

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

February 20, 2024

[REDACTED], ASSOCIATE DIRECTOR
ELWYN OF PENNSYLVANIA AND DELAWARE
HARTMAN HOUSE, 111 ELWYN ROAD
ELWYN, PA, 19063

RE: ELWYN - WHITEHOUSE
111 ELWYN ROAD
ELWYN, PA, 19603
LICENSE/COC#: 12298

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 01/26/2024 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: *ELWYN - WHITEHOUSE* License #: *12298* License Expiration: *01/15/2025*
 Address: *111 ELWYN ROAD, ELWYN, PA 19603*
 County: *DELAWARE* Region: *SOUTHEAST*

Administrator

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

Legal Entity

Name: *ELWYN OF PENNSYLVANIA AND DELAWARE*
 Address: *HARTMAN HOUSE, 111 ELWYN ROAD, ELWYN, PA, 19063*
 Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

Type: *C-3 SP* Date: *06/18/1998* Issued By: *Department of Labor & Industry*

Staffing Hours

Resident Support Staff: *12* Total Daily Staff: *17* Waking Staff: *13*

Inspection Information

Type: *Full* Notice: *Unannounced* BHA Docket #:
 Reason: *Renewal* Exit Conference Date: *01/26/2024*

Inspection Dates and Department Representative

01/26/2024 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information
 License Capacity: *5* Residents Served: *5*
 Secured Dementia Care Unit
 In Home: *No* Area: Capacity: Residents Served:
 Hospice
 Current Residents: *0*
 Number of Residents Who:
 Receive Supplemental Security Income: *5* Are 60 Years of Age or Older: *4*
 Diagnosed with Mental Illness: *5* Diagnosed with Intellectual Disability: *0*
 Have Mobility Need: *0* Have Physical Disability: *0*

Inspections / Reviews

01/26/2024 Full
 Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *02/17/2024*

02/15/2024 - POC Submission
 Submitted By: [REDACTED] Date Submitted: *02/20/2024*
 Reviewer: [REDACTED] Follow-Up Type: *Document Submission* Follow-Up Date: *03/12/2024*

Inspections / Reviews *(continued)*

02/20/2024 Document Submission

Submitted By: [REDACTED]

Date Submitted: 02/20/2024

Reviewer: [REDACTED]

Follow Up Type: *Not Required*

18 - Compliance With Laws

1. Requirements

2600.

18. Applicable Health and Safety Laws - A home shall comply with applicable Federal, State and local laws, ordinances and regulations.

Description of Violation

The PA Department of Agriculture Food Employee Certification Act, 3 Pa C.S.A. 6501 – 6510, effective January 22, 2011, requires one employee per licensed food facility to obtain a nationally recognized food manager certification. The certified employee must be available during all hours of operation.

No one in the home has obtained a nationally recognized food manager certification.

Plan of Correction

Accept ([redacted] - 02/15/2024)

• Administrator and Supervisor will complete ServSafe manager online course and exam 2/27/2024. Food Manager Certification will be posted in the kitchen of the home, by the administrator after completion of exam. Administrator will review schedule monthly to ensure that herself or supervisor is available during kitchen operation hours beginning on 3/1/2024.

Licensee's Proposed Overall Completion Date: 02/13/2024

Implemented ([redacted] - 02/20/2024)

85a - Sanitary Conditions

2. Requirements

2600.

85.a. Sanitary conditions shall be maintained.

Description of Violation

On 1/26/2024 at 1:33, The toilet in the upstairs bathroom had fresh urine on the seat and the floor and there was black debris and tooth paste residue in the sink.

Plan of Correction

Accept ([redacted] 02/15/2024)

- The entire bathroom was cleaned including the toilet and sink by staff on 1/26/2024.
- A staff meeting will be held February 15th and February 22nd by administrator and supervisor to review the standards for sanitary conditions in a personal care home..
- All staff during hourly safety/visual checks will check for sanitary conditions in bathroom on regular rounds starting 2/9/2024.
- Effective 2/16/2024, the safety/visual check list will reflect staff checking bathroom for sanitary conditions and will be reviewed by staff every hour.

Licensee's Proposed Overall Completion Date: 02/12/2024

Implemented ([redacted] - 02/20/2024)

89b - Hot Water Temperature

3. Requirements

2600.

89.b. Hot water temperature in areas accessible to the resident may not exceed 120°F.

89b Hot Water Temperature (continued)

Description of Violation

On 1/26/2024 at 9:30 AM, the hot water temperature at the kitchen sink measured 121 degrees Fahrenheit and at 1:27 PM it was 124.5 degrees Fahrenheit. Resident 1's bathroom water temperature was 122 at 1:30 PM. The upstairs bathroom water temperature was 122.5 at 1:33 PM. The downstairs bathroom water temperature was 125.6 at 1:26 PM.

Plan of Correction

Accept (redacted) - 02/15/2024)

- The hot water temp was corrected/adjusted by Maintenance 120 on 1/26/2024.
- Effective 2/8/2024, the administrator or supervisor will follow up with maintenance as needed for hot water temperatures, to ensure compliance.

Licensee's Proposed Overall Completion Date: 02/13/2024

Implemented (redacted) - 02/20/2024)

95 - Furniture and Equipment

4. Requirements

2600.

95. Furniture and Equipment - Furniture and equipment must be in good repair, clean and free of hazards.

Description of Violation

The top of the handle of the freezer in the kitchen was missing screws and pulling away from the door of the freezer.

