

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

September 20, 2024

[REDACTED], ADMINISTRATOR
NEW CONCEPTS INC
[REDACTED]

RE: THE SUSQUEHANNA HOUSE
2400 SUSQUEHANNA TRAIL
MCEWENSVILLE, PA, 17749
LICENSE/COC#: 21312

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 08/20/2024 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 SUSQUEHANNA HOUSE* License #: *21312* License Expiration: *05/26/2025*
 Address: *2400 SUSQUEHANNA TRAIL, MCEWENSVILLE, PA 17749*
 County: *NORTHUMBERLAND* Region: *NORTHEAST*

Administrator

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

Legal Entity

Name: *NEW CONCEPTS INC*
 Address: [REDACTED]
 Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

Type: *C-2 LP* Date: *04/14/2004* Issued By: *L&I*

Staffing Hours

Resident Support Staff: *0* Total Daily Staff: *21* Waking Staff: *16*

Inspection Information

Type: *Full* Notice: *Unannounced* BHA Docket #:
 Reason: *Renewal* Exit Conference Date: *08/20/2024*

Inspection Dates and Department Representative

08/20/2024 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information
 License Capacity: *22* Residents Served: *21*

Secured Dementia Care Unit
 In Home: *No* Area: Capacity: Residents Served:

Hospice
 Current Residents: *0*

Number of Residents Who:
 Receive Supplemental Security Income: *17* Are 60 Years of Age or Older: *12*
 Diagnosed with Mental Illness: *16* Diagnosed with Intellectual Disability: *5*
 Have Mobility Need: *0* Have Physical Disability: *0*

Inspections / Reviews

08/20/2024 - Full
 Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *09/06/2024*

09/10/2024 - POC Submission
 Submitted By: [REDACTED] Date Submitted: *09/13/2024*
 Reviewer: [REDACTED] Follow-Up Type: *Document Submission* Follow-Up Date: *09/15/2024*

Inspections / Reviews *(continued)*

09/20/2024 - Document Submission

Submitted By: [REDACTED]

Date Submitted: 09/13/2024

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

In the bathroom in the backmost corner of the home's shower room, there was a hole near the door measuring approximately 6inx4in and behind the toilet measuring approximately 4inx2in.

Plan of Correction

Accept ([redacted]) - 09/10/2024)

Maintaining the surface of the wall is important to preserve the condition and safety of the structure. On 8/21/24 a staff review was conducted to utilize the maintenance check list to submit to Administrator to arrange home repairs. On 9/3/24 the holes were repaired. To help ensure future safety compliance the Administrator will review staff check lists weekly and conduct monthly room checks to assess for necessary repairs.

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

Implemented ([redacted]) - 09/20/2024)

103i - Outdated Food

2. Requirements

2600.

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

Description of Violation

There was an unlabeled, undated package of hot dogs and package of raviolis in the home's standing freezer.

Plan of Correction

Accept ([redacted]) - 09/10/2024)

The hot dogs and raviolis were from a recent food delivery and a black marker was originally used to label the food, but had faded. The remainder of the food in the freezer was examined for proper labels and dates on 8/20/24. A staff review was conducted on 8/21/24 regarding the importance of proper labeling and dating to ensure safe food consumption. Freezer safe labels were purchased and available for staff to utilize when storing food out of original containers. The Administrator will perform monthly freezer checks to ensure proper safe food storage protocols are being followed.

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

Implemented ([redacted]) - 09/20/2024)