

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

November 6, 2023

[REDACTED]
ALBRECHT INC
1710 MAPLE AVENUE
COAL TOWNSHIP, PA, 17866

RE: GUARDIAN ANGEL PERSONAL CARE
HOME
1710 MAPLE AVENUE
COAL TOWNSHIP, PA, 17866
LICENSE/COC#: 20208

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 10/05/2023 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

Facility Information

Name: *GUARDIAN ANGEL PERSONAL CARE HOME* License #: *20208* License Expiration: *09/22/2024*
 Address: *1710 MAPLE AVENUE, COAL TOWNSHIP, PA 17866*
 County: *NORTHUMBERLAND* Region: *NORTHEAST*

Administrator

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

Legal Entity

Name: *ALBRECHT INC*
 Address: *1710 MAPLE AVENUE, COAL TOWNSHIP, PA, 17866*
 Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

Type: *C-2 LP* Date: *06/25/1995* Issued By: *L&I*

Staffing Hours

Resident Support Staff: *0* Total Daily Staff: *19* Waking Staff: *14*

Inspection Information

Type: *Partial* Notice: *Unannounced* BHA Docket #:
 Reason: *Monitoring* Exit Conference Date: *10/05/2023*

Inspection Dates and Department Representative

10/05/2023 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information
 License Capacity: *20* Residents Served: *19*
 Secured Dementia Care Unit
 In Home: *No* Area: Capacity: Residents Served:
 Hospice
 Current Residents: *0*
 Number of Residents Who:
 Receive Supplemental Security Income: *15* Are 60 Years of Age or Older: *17*
 Diagnosed with Mental Illness: *7* Diagnosed with Intellectual Disability: *3*
 Have Mobility Need: *0* Have Physical Disability: *0*

Inspections / Reviews

10/05/2023 - Partial
 Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *10/27/2023*

11/06/2023 - POC Submission
 Submitted By: [REDACTED] Date Submitted: *11/06/2023*
 Reviewer: [REDACTED] Follow-Up Type: *Bypass Document Submission*

Inspections / Reviews *(continued)*

11/06/2023 - Bypass Document Submission

Submitted By: [REDACTED]

Date Submitted: 11/06/2023

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

The temperature of the home's refrigerator was 44 degrees when checked multiple times. The thermometer was not working properly and therefore the temperature of the refrigerator was not being properly monitored.

Plan of Correction

Accept (█ - 11/06/2023)

A new refrigerator was purchased for the initial violation A better thermometer was purchased from Lowes. Temp is at the required level. Administrator will be responsible or maintaining an accurate temp to keep food safe for consumption.

Licensee's Proposed Overall Completion Date: 11/06/2023

Implemented (█ - 11/06/2023)

121a - Unobstructed Egress

2. Requirements

2600.

121.a. Stairways, hallways, doorways, passageways and egress routes from rooms and from the building must be unlocked and unobstructed.

Description of Violation

A pail was stored in front of the exit door located in the back pantry, blocking the path of the exit door.

Plan of Correction

Accept (█ 11/06/2023)

Pail was moved. Administrator verbally reminded staff of importance of keeping exits clear to allow for safe egress in case of an emergency

Licensee's Proposed Overall Completion Date: 11/06/2023

Implemented (█ - 11/06/2023)

162c - Menus Posted

3. 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 monthly menu posted on the home's kitchen refrigerator was smudged and the following week's menu items could not be read. The home had a paper copy of the current week's menu posted only.

Plan of Correction

Accept (█ - 11/06/2023)

a white board of the entire month menu was posted on the fridge. Inspector didnt approve of it because of smudging. However, 2 weeks were printed & posted in the dining room at time of inspection. A second week menu was printed & added in the kitchen on the fridge. This ensures the residents have an ample time to request alternate meals if necessary.

Licensee's Proposed Overall Completion Date: 11/06/2023

162c - Menus Posted (*continued*)

Implemented [REDACTED] - 11/06/2023)