Plan of Correction

Accept (redacted) - 02/15/2024)

- The freezer handle was fixed on 1/26/24 by Maintenance.
- The administrator and supervisor will retrain staff during staff meeting on reporting damaged furniture and equipment to maintenance by 2/22/2024.
- The administrator and supervisor will inspect all appliances during monthly inspections of home starting 2/12/2024

Licensee's Proposed Overall Completion Date: 02/12/2024

Implemented (redacted) - 02/20/2024)

102i - Soap Dispenser

5. Requirements

2600.

102.i. A dispenser with soap shall be provided within reach of each bathroom sink. Bar soap is not permitted unless there is a separate bar clearly labeled for each resident who shares a bathroom.

Description of Violation

There was an unlabeled, used bar of soap in the upstairs bathroom shower.

Plan of Correction

Accept (redacted) - 02/15/2024)

- The unlabeled, used bar of soap was removed from the bathroom shower and discarded on 1/26/2024 by staff.
- All staff will be instructed by the administrator to, during hourly safety/visual checks, to check for bars of soap in bathroom on regular rounds, starting 2/9/2024.
- Effective 2/12/2024, residents' primary staff will check to make sure resident ADL boxes are labeled and have all required hygiene items, including soap and labeled container. The administrator or supervisor will check the

102i - Soap Dispenser (continued)

bathrooms weekly to ensure compliance beginning on 2/16/2024.

Licensee's Proposed Overall Completion Date: 02/12/2024

Implemented ([redacted] - 02/20/2024)

103f - Refrigerator/Freezer Temps

6. 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 1/26/2024 at 9:26 AM, the temperature in the freezer was 10 degrees Fahrenheit.

Plan of Correction

Accept ([redacted] - 02/15/2024)

- The freezer temperature was adjusted to 0 F by Maintenance on 1/26/2024.
- Starting on 2/12/2024, checking refrigerator and freezer temperatures will be added to the overnight shift checklist by the administrator for staff to check 2x per week.
- The administrator or supervisor will check the temperature of refrigerator/freezer temperature on weekly basis using an infrared thermometer starting 2/12/2024. Any temperature issues or issues with the thermometers in the units will be addressed.

Licensee's Proposed Overall Completion Date: 02/12/2024

Implemented ([redacted] - 02/20/2024)

103g - Storing Food

7. Requirements

2600.

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

Description of Violation

There was an unlabeled, undated, uncovered sandwich in the bottom of the refrigerator.

Plan of Correction

Accept ([redacted] - 02/15/2024)

- Sandwich was removed from the refrigerator and discarded on 1/26/2024 by staff.
- All staff will be retrained on labeling, storage, and outdated/spoiled food by administrator and supervisor by 2/22/2024 during staff meeting.
- Staff during the start of shift assigned to completing meals, will check refrigerator and freezer to make sure food is labeled and stored correctly starting 2/16/2024. Shift assignment will be added to shift checklist and administrator or supervisor will review checklist weekly.

Licensee's Proposed Overall Completion Date: 02/12/2024

Implemented ([redacted] 02/20/2024)

103i - Outdated Food

8. Requirements

- 2600.
- 103.i. Outdated or spoiled food or dented cans may not be used.

Description of Violation

There was an unlabeled, undated, uncovered sandwich in the bottom of the refrigerator.

There were 4 Banquet pot pies in the refrigerator with labels that indicated, "Keep frozen, do not thaw."

Plan of Correction

Accept (█) - 02/15/2024)

- The sandwich and pot pies were discarded by staff on 1/26/2024.*
- Staff will be trained on food safety practices and DHS regulations by administrator and supervisor by 2/22/2024.*
- The shift checklists have been altered administrator to include an item for staff to check the refrigerators to ensure compliance with food safety, starting on 2/16/2024. Beginning on 2/9/2024, the administrator or supervisor will spot check the refrigerators weekly to ensure food safety standards are being met.*

Licensee's Proposed Overall Completion Date: 02/12/2024

Implemented (█) - 02/20/2024)

105g - Lint Removal and Duct Cleaning

9. 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 1/26/2024, there was an approximate 6x4 inch accumulation of lint in the lint trap of the dryer. There were no clothes in the dryer at the time.

Plan of Correction

Accept (█) - 02/15/2024)

- The lint trap was cleaned on 1/26/2024 by staff.*
- A staff meeting will be held February 15th and February 22nd by administrator and supervisor to review the standards for checking the dryer lint trap after every use and cleaning as needed, as well as the fire hazards associated with not maintaining clear lint traps.*
- All staff during hourly safety/visual checks will check for lint in dryer starting 2/9/2024 and document on safety/visual check list.*
- Effective 2/16/2024, the safety/visual check list will reflect staff checking lint removing after each use. The administrator or supervisor will review this weekly as well as physically inspecting the lint traps to ensure that staff are following through with cleaning them, starting on 2/16/2024.*

Licensee's Proposed Overall Completion Date: 02/12/2024

Implemented (█) - 02/20/2024)

162c - Menus Posted

10. Requirements

162c - Menus Posted (*continued*)

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 1/22/2024 through 1/28/2024 was posted. However, the menu for the next week was not posted.

Plan of Correction

Accept ([redacted] - 02/15/2024)

- *Menus for 3 full upcoming weeks were posted on the refrigerator by supervisor on 1/26/2024.*
- *The administrator or supervisor will meet with menu designated staff member by 2/13/2024 and ongoing monthly to review the monthly menu and make sure a new one is posted at least 2 weeks prior to the end of the month of the posted menu.*
- *The designated staff member will make sure the monthly menu includes current and next week's meals.*

Licensee's Proposed Overall Completion Date: 02/12/2024

Implemented ([redacted] - 02/20/2024)