



pennsylvania
DEPARTMENT OF HUMAN SERVICES

Sent via e-mail to: [REDACTED]

E-mailed on: 2/3/25

[REDACTED] Administrator
[REDACTED]

RE: Pleasant Ridge Mature Living
981 Pleasant Hill Road
Leechburg, PA 15656
License/COC # 42940

Dear [REDACTED]

As a result of the Pennsylvania Department of Human Services, Bureau of Human Services Licensing, (Department) review on 7/18/24 of the above facility, we have determined that your submitted plan of correction is not fully implemented. Correction of these violations in accordance with the specified plan of correction is required. Continued compliance must be maintained.

Sincerely,
[REDACTED]

Enclosure
Licensing Inspection Summary

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

Facility Information

Name: *PLEASANT RIDGE MATURE LIVING* License #: *42940* License Expiration: *09/09/2024*
Address: *981 PLEASANT HILL ROAD, LEECHBURG, PA 15656*
County: *WESTMORELAND* Region: *WESTERN*

Administrator

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

Legal Entity

Name: *PLEASANT RIDGE MATURE LIVING, LLC*
Address: [REDACTED]
Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

Type: *C-2 LP* Date: *10/29/1998* Issued By: *Dept. L & I*

Staffing Hours

Resident Support Staff: *0* Total Daily Staff: *59* Waking Staff: *44*

Inspection Information

Type: *Partial* Notice: *Unannounced* BHA Docket #:
Reason: *Complaint* Exit Conference Date: *07/18/2024*

Inspection Dates and Department Representative

07/18/2024 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: *75* Residents Served: *47*

Secured Dementia Care Unit

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

Hospice

Current Residents: *11*

Number of Residents Who:

Receive Supplemental Security Income: *17* Are 60 Years of Age or Older: *45*
Diagnosed with Mental Illness: *16* Diagnosed with Intellectual Disability: *1*
Have Mobility Need: *12* Have Physical Disability: *1*

Inspections / Reviews

07/18/2024 - Partial

Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *08/17/2024*

09/04/2024 - POC Submission

Submitted By: [REDACTED]

Date Submitted: 09/24/2024

Reviewer: [REDACTED]

Follow-Up Type: POC Submission

Follow-Up Date: 09/11/2024

09/18/2024 - POC Submission

Submitted By: [REDACTED]

Date Submitted: 09/24/2024

Reviewer: [REDACTED]

Follow-Up Type: Document Submission Follow-Up Date: 09/25/2024

02/03/2025 - Document Submission

Submitted By: [REDACTED]

Date Submitted: 09/24/2024

Reviewer: [REDACTED]

Follow-Up Type: Exception

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 1 employee per licensed food facility to obtain a nationally recognized food manager certification. On 7/18/24, the home served breakfast and lunch to 44 residents; however, none of the staff in the home had a nationally recognized food manager certification.

Plan of Correction

Accept () - 09/04/2024

On 8/13/24, Kitchen Manager took Serv Safe training and exam is scheduled on 8/22/24. Will send certificate when exam is complete Also two other kitchen staff took food handler training and their certificates are attached

Licensee's Proposed Overall Completion Date: 08/22/2024

Implemented () - 02/03/2025

85a - Sanitary Conditions

2. Requirements

2600.

85.a. Sanitary conditions shall be maintained.

Description of Violation

The hand washing sink, basin, and the area surrounding the sink in the main kitchen was covered with grime, food particles, and there was an empty energy drink can in the sink.

There was a 3" x 4" spot of black grime on the shelf in the door of freezer #3.

There was dirt, grime, and multiple food particles in the door frame of cooler #2, with water pooling on the floor of the cooler.

There was grime, dirt, multiple food particles and a pen on the floor behind and between the oven and the metal dish rack in the main kitchen.

The beverage dispenser in the common area kitchenette was leaking, causing liquid to collect on the base of the right-side cabinet, which spilled onto the floor and onto 2 saturated boxes. 4 flies were observed on the boxes.

There was a 3" x 3" area of dirt and grime on the base of the left-side kitchenette cabinet, which contained a mason jar filled with a black liquid that had a strong rotten odor.

