

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

June 5, 2025

[REDACTED]  
1425 HORSHAM SNF OPERATIONS LLC  
[REDACTED]  
[REDACTED]

RE: THE INN AT HORSHAM CENTER  
FOR JEWISH LIFE  
1425 HORSHAM ROAD  
NORTH WALES, PA, 19454  
LICENSE/COC#: 14706

[REDACTED]

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 04/17/2025 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: THE INN AT HORSHAM CENTER FOR JEWISH LIFE License #: 14706 License Expiration: 10/26/2025
Address: 1425 HORSHAM ROAD, NORTH WALES, PA 19454
County: MONTGOMERY Region: SOUTHEAST

Administrator

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

Legal Entity

Name: 1425 HORSHAM SNF OPERATIONS LLC
Address: [Redacted]
Phone: [Redacted] Email: [Redacted]

Certificate(s) of Occupancy

Type: C-2 LP Date: 10/22/2001 Issued By: PA L&I

Staffing Hours

Resident Support Staff: 0 Total Daily Staff: 35 Waking Staff: 26

Inspection Information

Type: Partial Notice: Unannounced BHA Docket #:
Reason: Complaint Exit Conference Date: 04/17/2025

Inspection Dates and Department Representative

04/17/2025 - On-Site: [Redacted]

Resident Demographic Data as of Inspection Dates

General Information
License Capacity: 58 Residents Served: 31
Secured Dementia Care Unit
In Home: No Area: Capacity: Residents Served:
Hospice
Current Residents: 1
Number of Residents Who:
Receive Supplemental Security Income: 0 Are 60 Years of Age or Older: 31
Diagnosed with Mental Illness: 0 Diagnosed with Intellectual Disability: 0
Have Mobility Need: 4 Have Physical Disability: 0

Inspections / Reviews

04/17/2025 Partial
Lead Inspector: [Redacted] Follow-Up Type: POC Submission Follow-Up Date: 05/16/2025

05/13/2025 - POC Submission
Submitted By: [Redacted] Date Submitted: 05/13/2025
Reviewer: [Redacted] Follow-Up Type: Document Submission Follow-Up Date: 05/23/2025

Inspections / Reviews *(continued)*

06/05/2025 Document Submission

Submitted By: [REDACTED]

Date Submitted: 05/13/2025

Reviewer: [REDACTED]

Follow Up Type: *Not Required*

85a - Sanitary Conditions

1. Requirements

2600.  
85.a. Sanitary conditions shall be maintained.

Description of Violation

On [REDACTED] at 9:45 am, in the bistro kitchen on the first floor, there was a spill of ice cream inside the freezer.

On [REDACTED] at 10 am, in the main kitchen, there was a strong foul-smelling odor from the garbage disposal. In the same sink there was an undetermined yellow substance which required removal.

Plan of Correction

Accept ([REDACTED] 05/13/2025)

On 04/17/25 the spill of ice cream inside the freezer was immediately cleaned and sanitized by the housekeeping and kitchen staff. On 04/17/25 the yellow substance was immediately cleaned and removed by housekeeping and kitchen staff. All dietary staff were informed of the violation by the dietary manager and reminded the importance of cleanliness and sanitation protocols, especially in food storage and prep areas. Dietary staff have attended a sanitation refresher training on 04/29/25 by the dining director. Please see attached.

Licensee's Proposed Overall Completion Date: 05/09/2025

Implemented [REDACTED] 06/05/2025)

95 - Furniture and Equipment

2. Requirements

2600.  
95. Furniture and Equipment - Furniture and equipment must be in good repair, clean and free of hazards.

Description of Violation

The dishwasher machine in the second-floor bistro kitchen was inoperable.

Plan of Correction

Accept ([REDACTED] - 05/13/2025)

On 4/17/2025 Necessary parts were ordered for repair by the maintenance staff. All required parts were received as 04/25/2025. Maintenance was scheduled and the dishwasher was repaired by the maintenance team on 4/30/25. On 5/1/25 Administrator has implemented a daily inspection checklist to proactively monitor the condition of the dishwasher. The daily inspection checklist shows that dining staff check the dishwasher at breakfast, lunch, and dinner. Please see attached.

Licensee's Proposed Overall Completion Date: 05/09/2025

Implemented [REDACTED] 06/05/2025)

103b - Clean/Sanitized Kitchen Surfaces

3. 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**

On [REDACTED] at 11am, while the cook was cutting the chicken on the prep counter a staff's bottle of juice was on the same counter.

**Plan of Correction**

Accept [REDACTED] 05/13/2025)

On 4/17/25 the prep counter was immediately cleared of all non-food items by the kitchen staff. The surface was immediately cleaned and sanitized by the kitchen staff ensuring compliance. A staff training was completed on 4/29/25 on food safety and hygiene by the dietary manager. Please see attached.

Licensee's Proposed Overall Completion Date: 05/09/2025

Implemented [REDACTED] - 06/05/2025)

## 103c - Food Protected

**4. Requirements**

2600.

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

**Description of Violation**

On [REDACTED] at 11 am there was an uncovered box of chicken stored in the utility cart.

