occur during the week of 6/13-6/17. I have attached a copy of the work order with the scheduling update.

Completion Date: 06/17/2022

Document Submission

Implemented

A maintenance work order was placed on 5/31/22 for the maintenance team to schedule the inspection of the home's boilers. On 6/8/22, we received an update that the inspection would occur during the week of 6/13-6/17. I have attached a copy of the work order with the scheduling update.

Addendum: The boiler inspection was completed on 6/23/22 and new inspection tags were placed on the unit. A

126a - Furnace Inspection (continued)

copy of the work order, verifying completion is attached.

162c - Menus Posted**1. Requirements**

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.

Description of Violation

The home's menu for the week of 05/22/22 to 05/28/22 was posted. However, the weekly menu for the following week of 05/29/22 to 06/04/22 was not posted in a public and conspicuous place in the home.

Plan of Correction**Accept**

The home always has 2 weeks of menus posted, but the second week was removed so that the weekly food list and subsequent order could be made. The menu was also replaced in view of the inspector.

Completion Date: 05/24/2022

Document Submission**Implemented**

The home always has 2 weeks of menus posted, but the second week was removed so that the weekly food list and subsequent order could be made. The menu was also replaced in view of the inspector.