

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

December 13, 2024

[REDACTED]
COUNTRY MEADOWS OF WYOMISSING LLC
[REDACTED]

RE: COUNTRY MEADOWS OF
WYOMISSING II
1802 TULPEHOCKEN ROAD
WYOMISSING, PA, 19610
LICENSE/COC#: 20504

[REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 11/19/2024 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: COUNTRY MEADOWS OF WYOMISSING II **License #:** 20504 **License Expiration:** 03/26/2025

Address: 1802 TULPEHOCKEN ROAD, WYOMISSING, PA 19610

County: BERKS **Region:** NORTHEAST

Administrator

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

Legal Entity

Name: COUNTRY MEADOWS OF WYOMISSING LLC

Address: [REDACTED]

Phone: [REDACTED] **Email:** [REDACTED]

Certificate(s) of Occupancy

Type: C 2 LP **Date:** 03/04/1997 **Issued By:** L&I

Staffing Hours

Resident Support Staff: 0 **Total Daily Staff:** 144 **Waking Staff:** 108

Inspection Information

Type: Partial **Notice:** Unannounced **BHA Docket #:**

Reason: Complaint **Exit Conference Date:** 11/19/2024

Inspection Dates and Department Representative

11/19/2024 On Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 166 **Residents Served:** 90

Secured Dementia Care Unit

In Home: Yes **Area:** Connections **Capacity:** 60 **Residents Served:** 33

Hospice

Current Residents: 7

Number of Residents Who:

Receive Supplemental Security Income: 0 **Are 60 Years of Age or Older:** 90

Diagnosed with Mental Illness: 0 **Diagnosed with Intellectual Disability:** 0

Have Mobility Need: 54 **Have Physical Disability:** 0

Inspections / Reviews

11/19/2024 - Partial

Lead Inspector: [REDACTED] **Follow Up Type:** POC Submission **Follow Up Date:** 12/05/2024

Inspections / Reviews (*continued*)

12/03/2024 POC Submission

Submitted By: [REDACTED]

Date Submitted: 12/11/2024

Reviewer: [REDACTED]

Follow Up Type: Document Submission Follow Up Date: 12/11/2024

12/13/2024 Document Submission

Submitted By: [REDACTED]

Date Submitted: 12/11/2024

Reviewer: [REDACTED]

Follow Up Type: Not Required

163a - Food Service Hand Washing

1. Requirements

2600.

163.a. Staff persons, volunteers and residents involved in the storage, preparation, serving and distributing of food shall wash their hands with hot water and soap prior to working in the kitchen areas and after using the bathroom.

Description of Violation

Staff Member A serves as a cook at the home and is responsible for preparing food for residents. Staff Member A has been reported by five dietary staff members to engage in a practice of wiping their nose and subsequently handling food without washing their hands or changing gloves.

Plan of Correction

Accept () - 12/03/2024)

- On 11/19/2024, [REDACTED], Campus Executive Director and [REDACTED], Director of Dining met with Staff Member A to discuss allegations brought forth during a complaint investigation. Staff Member A was reeducated on proper handwashing, sanitary practices, and workplace expectations on compliance with these policies. [REDACTED] was informed [REDACTED] will be placed on a Performance Improvement Plan to prevent further incident.
- On 11/24/2024, [REDACTED] began education in-services with all dining coworkers discussing proper handwashing procedures and sanitary practices with reference to current policies. In-services with all dining coworkers will be completed by 12/11/2024.
- Staff Member A is currently on planned vacation. Prior to return to work on 11/30/24, Staff Member A is to produce physician documentation that [REDACTED] current medical condition does not pose a safety hazard to others and is able to work without restriction. Campus Executive Director will review physician documentation prior to returning to work.
- Upon the return of Staff Member A, a Performance Improvement Plan will be initiated effective 11/30/24. This will include:
 - + Staff Member A will follow and abide by all Dining Services policy and procedure related to food preparation and service.
 - + Staff Member A will be supervised one on one by Dining Services Director for the first three scheduled shifts following [REDACTED] return on 11/30/24.
 - + Staff Member A will retake Serve Safe Program by 12/5/2024. Proctored test to be completed at first available opportunity.
 - + Pineapple Academy online training assigned and required completion date by 12/13/24.
 - + Daily random audits of [REDACTED] sanitary practices will be monitored by Dining Leadership Team and documented through 12/31/24.
 - Daily random documented audits will be conducted in all dining areas of all dining coworkers by Dining Leadership Team through 12/31/2024.

Licensee's Proposed Overall Completion Date: 12/31/2024

Implemented () - 12/13/2024)

163b - Sanitary Practices

2. Requirements

2600.

163.b. Staff persons, volunteers and residents shall follow sanitary practices while working in the kitchen areas.

Description of Violation

Staff Member A reported that they have a nasal infection caused by staphylococcus bacteria, requiring antibiotic

163b Sanitary Practices (continued)

treatment. Five dietary staff members observed Staff Member A failing to consistently wear a mask while handling food. Furthermore, reports indicate that Staff Member A has been seen sneezing or blowing their nose while wearing the mask, potentially contaminating it. The mask was not replaced after being contaminated, and proper hand hygiene was not followed in these situations.

Plan of Correction**Accept [REDACTED] - 12/03/2024)**

- On 11/19/2024 [REDACTED], Campus Executive Director and [REDACTED], Director of Dining met with Staff Member A to discuss allegations brought forth during a complaint investigation. Staff Member A was reeducated on proper handwashing, sanitary practices, and workplace expectations on compliance with these policies. [REDACTED] was informed [REDACTED] will be placed on a Performance Improvement Plan to prevent further incident.
- Current masking protocols include the option for coworkers to wear a mask during working hours for their own personal protection. However, if they are not feeling well and/or symptomatic, we ask coworkers to wear a mask for duration of their illness. Masks are available to coworkers at all times.
- On 11/24/2024, [REDACTED] began education in services with all dining coworkers discussing proper handwashing procedures and sanitary practices with reference to current policies. In services with all dining coworkers will be completed by 12/11/2024.
- Staff Member A is currently on planned vacation. Upon return to work on 11/30/24, Staff Member A is to produce physician documentation that [REDACTED] current medical condition does not pose a safety hazard to others and is able to work without restriction. Campus Executive Director will review physician documentation prior to returning to work.
- Upon the return of Staff Member A, a Performance Improvement Plan will be initiated effective 11/30/24. This will include:
 - + Staff Member A will follow and abide by all Dining Services policy and procedure related to food preparation and service.
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 - + Staff Member A will retake Serve Safe Program by 12/5/2024. Proctored test to be completed at first available opportunity.
 - + Pineapple Academy online training assigned and required completion date by 12/13/24.
 - + Daily random audits of [REDACTED] sanitary practices will be monitored by Dining Leadership Team and documented through 12/31/24.
- Daily random documented audits will be conducted in all dining areas of all dining coworkers by Dining Leadership Team through 12/31/2024.

Licensee's Proposed Overall Completion Date: 12/31/2024**Implemented [REDACTED] - 12/13/2024)**