

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

June 13, 2024

[REDACTED], OWNER  
WALDEN CARE LLC  
325 NORTH BROADWAY  
WIND GAP, PA, 18091

RE: WALDEN III SENIOR LIVING  
COMMUNITY  
325 NORTH BROADWAY  
WIND GAP, PA, 18091  
LICENSE/COC#: 23072

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 04/24/2024 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]  
Human Services Licensing Supervisor

cc: Pennsylvania Bureau of Human Service Licensing

Facility Information

Name: WALDEN III SENIOR LIVING COMMUNITY License #: 23072 License Expiration: 05/02/2025
Address: 325 NORTH BROADWAY, WIND GAP, PA 18091
County: NORTHAMPTON Region: NORTHEAST

Administrator

Name: [Redacted] Phone: [Redacted] Email: [Redacted]

Legal Entity

Name: WALDEN CARE LLC
Address: 325 NORTH BROADWAY, WIND GAP, PA, 18091
Phone: [Redacted]

Certificate(s) of Occupancy

Type: C-2 LP Date: 10/28/1994 Issued By: DLI

Staffing Hours

Resident Support Staff: 0 Total Daily Staff: 46 Waking Staff: 35

Inspection Information

Type: Partial Notice: Unannounced BHA Docket #:
Reason: Complaint Exit Conference Date: 04/24/2024

Inspection Dates and Department Representative

04/24/2024 - On [Redacted]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 77 Residents Served: 46

Secured Dementia Care Unit

In Home: No Area: Capacity: Residents Served:

Hospice

Current Residents: 5

Number of Residents Who:

Receive Supplemental Security Income: 0 Are 60 Years of Age or Older: 46
Diagnosed with Mental Illness: 1 Diagnosed with Intellectual Disability: 0
Have Mobility Need: 0 Have Physical Disability: 0

Inspections / Reviews

04/24/2024 Partial

Lead Inspector: [Redacted] Follow-Up Type: POC Submission Follow-Up Date: 05/24/2024

06/03/2024 - POC Submission

Submitted By: [Redacted] Date Submitted: 06/13/2024
Reviewer: [Redacted] Follow-Up Type: POC Submission Follow-Up Date: 06/10/2024

Inspections / Reviews *(continued)*

06/13/2024 POC Submission

Submitted By: [REDACTED]

Date Submitted: 06/13/2024

Reviewer: [REDACTED]

Follow Up Type: *Bypass Document  
Submission*

06/13/2024 Bypass Document Submission

Submitted By: [REDACTED]

Date Submitted: 06/13/2024

Reviewer: [REDACTED]

Follow Up Type: *Not Required*

## 95 - Furniture and Equipment

### 1. Requirements

2600.

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

#### Description of Violation

*The stove in the kitchen was crusted with food on the burners. The back of the stove has a layer of grease on it, posing a fire hazard.*

#### Plan of Correction

Accept [REDACTED] - 06/13/2024)

*How this happened: The stove had a build-up of grease and crumbs been baked on. At the end of every shift, it's hot to the touch and the cooks failed to pull the grates to soak them.*

*Plan of Correction: The Administrator and Chef immediately addressed the issue on 04/24/2024. As soon as the lunch meal was over, the chef and the Administrator shut down the stove and allowed it to cool. At the end of the evening shift, the Administrator and evening cook pulled the grates and placed the grates in the sink to soak and proceeded to clean the backsplash and stove top, till it was free of grease splatter. The stove backsplash and grates were restored to sanitary and clean condition on 04/25/2024 at 2:30 am.*

*Moving forward: On 04/25/24, The Administrator placed a sign-off sheet in the kitchen for the employees to sign off at the end of their shift indicating they cleaned the area and the grates. The Chef will inspect the stove top grates and backsplash daily to ensure it is cleaned properly and free of debris at the start of the morning shift. The Chef will also check the sign-off sheet daily at the start of the morning shift, to ensure the work was completed on the evening shift.*

*The Administrator and the Chef will meet weekly to address any issues regarding the cleanliness. The implementation of the sign-off sheet, acts as a reminder to all staff in the kitchen to maintain sanitary conditions. As well as this sign-off sheet also helps identify those who are failing to maintain the cleanliness of the stove and kitchen area. This was placed into action on 04/25/2024*

**Licensee's Proposed Overall Completion Date: 06/09/2024**

Implemented [REDACTED] - 06/13/2024)

## 103e - Left Overs

### 2. Requirements

2600.