The following plungers were soiled with toilet paper and feces:

* 2 soiled plungers on the shower floor and 1 soiled plunger on the floor outside the shower in the bathroom across from bedroom #211

* 1 soiled plunger on the floor in the corner next to the toilet in the 2nd bathroom across from bedroom #211

* 1 soiled plunger on the floor next to the toilet in the bathroom across from the rehabilitation room

85a - Sanitary Conditions (continued)

There was a cardboard box filled with multiple rotten/moldy tomatoes with black, green, and white spots, in the bottom of cooler #1.

Repeat Violation: 2/21/24

Plan of Correction

Accept () - 09/18/2024)

1. Administrator went to all kitchen staff and had a meeting on 7/19/2024. Administrator realized that kitchen staff was lacking enough training. Administrator then started a new training program that current staff and any new oncoming staff will have to take and pass exams. Existing staff had training on 7/24/2024 by the administrator and all other staff was also trained by the administrator on 8/13/2024. Kitchen training will be given yearly hereafter. Training is attached.

2. Also administrator made a new check list that is placed in the kitchen and being checked daily, Check list began on 7/22/24. Manager of kitchen or supervisor on duty is to check daily to ensure that it was done the day prior. Weekly checks are turned into Kitchen Manager weekly and kept in binder. Copy of training, exams and check list is attached. Sign in sheets from new training with all staff attached.

3. Kitchen had complete cleaning of dishes, pots, pans, glassware, utensils and any equipment done on 7/19/2024, and being checked daily. Kitchen was completely cleaned on 7/19/24 by Kitchen staff and Kitchen Manager. Kitchen was repainted on 7/22/2024 by () of the kitchen staff in the evening.

4. Kitchenette was replaced on 7/22/2024 by Owner () and all area clean and sanitized by the kitchen staff.

Licensee's Proposed Overall Completion Date: 09/05/2024

Implemented () - 02/03/2025)

85b - Infestation

3. Requirements

2600.

85.b. There may be no evidence of infestation of insects or rodents in the home.

Description of Violation

There were over 20 live bed bugs on top of the mattresses, on the bed rails, and on the bedding of both beds in bedroom #216.

There were multiple white, egg-like objects on the mattress and box springs, and bedbug carcasses between the mattress, bedrails and on the bedding of the bed in bedroom #227.

At least 8 flying bugs were found near the beverage dispenser, sink and left side cabinet in the common area kitchenette.

Plan of Correction

Accept () - 09/18/2024)

1. () was called and they came in on 7/29/24 and treated Rm 221, 222, 223, 203, 207, and 219, statement attached. All clothing was collected by the pca's and treated appropriately, by the dryer.

85b - Infestation (continued)

2. Pestco did return on 8/16 and treated all of building. Again all resident's clothing was collected by PCA's and run through the dryers. Purchased new protection zippered mattress , purchased for all beds and placed on all beds after the treatment of the entire building on 8/16/2024. Copy of invoice for entire building attached.

3. Daily checks are being completed on walk around by housekeeping started on 8/16/2024. Copy of form is attached and turned into administrator and kept in binder in administrators office.

4. Bedbug training was done by the administrator on 8/15/24. Copy of training information and sign in sheet is attached.

Licensee's Proposed Overall Completion Date: 09/04/2024

Implemented () - 02/03/2025)

85d - Trash Receptacles

4. 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

There was no lid on the trash can between the dish sink and the hand washing sink in the main kitchen.

Plan of Correction

Accept () - 09/18/2024)

1. New trash can was placed in the kitchen on 7/25/24 by the owner [REDACTED] that had a lid.

2. Check list for staff was placed in a binder in the kitchen on 7/25/24 and is to be completed daily by kitchen staff includes ensureing that the lid is in place for the trash can, Also the dumpster lids are kept closed. Attached is copy of daily check list. On 7/25/2024, Kitchen Manager to also check daily to ensure that this is completed. Check sheets will be collected every week and kept in binder in the Kitchen Managers office.

Licensee's Proposed Overall Completion Date: 09/04/2024

Implemented () - 02/03/2025)

85e - Trash Outside Home

5. Requirements

2600.

85.e. Trash outside the home shall be kept in covered receptacles that prevent the penetration of insects and rodents.

Description of Violation

At 9:00 a.m. and 10:45 a.m., the large dumpster to the left in the main parking lot was 1/2 filled with trash bags, a mattress, and other garbage items; however, the flip lid did not cover the dumpster.