**Plan of Correction**

Accept [REDACTED] 05/13/2025)

On 4/17/25 the uncovered box of chicken was promptly removed from the utility cart. The chicken was transferred to a clean, food-grade container with cover by the kitchen staff. the kitchen staff labeled the container with date and time and stored in the designated refrigeration unit. On 04/27/25 a staff training was conducted by the dietary manager on preventing food contamination. Please see attached.

Licensee's Proposed Overall Completion Date: 05/09/2025

Implemented [REDACTED] - 06/05/2025)

## 103f - Refrigerator/Freezer Temps

**5. 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 [REDACTED] at 10 am the temperature in the refrigerator was 55 degrees Fahrenheit, and at 11 am it was 55 degrees Fahrenheit.

**Plan of Correction**

Accept [REDACTED] - 05/13/2025)

On 4/17/25 upon discovery, the refrigerator was immediately removed by maintenance staff to prevent any risk to resident health or food safety. On 4/17/25 all food items were immediately removed from service by the kitchen staff to prevent any risk to resident health or food safety. Alternative refrigeration arrangements are in place by Dietary Management to ensure compliance with food safety standards. On 5/1/25 a refrigerator temperature log was created by ISH management for kitchen staff to check and document fridge temps daily. On 5/6/25 refrigerator was repaired by maintenance staff and placed back on 1st floor kitchen. Please see attached.

Licensee's Proposed Overall Completion Date: 05/09/2025

Implemented [REDACTED] - 06/05/2025)

103g Storing Food

6. Requirements

2600.  
103.g. Food shall be stored in closed or sealed containers.

Description of Violation

*There were boxes of Crispy-o's in the first-floor bistro that were opened and unsealed.  
There was a box of sugar in the main kitchen food pantry that was opened and unsealed.*

Plan of Correction

Accept [REDACTED] 05/13/2025)

*On 4/17/25 the open cereal and sugar were immediately discarded by kitchen staff. On 4/22/25 all food storage containers in the kitchen were reviewed by dining management for proper sealing and labeling. On 5/1/25 Administrator created a daily labeling and dating log/audit form to maintain compliance. On 5/5/25 kitchen staff were trained by dining management on proper food storage protocols. Please see attached.*

Licensee's Proposed Overall Completion Date: 05/09/2025

Implemented [REDACTED] - 06/05/2025)

103i Outdated Food

7. Requirements

2600.  
103.i. Outdated or spoiled food or dented cans may not be used.

Description of Violation

*There was an unlabeled, undated bag of cheese and a bag of Mexican cheese in the first-floor bistro fridge.  
There was an unlabeled, undated bag of cheese and butter in the second-floor bistro fridge.  
There was an unlabeled, undated bag of pasta in the main kitchen food pantry.*

Plan of Correction

Accept [REDACTED] 05/13/2025)

*On 4/17/25 all unlabeled and undated food items were removed and discarded by kitchen staff to prevent potential health risks. On 4/30/25 a through inspection of all refrigerators, freezers, and pantries was conducted by the Administrator to identify and remove any additional outdated, spoiled, or improperly labeled items. On 5/1/25 a standardized labeling system was introduced by Inn administrator requiring all food items to be labeled with the item name, and date. This is to be completed daily by the kitchen staff. On 4/27/25 a staff training was completed by dietary management. Please see attached.*

Licensee's Proposed Overall Completion Date: 05/09/2025

Implemented [REDACTED] - 06/05/2025)

161b Well Balanced Meals

8. Requirements

2600.  
161.b. At least three nutritionally well balanced meals shall be offered daily to the resident. Each meal shall include an alternative food and drink item from which the resident may choose.

Description of Violation

*On [REDACTED], the dinner meal included only a hamburger on a bun, with lettuce leaf, and a tomato. No alternative was available on this date. The menu included a hot dog on a bun and baked beans but were not available.*

161b - Well-Balanced Meals (continued)

**Plan of Correction**

**Accepted** [redacted] - 05/13/2025)

*On 4/21/25 the weekly menu was reviewed by dining management to ensure that all meals include alternative food items required. On 5/8/25 menus were updated by dining management to clearly indicate alternative options for each meal by dining management. Beginning on 4/14/25 weekly menu meetings including residents have been put in place so the residents can verbalize their preferences. Please see attached.*

**Licensee's Proposed Overall Completion Date: 05/09/2025**

**Implemented** [redacted] - 06/05/2025)

163b - Sanitary Practices

**9. Requirements**

2600.

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

**Description of Violation**

*On [redacted] at 11am, staff person A was cutting chicken with one glove and touching chicken with the bare hand while working in the kitchen.*

**Plan of Correction**

**Accepted** [redacted] - 05/13/2025)

*On 4/17/25 improperly handled chicken was discarded by kitchen staff to prevent potential contamination. The work area and utensils were thoroughly cleaned and sanitized by kitchen staff on 04/17/25. On 04/27/25 a staff training was conducted by the dietary manager on food and safety and hygiene to educate staff on cross contamination, food handling, and hand washing. Please see attached.*

**Licensee's Proposed Overall Completion Date: 05/09/2025**

**Implemented** [redacted] - 06/05/2025)