

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

March 29, 2024

[REDACTED]
EVERGREEN ESTATES HOLDINGS LLC
[REDACTED]

RE: EVERGREEN ESTATES RETIREMENT
COMMUNITY
1300 EAST KING STREET
LANCASTER, PA, 17602
LICENSE/COC#: 33193

[REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 02/06/2024 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: *EVERGREEN ESTATES RETIREMENT COMMUNITY* License #: 33193 License Expiration: 03/13/2024
 Address: 1300 EAST KING STREET, LANCASTER, PA 17602
 County: LANCASTER Region: CENTRAL

Administrator

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

Legal Entity

Name: *EVERGREEN ESTATES HOLDINGS LLC*
 Address: [REDACTED]
 Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

| | | |
|--------------|------------------|-------------------------------|
| Type: I-2 | Date: 10/17/2019 | Issued By: Lancaster Township |
| Type: I-1 | Date: 02/05/2008 | Issued By: Lancaster Township |
| Type: C-2 LP | Date: 06/15/2000 | Issued By: Labor and Industry |

Staffing Hours

Resident Support Staff: Total Daily Staff: 124 Waking Staff: 93

Inspection Information

Type: *Partial* Notice: *Unannounced* BHA Docket #:
 Reason: *Complaint* Exit Conference Date: 02/06/2024

Inspection Dates and Department Representative

02/06/2024 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 125 Residents Served: 89

Secured Dementia Care Unit

In Home: *Yes* Area: *Memory Care* Capacity: 13 Residents Served: 11

Hospice

Current Residents: 7

Number of Residents Who:

| | |
|---|---|
| Receive Supplemental Security Income: 0 | Are 60 Years of Age or Older: 84 |
| Diagnosed with Mental Illness: 1 | Diagnosed with Intellectual Disability: 0 |
| Have Mobility Need: 35 | Have Physical Disability: 0 |

Inspections / Reviews

02/06/2024 - Partial

Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: 02/22/2024

Inspections / Reviews *(continued)*

03/18/2024 - POC Submission

Submitted By: [REDACTED]

Date Submitted: 03/22/2024

Reviewer: [REDACTED]

Follow-Up Type: Document Submission Follow-Up Date: 03/25/2024

03/29/2024 - Document Submission

Submitted By: [REDACTED]

Date Submitted: 03/22/2024

Reviewer: [REDACTED]

Follow-Up Type: Not Required

88a - Surfaces

1. Requirements

2600.

88.a. Floors, walls, ceilings, windows, doors and other surfaces must be clean, in good repair and free of hazards.

Description of Violation

On [REDACTED], the kitchen had multiple stains on the floor with dirt and grim under various fixtures, appliances and machines. There appears to be mold black in color on the wall of the kitchen above the dishwashing station. Furthermore, there are multiple food items such as raw eggs, grapes and other fruit located under shelving units within the walk-in refrigerator. Under the shelving units of dry storage was a large puddle of what appeared to be salad dressing or sauce.

Plan of Correction

Accepted [REDACTED] - 03/18/2024)

Starting on [REDACTED] the chef started a deep cleaning of the kitchen including the refrigerator and freezer. The kitchen staff power washed and sanitized the area around the dishwashing station. The kitchen staff was reeducated on [REDACTED] by the administrator on properly storing food items off the floor at all times.

Starting on [REDACTED] for the next 30 days the chef, cook or administrator will conduct a routine audit of the refrigerator and freezer for the next 30 days to ensure proper food storage practices are being followed.

Licensee's Proposed Overall Completion Date: 03/31/2024

Implemented [REDACTED] - 03/29/2024)

103d - Storing Food Off Floor

2. Requirements

2600.

103.d. Food shall be stored off the floor.

Description of Violation

On [REDACTED] at [REDACTED], there was a box of frozen bakery rolls and a box of frozen orange juice concentrate stored on the floor in the walk-in freezer.

Plan of Correction

Accepted [REDACTED] - 03/18/2024)

On [REDACTED] the chef and the kitchen staff were provided additional education on 2600.103.d. The chef on [REDACTED] the chef removed the items from the floor and placed them off the floor. On [REDACTED] and [REDACTED] went through the refrigerator and freezer, to ensure food is being stored in accordance with 2600.103.d.

Starting on [REDACTED] for the next 30 days the chef, cook or administrator will conduct and document spot checks of the refrigerator and freezer for the next 30 days.

Licensee's Proposed Overall Completion Date: 03/31/2024

Implemented [REDACTED] - 03/29/2024)

103g - Storing Food

3. Requirements

2600.
103.g. Food shall be stored in closed or sealed containers.

Description of Violation

On [REDACTED] at [REDACTED], there was a 12 ounce can of "beef paste" in the walk-in refrigerator that was opened and unsealed.

On [REDACTED] at [REDACTED], there was a plate of pie, an open tin of premade angel food cake and a large open box of banana cake in the standing refrigerator unit by dry food storage that was open and unsealed.

Plan of Correction

Accepted [REDACTED] 03/18/2024)

On [REDACTED] the chef and the kitchen staff were provided additional education on 2600.103.g
On [REDACTED] the chef disposed of the beef paste and the other identified items.

The chef on [REDACTED] and [REDACTED] went through the refrigerator and freezer, to ensure food is being stored in accordance with 2600.103.g.

Starting on [REDACTED] for the next 30 days the chef, cook or administrator will conduct a routine audit of the refrigerator and freezer documenting the results for the next 30 days.

Licensee's Proposed Overall Completion Date: 03/31/2024

Implemented [REDACTED] 03/29/2024)

103h - Thawing Food

4. Requirements

2600.
103.h. Food shall be thawed either in the refrigerator, microwave, under cool water or as part of the cooking process.

Description of Violation

On [REDACTED], Representatives of The Department interviewed Staff Person A on how the kitchen thaws their frozen food. Staff Person A explained that sometimes they will leave frozen food out on the counter to air thaw for extended periods of time.

Plan of Correction

Accepted [REDACTED] - 03/18/2024)

On [REDACTED] the Administrator provided reeducation to the chef on following 2600.103.h thawing food. Specifically, the chef was educated on thawing food items in a personal care home, in a refrigerator, , via microwave, under cool water or as part of the cooking process.
Going forward the chef and all other cooks will follow the approved thawing process per 2600.103.h.

The Administrator will conduct and document spot checks of the thawing process for the next 30 days. starting on [REDACTED]

Licensee's Proposed Overall Completion Date: 03/31/2024

103h - Thawing Food (*continued*)

Implemented [REDACTED] 03/29/2024)