

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

November 19, 2025

[REDACTED]  
MARTHAS MANOR INC  
[REDACTED]

RE: MARTHA'S MANOR, INC.  
124 COSEY LANE  
LILLY, PA, 15938  
LICENSE/COC#: 32294

[REDACTED],  
As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 10/23/2025 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: <i>MARTHA'S MANOR, INC.</i>	License #: <i>32294</i>	License Expiration: <i>06/03/2026</i>
Address: <i>124 COSEY LANE, LILLY, PA 15938</i>		
County: <i>CAMBRIA</i>	Region: <i>CENTRAL</i>	

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

Legal Entity		
Name: <i>MARTHAS MANOR INC</i>		
Address: [REDACTED]		
Phone: [REDACTED]	Email: [REDACTED]	

Certificate(s) of Occupancy		
Type: <i>C-2 LP</i>	Date: <i>04/15/0199</i>	Issued By: <i>L&amp;I</i>

Staffing Hours		
Resident Support Staff: <i>0</i>	Total Daily Staff: <i>16</i>	Waking Staff: <i>12</i>

Inspection Information		
Type: <i>Full</i>	Notice: <i>Unannounced</i>	BHA Docket #:
Reason: <i>Renewal</i>	Exit Conference Date: <i>10/23/2025</i>	

Inspection Dates and Department Representative	
<i>10/23/2025 - On-Site: [REDACTED]</i>	

Resident Demographic Data as of Inspection Dates			
General Information			
License Capacity: <i>25</i>		Residents Served: <i>16</i>	
Secured Dementia Care Unit			
In Home: <i>No</i>	Area:	Capacity:	Residents Served:
Hospice			
Current Residents: <i>2</i>			
Number of Residents Who:			
Receive Supplemental Security Income: <i>15</i>		Are 60 Years of Age or Older: <i>14</i>	
Diagnosed with Mental Illness: <i>12</i>		Diagnosed with Intellectual Disability: <i>5</i>	
Have Mobility Need: <i>0</i>		Have Physical Disability: <i>0</i>	

Inspections / Reviews		
10/23/2025 Full		
Lead Inspector: [REDACTED]	Follow-Up Type: <i>POC Submission</i>	Follow-Up Date: <i>11/08/2025</i>
11/07/2025 - POC Submission		
Submitted By: [REDACTED]	Date Submitted: <i>11/12/2025</i>	
Reviewer: [REDACTED]	Follow-Up Type: <i>POC Submission</i>	Follow-Up Date: <i>11/14/2025</i>

Inspections / Reviews *(continued)*

11/12/2025 POC Submission

Submitted By: [REDACTED]

Date Submitted: 11/12/2025

Reviewer: [REDACTED]

Follow Up Type: Document Submission Follow Up Date: 11/21/2025

11/19/2025 Document Submission

Submitted By: [REDACTED]

Date Submitted: 11/12/2025

Reviewer: [REDACTED]

Follow Up Type: Not Required

64c Annual Training

1. Requirements

2600.

64.c. An administrator shall have at least 24 hours of annual training relating to the job duties. The Department approved administrator training course specified in subsection (a) fulfills the annual training requirement for the first year.

Description of Violation

Staff Member A, the home's administrator, completed only 14.5 hours of Department-approved training in training year [redacted] to [redacted].

Plan of Correction

Accepted [redacted] - 11/12/2025)

On 11/10/202 an annual Administrator training plan will be implemented by Administrator with classes adding up to 24 hours. (Training plan can be attached on 11/10/2025 pending violation correction approval)

To ensure violation does not reoccur a checklist will be implemented and completed monthly. Starting on 11/10/2025 our Designee will date and initial monthly, after comparing administrators' annual training plan to hours completed for that month. If classes were missed designee must reschedule other classes to ensure 24 hours are completed by the end of the year. (Checklist can be attached after first check on 11/10/2025, pending violations correction approval.)

Licensee's Proposed Overall Completion Date: 11/10/2025

Implemented [redacted] - 11/19/2025)

88a Surfaces

2. 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

On [redacted] the entry door to resident bedroom [redacted] was missing the doorknob.

The sliding closet door in bedroom [redacted] was off the track and not securely fastened creating a hazard.

Plan of Correction

Accepted [redacted] - 11/12/2025)

On 10/24/2025 our Designee installed a new doorknob on the entry door of bedroom [redacted], and then [redacted] put the sliding closet door in bedroom [redacted] back on track and securely fastened it. (Pictures can be attached, pending violation correction approval.)

To prevent violation from reoccurring, a checklist flow sheet will be implemented and completed by our administrator daily. Starting 11/10/2025 the checklist will be dated and initialed by Administrator after a complete facility inspection is conducted to ensure floors, walls, ceilings, windows, doors and other surfaces are clean and in good repair and free of hazards. (Checklist can be attached after first check on 11/10/2025, pending violations correction approval.)

Licensee's Proposed Overall Completion Date: 11/10/2025

Implemented [redacted] - 11/19/2025)

103i Outdated Food

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**3. Requirements**

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2600.

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

**Description of Violation**

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*The following items were observed in room [REDACTED]*

- 21 packs of hotdog buns which expired 9/2025
- 7 loaves of Dutch Country bread which expired 9/2025
- 5 bags of Thomas mini bagels which expired 9/2025
- 16 packs of Thomas English muffins which expired 10/3/25

**Plan of Correction****Accept [REDACTED] 11/12/2025)**

*On 10/23/2025 our Administrator removed all outdated items listed above from facility and properly disposed of them.*

*To prevent violation from reoccurring, a checklist flow sheet will be implemented and completed by our administrator daily. Starting 11/10/2025 the checklist will be dated and initialed by Administrator after a complete facility inspection is conducted to ensure there is no outdated or spoiled food present in the facility. (Checklist can be attached after first check on 11/10/2025, pending violation correction approval.)*

**Licensee's Proposed Overall Completion Date: 11/10/2025****Implemented [REDACTED] 11/19/2025)**

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