

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

February 21, 2024

[REDACTED]  
INSPIRIT MACUNGIE OPERATOR LLC  
[REDACTED]  
[REDACTED]

RE: THE WILLOW, AN INSPIRIT SENIOR  
LIVING COMMUNITY  
6488 ALBURTIS ROAD  
MACUNGIE, PA, 18062  
LICENSE/COC#: 22681

[REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 01/17/2024 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: *THE WILLOW, AN INSPIRIT SENIOR LIVING COMMUNITY* License #: *22681* License Expiration: *11/07/2024*

Address: *6488 ALBURTIS ROAD, MACUNGIE, PA 18062*

County: *LEHIGH* Region: *NORTHEAST*

**Administrator**

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

**Legal Entity**

Name: *INSPIRIT MACUNGIE OPERATOR LLC*

Address: [REDACTED]

Phone: [REDACTED] Email: [REDACTED]

**Certificate(s) of Occupancy**

Type: *I-1* Date: *01/20/2007* Issued By: *L&I*

**Staffing Hours**

Resident Support Staff: *0* Total Daily Staff: *45* Waking Staff: *34*

**Inspection Information**

Type: *Partial* Notice: *Unannounced* BHA Docket #:

Reason: *Complaint* Exit Conference Date: *01/17/2024*

**Inspection Dates and Department Representative**

01/17/2024 - On-Site: [REDACTED]

**Resident Demographic Data as of Inspection Dates**

**General Information**

License Capacity: *67* Residents Served: *34*

**Secured Dementia Care Unit**

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

**Hospice**

Current Residents: *3*

**Number of Residents Who:**

Receive Supplemental Security Income: *0* Are 60 Years of Age or Older: *34*

Diagnosed with Mental Illness: *0* Diagnosed with Intellectual Disability: *0*

Have Mobility Need: *11* Have Physical Disability: *2*

**Inspections / Reviews**

01/17/2024 - Partial

Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *02/08/2024*

02/12/2024 - POC Submission

Submitted By: [REDACTED] Date Submitted: *02/17/2024*

Reviewer: [REDACTED] Follow-Up Type: *Document Submission* Follow-Up Date: *02/17/2024*

Inspections / Reviews *(continued)*

02/21/2024 - Document Submission

Submitted By: [REDACTED]

Date Submitted: 02/17/2024

Reviewer: [REDACTED]

Follow-Up Type: *Not Required*

85d - Trash Receptacles

1. Requirements

2600.

85.d. Trash in kitchens and bathrooms shall be kept in covered trash receptacles that prevent the penetration of insects and rodents.

Description of Violation

*Large trash container located in the home's kitchen was uncovered. The lid was lying next to the can. A medium size trash container placed between the counter area of the kitchen did not have a lid.*

Plan of Correction

Accepted [REDACTED] - 02/12/2024)

*The large trash container located in the kitchen was covered on the day of inspection. The trash container was replaced with a step to open lid attached and is in place effective 2.7.24. A lid for the medium trash container was ordered and is in place effective 2.7.24. The Dining staff were in-serviced on 2.7.24 that all kitchen trash containers must be covered. Dining Director is responsible to ensure that kitchen trash cans are covered. Beginning the week of Feb. 5th the monthly Q.A. for the kitchen includes an audit of covered trash containers. The Executive Director will review the Dining Q.A. audit at the month Q.A. Meeting.*

Licensee's Proposed Overall Completion Date: 02/07/2024

Implemented [REDACTED] - 02/21/2024)

103a - Kitchen

2. Requirements

2600.

103.a. A home shall have access on the grounds to an operable kitchen with a refrigerator, sink, stove, oven, cooking equipment and cabinets or shelves for storage. If the kitchen is not in the home, the home shall have a kitchen area with a refrigerator, cooking equipment, a sink and food storage space.

Description of Violation

*The large baking oven located in the kitchen had a broken off turn on knob. The device must be turned on-off with a tool or unplugged from the outlet.*

Plan of Correction

Accepted [REDACTED] - 02/12/2024)

*A turn off knob for the large baking oven in the kitchen was ordered on the day of inspection and has been replaced as of 2.7.24. The Dining Director is responsible to ensure that the kitchen equipment is operable. . The Dining staff were in-serviced on 2.7.24 that the large baking oven has been repaired with an on/off switch. Beginning the week of Feb. 5th the monthly Q.A. for the kitchen includes an audit of operable kitchen equipment. The Executive Director will review the Dining Q.A. audit at the month Q.A. Meeting.*

Licensee's Proposed Overall Completion Date: 02/07/2024

Implemented [REDACTED] - 02/21/2024)

103g - Storing Food

3. Requirements

2600.

103.g. Food shall be stored in closed or sealed containers.

Description of Violation

*A large plastic canister containing an opened 20 lb. bag of sugar did not close properly. The plastic lid appeared to have a broken hinge.*

## 103g - Storing Food (continued)

**Plan of Correction****Accept** [REDACTED] - 02/12/2024)

*The bag of sugar was sealed on the day of inspection. A new large plastic canister with lid for storing sugar was ordered and is stored closed as of 2.7.24. The Dining Director is responsible to ensure that food is stored in closed or sealed containers. The Dining staff were inserviced on 2.7.24 that the all food must be stored in closed or sealed containers. Beginning the week of Feb. 5th the monthly Q.A. for the kitchen includes an audit that all food is stored in closed or sealed containers. The Executive Director will review the Dining Q.A. audit at the month Q.A. Meeting.*

**Licensee's Proposed Overall Completion Date: 02/08/2024**

**Implemented** [REDACTED] - 02/21/2024)

## 103i - Outdated Food

**4. Requirements**

2600.

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

**Description of Violation**

*A large cardboard box containing rotting bananas was located on a shelf in the kitchen. Fruit flies were noted when the box was moved.*

**Plan of Correction****Accept** [REDACTED] - 02/12/2024)

*The bananas were discarded in the trash on the day of inspection. Covered containers have been ordered and are in place as of 2.7.24. The Dining Director is responsible to ensure that outdated or spoiled food or dented cans may not be used and are to be discarded. The Dining staff were inserviced on 2.7.24 that the all food must be stored in closed or sealed containers and outdated, spoiled food or dented cans may not be used and must be discarded. Beginning the week of Feb. 5th the weekly Q.A. for the kitchen includes an audit that all food is stored in closed or sealed containers. The Executive Director will review the Dining Q.A. audit at the month Q.A. Meeting.*

**Licensee's Proposed Overall Completion Date: 02/07/2024**

**Implemented** [REDACTED] - 02/21/2024)