Plan of Correction

Accept () - 09/18/2024)

1. Administrator trained all staff to ensure that the lid is closed on the dumpster when trash is placed in the dumpster. This was done with the Kitchen training on 7/25/2024 and on 8/16/24 for the rest of the staff and sign in sheets are attached with violation # 2.

85e - Trash Outside Home (continued)

2. Started for all staff on 8/16/2024 and kitchen staff on 7/25/2024. Managers are also to check dumpsters to ensure that lids are closed through out the day. check sheets are given to the Kitchen Manager and kept in a binder in office.

Licensee's Proposed Overall Completion Date: 09/04/2024

Not Implemented (- 02/03/2025)

88a - Surfaces

6. 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

The floors, walls and ceiling of the main kitchen had multiple food stains, crumbs, food particles and grease stains throughout.

There was a 3" x 4" hole in the wall between the door of bedroom #230 and the common area.

Plan of Correction

Accept (- 09/18/2024)

1. Administrator went to all kitchen staff and had a meeting on 7/19/24. Administrator realized that kitchen staff was lacking enough training.

2. Administrator then started a new training program on 7/25/24 with current kitchen staff and any new oncoming staff will have to take and pass exams. Attached training is attached. Also administrator made a new check list that is placed in the kitchen and being checked daily. This started on 7/25/24. Manager of kitchen or supervisor on duty is to check daily to ensure that it was done the day prior. Copy of training, exams and check list is attached with Number 1 violation.

2. Entire kitchen was cleaned on 7/19/24 and again on 7/25/2024 and now is on a cleaning schedule.

3. Entire kitchen was painted and completed by kitchen staff on 8/20/24.

Licensee's Proposed Overall Completion Date: 09/04/2024

Implemented (- 02/03/2025)

95 - Furniture and Equipment

7. Requirements

2600.

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

Description of Violation

Water was dripping from the ceiling of cooler #1 onto multiple food containers, and was pooling on the cooler floor, around plastic containers of condiments and a cardboard box filled with multiple rotten/moldy tomatoes with black, green, and white spots.

The cold-water handle was partially missing on the sink in the bathroom across from the rehabilitation room.

Plan of Correction

Directed (- 09/18/2024)

1. Kitchen staff member found drain tube was clogged in cooler #1 while cleaning it on 7/19/2025. Owner

95 - Furniture and Equipment (continued)

repaired on 7/25/2024 and working correctly with no further issues.

2.The cleaning of cooler #1 was complete and sanitized while inspectors were in the building on 7/18/24. cold water handle was replaced by owner also on 7/25/2024.. Picture attached

Proposed Overall Completion Date: 09/04/2024

Directed:

By 9/23/24 and weekly thereafter, the administrator or designee will monitor the home to ensure all furniture and equipment is in good repair, clean and free of hazards. Documentation will be kept.

9/18/24

Directed Completion Date: 09/04/2024

Implemented () - 02/03/2025)

103a - Kitchen

8. 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 oven in the main kitchen stove is inoperable.

Plan of Correction

Accept () - 09/18/2024)

1. New part; thermostat, was replaced to the oven on 8/20/2024. This was done by Pilot lite was out on second oven and lit on 7/25/2024.

2. Dishwasher when checked on the afternoon of 7/18/24, was found that the hot water valve was turned off. Valve was turned back on.

3. Temperature check is placed for the dishwasher. Instructions were given to the kitchen staff by the Administrator, that if it goes below 120, they must notify Kitchen Manager immediately.

4. New hot water tank was put in place on 8/20/2024 by the owner This hot water tank is an extra that the owner had. It is for the dishwasher only.. Picture attached

Licensee's Proposed Overall Completion Date: 09/04/2024

Implemented () - 02/03/2025)

103b - Clean/Sanitized Kitchen Surfaces

9. Requirements

2600.

103.b. Kitchen surfaces must be of a nonporous material and cleaned and sanitized after each meal.

103b - Clean/Sanitized Kitchen Surfaces (continued)

Description of Violation

There was a layer of grease and grime on the floor between the dish sink and the food serving table in the main kitchen.

A toilet plunger was stored on the main kitchen floor.

There were multiple crumbs and grime on the metal shelves above the cooktop, and below the food prep/serving tables where dishes are stored.

