

Department of Human Services
Bureau of Human Service Licensing

November 28, 2022

[REDACTED]
PENSTATE BEST CARE INC
[REDACTED]

RE: HASKINS HOUSE
1009 RHOADS AVENUE
SECANE, PA, 19018
LICENSE/COC#: 13855

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 09/22/2022 of the above facility, we have determined that your submitted plan of correction is fully implemented. Continued compliance must be maintained.

Please note that you are required to post this Licensing Inspection Summary at your facility in a conspicuous location.

Sincerely,
[REDACTED]

cc: Pennsylvania Bureau of Human Service Licensing

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

Facility Information

Name: *HASKINS HOUSE* License #: *13855* License Expiration: *07/05/2023*
Address: *1009 RHOADS AVENUE, SECANE, PA 19018*
County: *DELAWARE* Region: *SOUTHEAST*

Administrator

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

Legal Entity

Name: *PENSTATE BEST CARE INC*
Address: [REDACTED]
Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

Type: *C-2 LP* Date: *07/28/1997* Issued By:

Staffing Hours

Resident Support Staff: *0* Total Daily Staff: *23* Waking Staff: *17*

Inspection Information

Type: *Full* Notice: *Unannounced* BHA Docket #:
Reason: *Renewal* Exit Conference Date: *09/22/2022*

Inspection Dates and Department Representative

09/22/2022 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: *22* Residents Served: *20*

Secured Dementia Care Unit

In Home: *No* Area: Capacity: Residents Served:

Hospice

Current Residents: *0*

Number of Residents Who:

Receive Supplemental Security Income: *6* Are 60 Years of Age or Older: *17*
Diagnosed with Mental Illness: *13* Diagnosed with Intellectual Disability: *3*
Have Mobility Need: *3* Have Physical Disability: *0*

Inspections / Reviews

09/22/2022 - Full

Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *11/25/2022*

Inspections / Reviews *(continued)*

11/17/2022 - POC Submission

Submitted By: [REDACTED]

Date Submitted: 11/28/2022

Reviewer: [REDACTED]

Follow-Up Type: Document Submission Follow-Up Date: 11/28/2022

11/28/2022 - Document Submission

Submitted By: [REDACTED]

Date Submitted: 11/28/2022

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

There was no thermometer in the kitchen freezer.

Plan of Correction

Accept (████) - 11/17/2022)

Thermometer immediately placed in the freezer.

On 10/27/22 administrator educated kitchen and care staff to monitor daily that all fridge/freezers have working thermometers.

Licensee's Proposed Overall Completion Date: 11/17/2022

Implemented (████) - 11/28/2022)

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

On 9/22/22, the temperature in the basement freezer(s) was 10 degrees Fahrenheit and the temperature in one of the basement refrigerators was 50 degrees Fahrenheit.

Plan of Correction

Accept (████) - 11/17/2022)

Thermometer replaced immediately. On 10/27/22 administrator educated kitchen and care staff to monitor temperature in fridge/freezer daily.

Licensee's Proposed Overall Completion Date: 11/17/2022

Implemented (████) - 11/28/2022)

103i - Outdated Food

3. Requirements

2600.

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

Description of Violation

On 9/22/22, there was food observed in the basement freezer(s), meat, and other items open and not in the original package that did not have a label and was not dated as to when the product was open.

Plan of Correction

Accept (████) - 11/17/2022)

Administrator instructed kitchen staff to immediately remove any open undated items in freezers. On 10/27/22 administrator educated kitchen and care staff that any food items opened need to be dated. Kitchen/care staff to monitor daily fridge/freezers that food is stored and labeled properly.

Licensee's Proposed Overall Completion Date: 11/17/2022

Implemented (████) - 11/28/2022)

107c - Food/Water 3 Day Supply

4. Requirements

2600.

107.c. The home shall maintain at least a 3-day supply of nonperishable food and drinking water for residents.

Description of Violation

On 9/22/22, the home was not able to demonstrate that there was a 3-day supply of nonperishable for food to serve 20 residents.

Plan of Correction**Accept ([REDACTED] - 11/17/2022)**

On 10/13/22 the owner purchased nonperishable food to serve 20 residents. Items placed on shelf in pantry. Owner to monitor the stock of nonperishable food daily and restock if needed to ensure a 3 day supply for residents.

Licensee's Proposed Overall Completion Date: 11/17/2022**Implemented ([REDACTED] - 11/28/2022)**