103.e. Food served and returned from an individual's plate may not be served again or used in the preparation of other dishes. Leftover food shall be labeled and dated.

#### Description of Violation

*White freezer in the back to the right had an open bag of frozen sausages, unlabeled and undated.*

*White freezer in the back to the left had an open bag of stuffed shells, unlabeled and undated.*

*Silver refrigerator in the front had open 1 gallon jugs of icy tea and lemonade that were undated.*

103e - Left Overs (continued)

**Plan of Correction**

Accept [redacted] - 06/13/2024)

*How did this happen: Previously we had dated the item when we stock it in the inventory upon arrival. The items in question were taken into inventory in their original box container. The items were stored in their original packaging. Some items were then partially used upon opening the box and accessing the product. The remainder of the product was repackaged and placed back in the freezer and undated/unlabeled. The iced tea and lemonade were dated when placed in inventory but not dated when opened. They were received that morning and the kitchen staff failed to date the item when opened.*

*Plan of Correction: The sausages and stuffed shells were removed and discarded on 04/24/24. That day, the iced tea and lemonade were immediately dated with the date opened.*

*Moving forward: The Chef conducts an inventory for ordering every Sunday, during this time when doing the inventory counts the Chef will inspect all items that are boxed to ensure the contents within the box are also dated. The chef will inspect the freezers daily to ensure any product opened that day will also be dated with the date it was opened. The chef and administrator will conduct a weekly check on the inventory to ensure every product has a date when taken into inventory, commencing on 04/25/2024*

**Licensee's Proposed Overall Completion Date: 06/10/2024**

Implemented [redacted] - 06/13/2024)

103f - Refrigerator/Freezer Temps

**3. 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**

*There is a white over/under freezer/refrigerator in the kitchen. The refrigerator portion did not have a thermometer in it.*

**Plan of Correction**

Accept [redacted] - 06/13/2024)

*How did this happen: In the kitchen we have a smaller over/under freezer/refrigerator combination. The freezer inadvertently had two thermometers placed inside it, and none in the refrigerator portion of the unit.*

*Plan of correction: On 04/24/24, with the surveyor present, the thermometer was removed and immediately placed in the refrigerator portion of the unit. The individual thermometers were fastened to the racks in the freezer/refrigeration units with a zip tie. This will ensure it will not be removed from the unit again.*

*Moving forward: The Chef will conduct a weekly survey to ensure all the freezer/refrigeration units have the respective thermometers placed in their respective unit, starting on 04/25/25. Monthly the Administrator will meet with the Chef to ensure the temps are being checked and the units have the thermometers in place.*

**Licensee's Proposed Overall Completion Date: 06/10/2024**

Implemented [redacted] - 06/13/2024)

103i - Outdated Food

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**4. Requirements**

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2600.

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

**Description of Violation**

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*Heinze Ketchup was on the table in the dining room, administrator stated it had been there since dinner last night, label stated 'refrigerate after opening.' Resident #1 and Resident #2 stated during interviews the condiments (ketchup, grape jelly, mustard, etc), are on the table all the time, they are only removed when they need to be replaced.*

**Plan of Correction****Accept** [REDACTED] - 06/13/2024)

*How this happened: The ketchup and mustard were sitting on the turntable on the table, It was an oversight that the ketchup, mustard, and jelly were left on the table daily.*

*Plan of correction: Immediately on 04/24/25 all bottles of condiments in question were removed, from the tables and discarded.*

*Moving forward: The Administrator and Chef have retrained the kitchen staff on dating all the products and condiments as they are opened and placed into rotation. The Administrator and Chef will conduct weekly audits of the condiments that are currently in stock to ensure this doesn't happen again commencing on 04/25/24. The staff were retrained on the proper storage of the condiments. At the end of the shift during clean up of the dining room, all condiments are removed, checked for expiration dates, checked for the date the product was opened, and refrigerated per the Regulation Compliance Guide and the manufacturer's suggestion.*

Licensee's Proposed Overall Completion Date: 06/10/2024

**Implemented** [REDACTED] - 06/13/2024)