Plan of Correction

Accept (█ - 09/18/2024)

- 1. Complete cleaning of the kitchen was done the day after the inspectors left on 7/19/2024 and again on 7/25/24 by the kitchen staff, All shelves and walls were cleaned, floors swept and mopped by the kitchen staff.*
- 2. Plunger was removed immediately while the inspectors were present by the housekeeper on 7/18/2024.*
- 3. All of these issues are also on the daily cleaning check list of the kitchen and is attached on Violation number 1.*
- 4. Kitchen was painted by the kitchen staff after hours and was complete on 8/20/24.*

Licensee's Proposed Overall Completion Date: 09/04/2024

Implemented (█ - 02/03/2025)

103c - Food Protected

10. Requirements

2600.

103.c. Food shall be protected from contamination while being stored, prepared, transported and served.

Description of Violation

Water was dripping from the ceiling of cooler #1 onto multiple food containers, and was pooling on the cooler floor, around plastic containers of condiments and a cardboard box filled with multiple rotten/moldy tomatoes with black, green, and white spots.

Plan of Correction

Accept (█ - 09/18/2024)

- 1. Issue was corrected on 7/18/24. Rotten tomatoes were disposed of, and all food was covered and dated, all plates are covered while being taken to serve. Kitchen Manager to check daily to ensure that this continues.*
- 2. All staff was trained on 7/25/2024 by the Administrator, as stated above and with training and sign in sheets attached above.*
- 3. check list was started on 7/19/24 and is to be given weekly to Kitchen Manager and kept in a binder in █ office.*
- 4. The kitchen manager is to check daily also to check that all food is protected from contamination while being stored, prepared, transported and served..*

Licensee's Proposed Overall Completion Date: 09/04/2024

Implemented (█ - 02/03/2025)

103f - Refrigerator/Freezer Temps

11. 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

At 10:16 a.m. and 11:40 a.m., the temperature in freezer #4 was 20 degrees Fahrenheit.

Repeat Violation: 12/6/23

Plan of Correction

Accept () - 09/18/2024)

- 1. () company placed new freon in freezer #4 on 8/20/24. This did not correct the issue. If that does not work, will be replacing compressor. New owners came in before compressor was put in and in charge of this at this time.
- 2. New owners ordered two new industrial freezers on 9/4/24. The new freezers are going to be placed in the facility on 9/6/24 by the new owners.
- 3. The number 4 freezer remains with no food in it. Will be taken out when new freezers arrive.
- 4. Thermonitors are placed in all freezers and refrigerators. Kitchen staff to check and place on temperature sheets twice daily. They are turned in to the Kitchen Manager when filled up each sheet. Kitchen Manager to check daily to ensure that this is being complete. When sheet is turned in, it will be placed in the kitchen binder that the kitchen manager is keeping in () office. Staff to report if refrigerators are not and above 40 and freezers are not to be over 0 immediatley to the Kitchen Manager.

Licensee's Proposed Overall Completion Date: 09/04/2024

Implemented () - 02/03/2025)

103j - Utensils Cleaning

12. Requirements

2600.

103.j. Eating, drinking and cooking utensils shall be washed, rinsed and sanitized after each use by a method specified in 7 Pa. Code Chapter 46, Subchapter D (relating to equipment, utensils and linen).

Description of Violation

At 9:55 a.m., while operating in a wash cycle, the water temperature in the dishwasher was 90 degrees Fahrenheit. However, the machine operational requirements, posted on the dishwasher, indicate "Wash Temperature 120 degrees Fahrenheit minimum, 140 degrees Fahrenheit optimal. "

Plan of Correction

Accept () - 09/18/2024)

- 1. All plates, glassware, utensils and cooking pots and pans were washed immediately on 7/18/24 by the three sink method.
- 2. Kitchen staff noted on 7/18/24 that the hot water valve was turned off and () turned it back on, this did not completely fix the issue so the owner, (), brought a new hot water tank and installed for dishwasher only. Picture of hot water tank attached.
the dishwasher when checked that the hot water valve was turned off. This was done on 7/19/2024. Temperature check was placed for the dishwasher on 7/19/2024 with instructions that if it goes below 120, they must notify

103j - Utensils Cleaning (continued)

Kitchen Manager immediately. New hot water tank was purchased and put in place on 8/20/2024 by the owner [REDACTED] This hot water tank is an extra that the owner had. It is for the dishwasher only.. Picture attached

Licensee's Proposed Overall Completion Date: 09/04/2024

Not Implemented ([REDACTED] - 02/03/2025)