

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

February 20, 2025

[REDACTED], DIRECTOR ARBHS
ELWYN OF PENNSYLVANIA AND DELAWARE
[REDACTED]
[REDACTED]

RE: SKYLINE MANOR
76 SKYLINE DRIVE
GLEN MILLS, PA, 19342
LICENSE/COC#: 13487

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 01/14/2025 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: SKYLINE MANOR License #: 13487 License Expiration: 12/09/2025
 Address: 76 SKYLINE DRIVE, GLEN MILLS, PA 19342
 County: DELAWARE Region: SOUTHEAST

Administrator

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

Legal Entity

Name: ELWYN OF PENNSYLVANIA AND DELAWARE
 Address: [REDACTED]
 Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

Type: C-3 SP Date: 07/03/2022 Issued By: Commonwealth of Pennsylvania, L&I

Staffing Hours

Resident Support Staff: 0 Total Daily Staff: 6 Waking Staff: 5

Inspection Information

Type: Full Notice: Unannounced BHA Docket #:
 Reason: Renewal Exit Conference Date: 01/14/2025

Inspection Dates and Department Representative

01/14/2025 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information
 License Capacity: 6 Residents Served: 6
 Secured Dementia Care Unit
 In Home: No Area: Capacity: Residents Served:
 Hospice
 Current Residents: 0
 Number of Residents Who:
 Receive Supplemental Security Income: 3 Are 60 Years of Age or Older: 5
 Diagnosed with Mental Illness: 6 Diagnosed with Intellectual Disability: 3
 Have Mobility Need: 0 Have Physical Disability: 0

Inspections / Reviews

01/14/2025 - Full
 Lead Inspector: [REDACTED] Follow-Up Type: POC Submission Follow-Up Date: 02/07/2025

02/07/2025 - POC Submission
 Submitted By: [REDACTED] Date Submitted: 02/17/2025
 Reviewer: [REDACTED] Follow-Up Type: Document Submission Follow-Up Date: 02/17/2025

Inspections / Reviews *(continued)*

02/20/2025 - Document Submission

Submitted By: [REDACTED]

Date Submitted: 02/17/2025

Reviewer: [REDACTED]

Follow-Up Type: *Not Required*

103f - Refrigerator/Freezer Temps

1. 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

- On 01/14/25 at 9:50 AM the temperature in the kitchen freezer was 8 degrees Fahrenheit and at 3:02 PM it was 8 degrees Fahrenheit.

- On 01/14/25 at 9:45 AM the temperature in the stand alone freezer in the basement was 8 degrees Fahrenheit and at 3:05 PM it was 10 degrees Fahrenheit.

Plan of Correction

Accept (████) - 02/07/2025)

- On 1/14/25 the thermostat in the kitchen freezer and the stand-alone freezer in the basement were adjusted to reach the appropriate temperature by administrator.
- On 1/15/25 the stand-alone freezer temp was measured by administrator and recorded to have reached 0°F. The kitchen freezer did not.
- On 1/15/25, all food was removed from the kitchen freezer and disposed of by administrator.
- On 1/15/25, "Fridge & Freezer Temperature Log" was implemented by administrator and will be used daily. Overnight staff were trained/ directed by administrator to check temperatures of all refrigerator units and alert management when they are not in range.
- On 2/4/25, after unsuccessful attempts to correct the kitchen freezer temperature, a request was sent to maintenance by administrator to replace the refrigerator unit.
- On 2/5/25 a work order was completed by the maintenance department indicating that they have put in an order to replace the refrigerator unit.
- Administrator will review the temperature log and spot check refrigerator and freezer temperatures 2x a week starting on 1/14/25. Any issues will be addressed immediately.
- On 2/7/25 a new refrigerator was delivered.

Licensee's Proposed Overall Completion Date: 02/07/2025

Implemented (████) - 02/20/2025)

103h - Thawing Food

2. 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 01/14/25 at approximately 10:56 AM, a frozen package of pork chops was being thawed on the kitchen counter. According to staff member A, the administrator, the pork chops were for the staff's dinner as the residents were scheduled to have breakfast for dinner as listed on the posted menu.

Plan of Correction

Accept (████) - 02/07/2025)

- On 1/14/25 the frozen package of pork chops was removed from the counter and discarded by administrator.
- On 1/14/25, "Methods and Guidelines for Thawing TCS Food" was posted in the kitchen by administrator.
- On 1/15/25, staff were retrained on food safety handling and thawing of meat and "Methods and Guidelines for Thawing TCS Food," was reviewed during the staff meeting by the administrator.

103h - Thawing Food (continued)

- Administrator will spot check the kitchen for proper thawing 2x a week starting on 1/14/25. Any issues will be addressed immediately.

Licensee's Proposed Overall Completion Date: 02/07/2025

Implemented (████) - 02/20/2025

105g - Lint Removal and Duct Cleaning

3. Requirements

2600.

- 105.g. To reduce the risks of fire hazards, lint shall be removed from the lint trap and drum of clothes dryers after each use. Lint shall be cleaned from the vent duct and internal and external ductwork of clothes dryers according to the manufacturer's instructions.

Description of Violation

On 01/14/25, there was an approximate 1/4 inch accumulation of lint in the lint trap of the dryer. There were no clothes in the dryer at the time.

Plan of Correction

Accept (████) - 02/07/2025

- On 1/14/25, the lint was removed from the lint trap of the dryer by the administrator.
- On 1/14/25, a sign was posted above the dryer by the administrator to remind staff to check the dryer before and after use.
- On 1/15/25, regulation 2600.105g was reviewed by the administrator with all staff during staff meeting.
- Administrator will spot check dryer lint trap 2x a week starting on 1/14/25. Any issues will be addressed immediately.

Licensee's Proposed Overall Completion Date: 02/07/2025

Implemented (████) - 02/20/2025

132g - Fire Drills Days/Times

4. Requirements

2600.

- 132.g. Fire drills shall be held on different days of the week, at different times of the day and night, not routinely held when additional staff persons are present and not routinely held at times when resident attendance is low.

Description of Violation

The fire drills completed on 04/12/24, 05/03/24 and 06/28/24 were all completed on a Friday.

Plan of Correction

Directed (████) - 02/07/2025

- On 1/15/25, a yearly calendar was created by the administrator to establish what day of the week monthly fire drills we be done. Directed Plan (████ 2/7/25): the administrator will keep the calendar confidential as all fire drills must be unannounced, starting immediately.
- Staff were retrained of the requirements for fire drills by the administrator on 1/15/25.
- Administrator and supervisor will monitor calendar, and ensure that fire drills are done accordingly. This will be verified by monthly fire drill documentation.

132g - Fire Drills Days/Times (continued)

Proposed Overall Completion Date: 02/07/2025

Directed Completion Date: 02/07/2025

Implemented ([REDACTED] - 02/20/2025)