

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

November 6, 2023

[REDACTED]
HARRISBURG AL OPERATIONS LLC
[REDACTED]

RE: VIVA SENIOR LIVING AT
HARRISBURG
150 KEMPTON AVENUE
HARRISBURG, PA, 17111
LICENSE/COC#: 33805

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 10/10/2023 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: *VIVA SENIOR LIVING AT HARRISBURG* License #: 33805 License Expiration: 07/01/2024
 Address: 150 KEMPTON AVENUE, HARRISBURG, PA 17111
 County: DAUPHIN Region: CENTRAL

Administrator

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

Legal Entity

Name: *HARRISBURG AL OPERATIONS LLC*
 Address: [REDACTED]
 Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

Type: *C-2 LP* Date: 10/15/1997 Issued By: *Labor and Industry*

Staffing Hours

Resident Support Staff: 0 Total Daily Staff: 89 Waking Staff: 67

Inspection Information

Type: *Partial* Notice: *Unannounced* BHA Docket #:
 Reason: *Complaint, Incident* Exit Conference Date: 10/10/2023

Inspection Dates and Department Representative

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

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 96 Residents Served: 67

Secured Dementia Care Unit

In Home: *Yes* Area: *Sweet Memories* Capacity: 24 Residents Served: 16

Hospice

Current Residents: 6

Number of Residents Who:

Receive Supplemental Security Income: 0 Are 60 Years of Age or Older: 67
 Diagnosed with Mental Illness: 5 Diagnosed with Intellectual Disability: 2
 Have Mobility Need: 22 Have Physical Disability: 2

Inspections / Reviews

10/10/2023 - Partial

Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: 10/23/2023

10/23/2023 - POC Submission

Submitted By: [REDACTED] Date Submitted: 11/06/2023
 Reviewer: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: 10/30/2023

Inspections / Reviews *(continued)*

10/30/2023 - POC Submission

Submitted By: [REDACTED]

Date Submitted: 11/06/2023

Reviewer: [REDACTED]

Follow-Up Type: *Document Submission* Follow-Up Date: 11/06/2023

11/06/2023 - Document Submission

Submitted By: [REDACTED]

Date Submitted: 11/06/2023

Reviewer: [REDACTED]

Follow-Up Type: *Not Required*

85a - Sanitary Conditions

1. Requirements

2600.

85.a. Sanitary conditions shall be maintained.

Description of Violation

On 10/10/2023 at 10:45 PM, licensing representatives observed:

- Staff Person A in the secure dementia care unit (SDCU) handling utensils without wearing gloves; upon interview, the staff person stated that [REDACTED] had not washed [REDACTED] hands prior to setting the tables
- A [REDACTED] resident in the SDCU was picking utensils off the tables with ungloved hands and carrying them around before staff redirected [REDACTED] and retrieved the utensils.
- The tables in the SDCU were dirty with stains from food and beverages and crumbs from prior meals. Staff Person A stated that the tables had not been cleaned prior to setting the tables.
- A staff person handed Staff Person A a hairnet and stated [REDACTED] should wear it when [REDACTED] serves food. Upon interview, the Staff Person A stated [REDACTED] wasn't aware of the need to wear a hairnet and never has worn one while working in the kitchen/dining room of the home.

Plan of Correction

Accept ([REDACTED] - 10/30/2023)

Cook immediately disinfected the table and instructed staff person A to don a hair net.

Staff person A was instructed to wash their hands, don gloves, and reset the table with silverware, napkins and drinking glasses.

On 10/11/23 the Food Service Director provided training to staff on safe food handling practices and sanitary conditions of the dining room.

Food Service Director/Cook will provide spot checks daily for 1 week to ensure safe food handling practices and sanitation of dining rooms is being followed.

Licensee's Proposed Overall Completion Date: 10/30/2023

Implemented ([REDACTED] - 11/06/2023)

144c1 - Smoking Area Guidelines

2. Requirements

2600.

144.c. A home that permits smoking inside or outside of the home shall develop and implement written fire safety policy and procedures that include the following:

1. Proper safeguards inside and outside of the home to prevent fire hazards involved in smoking, including providing fireproof receptacles and ashtrays, direct outside ventilation, no interior ventilation from the smoking room through other parts of the home, extinguishing procedures, fire resistant furniture both inside and outside the home and fire extinguishers in the smoking rooms.

Description of Violation

The home's designated smoking area is on the righthand side of the building. On 10/10/2023 at 1:05 PM, a staff person was smoking in the pavilion. The pavilion furniture has fabric cushions that have no labels indicating that they are made of fire resistant material. In addition, six cigarette butts were observed on the concrete patio even though a fireproof smoking container was available.

Plan of Correction

Accept ([REDACTED] - 10/30/2023)

On 10/11/23 the cushions on outside furniture were removed from the furniture by the maintenance director.

144c1 - Smoking Area Guidelines (continued)

On 10/11/23 staff were trained by the Executive Director on the companies smoking policy and regulations surrounding smoking.

Spring of 2024 new cushions will be placed that are fire retardant by the Executive Director.

Extra signs were posted by the maintenance director to identify the designated smoking areas.

Maintenance Director/Designee will check patio area and designated smoking area daily for two weeks to ensure compliance.

Licensee's Proposed Overall Completion Date: 10/30/2023

Implemented (█ - 11/06/2023)