

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

January 6, 2026

[REDACTED]
STAPELEY HALL
[REDACTED]

RE: WESLEY ENHANCED LIVING AT
STAPELEY
6300 GREENE STREET
PHILADELPHIA, PA, 19144
LICENSE/COC#: 14017

[REDACTED]

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 11/05/2025 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: WESLEY ENHANCED LIVING AT STAPELEY **License #:** 14017 **License Expiration:** 09/21/2025
Address: 6300 GREENE STREET, PHILADELPHIA, PA 19144
County: PHILADELPHIA **Region:** SOUTHEAST

Administrator

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

Legal Entity

Name: STAPELEY HALL
Address: [REDACTED]
Phone: [REDACTED] **Email:** [REDACTED]

Certificate(s) of Occupancy

Type: I-1 **Date:** 09/10/2008 **Issued By:** City of Philadelphia

Staffing Hours

Resident Support Staff: 0 **Total Daily Staff:** 66 **Waking Staff:** 50

Inspection Information

Type: Partial **Notice:** Unannounced **BHA Docket #:**
Reason: Monitoring **Exit Conference Date:** 11/05/2025

Inspection Dates and Department Representative

11/05/2025 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 79 **Residents Served:** 46

Secured Dementia Care Unit

In Home: Yes **Area:** Memory Care Unit **Capacity:** 30 **Residents Served:** 19

Hospice

Current Residents: 1

Number of Residents Who:

Receive Supplemental Security Income: 0 **Are 60 Years of Age or Older:** 46
Diagnosed with Mental Illness: 0 **Diagnosed with Intellectual Disability:** 0
Have Mobility Need: 20 **Have Physical Disability:** 0

Inspections / Reviews

11/05/2025 Partial

Lead Inspector: [REDACTED] **Follow-Up Type:** POC Submission **Follow-Up Date:** 11/29/2025

12/05/2025 - POC Submission

Submitted By: [REDACTED] **Date Submitted:** 12/23/2025
Reviewer: [REDACTED] **Follow-Up Type:** POC Submission **Follow-Up Date:** 12/08/2025

Inspections / Reviews *(continued)*

12/09/2025 POC Submission

Submitted By: [REDACTED]

Date Submitted: 12/23/2025

Reviewer: [REDACTED]

Follow Up Type: Document Submission Follow Up Date: 12/25/2025

01/06/2026 Document Submission

Submitted By: [REDACTED]

Date Submitted: 12/23/2025

Reviewer: [REDACTED]

Follow Up Type: Not Required

85a Sanitary Conditions

1. Requirements

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

Description of Violation

*The bathroom in bedroom [redacted] had a liquid substance on the floor around the base of the toilet.
The pipe leading into the wall over the bed in room 401 had a black substance on it that appeared to be mold.*

Plan of Correction **Accepted** [redacted] - 12/05/2025)

Housekeeping will conduct an inspection during their cleaning process once a week. The housekeeping manager or DOF will oversee completion of inspections. A log will be kept identifying any findings.

Housekeeping will inspect pipe coverings once a week during the cleaning process and report any necessary repairs. Maintenance has scheduled a full inspection of all PC rooms and common areas by 12/5 and will complete all repairs by 12/25/25. Inspection sheet will be stored in DOF office in PC binder once completed.

Licensee's Proposed Overall Completion Date: 12/15/2025

Implemented [redacted] - 01/06/2026)

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 cup of what appeared to be rice pudding in the 3rd-floor kitchenette refrigerator.

Plan of Correction **Accepted** [redacted] - 12/09/2025)

*See attached.
The rice pudding was immediately discarded. Unopened foods will no longer be stored in PC kitchenette refrigerator, all applesauce, pudding, and juices will now be self-stable PCs. (portion control) Once the item comes out of the refrigerator, it will be thrown away. All dining staff has been Inservice on labeling and storage of food. Dining managers checks all kitchen area after every meal and another staff members signs off to assure nothing is missed. Once the item comes out of the refrigerator, it will be thrown away.
Anytime we save food for a resident the proper sticker with the resident's initials, room number and date for three days. The dining managers, pc staff will be responsible for the prevention of this violation from recurring.*

Licensee's Proposed Overall Completion Date: 12/15/2025

Implemented [redacted] - 01/06/2026)