

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

June 9, 2026

[REDACTED] SR. VP OF OPERATIONS  
COUNTRY MEADOWS OF WYOMISSING LLC  
[REDACTED]

RE: COUNTRY MEADOWS OF  
WYOMISSING I  
1800 TULPEHOCKEN ROAD  
WYOMISSING, PA, 19610  
LICENSE/COC#: 20501

Dear [REDACTED]

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 04/21/2026 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 I      **License #:** 20501      **License Expiration:** 03/26/2027

**Address:** 1800 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:** 07/23/2003      **Issued By:** Dept L&I

**Staffing Hours**

**Resident Support Staff:** 0      **Total Daily Staff:** 39      **Waking Staff:** 29

**Inspection Information**

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

**Reason:** Renewal      **Exit Conference Date:** 04/21/2026

**Inspection Dates and Department Representative**

04/21/2026 On Site: [REDACTED]

**Resident Demographic Data as of Inspection Dates**

**General Information**

**License Capacity:** 80      **Residents Served:** 39

**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:** 39

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

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

**Inspections / Reviews**

04/21/2026 - Full

**Lead Inspector:** [REDACTED]      **Follow Up Type:** POC Submission      **Follow Up Date:** 05/22/2026

Inspections / Reviews *(continued)*

06/01/2026 POC Submission

Submitted By: [REDACTED]

Date Submitted: 06/03/2026

Reviewer: [REDACTED]

Follow Up Type: Document Submission Follow Up Date: 06/03/2026

06/09/2026 Document Submission

Submitted By: [REDACTED]

Date Submitted: 06/03/2026

Reviewer: [REDACTED]

Follow Up Type: Not Required

103e - Left Overs

1. Requirements

2600.

103.e. Food served and returned from an individual's plate may not be served again or used in the preparation of other dishes. Leftover food shall be labeled and dated.

Description of Violation

At 1:40 p.m., there was an unlabeled bag of frozen Eggos, bag of frozen bananas, and bag of hash browns found in the kitchen's walk-in freezer.

Plan of Correction

Accept (█ - 06/01/2026)

The frozen waffles, frozen bananas, and frozen hash browns were not previously prepared and in their raw state. They were stored in a sealed, clear bag with a dated label. This violation was immediately corrected with adding the name of the item to the label. Picture to be provided to show compliance.

The Dining Director initiated a daily signed checklist on 4/22/2026 of all raw items stored in the walk-in freezer for 30 days.

The Dining Director provided educational in-service on the importance of this regulation to the dining team on 5/13/2026.

The Dining Director will monitor ongoing compliance with overseeing bi-weekly food deliveries and restocking.

Picture of labeled frozen food items to be provided.

Signed daily compliance checks for 30 days to be provided.

Documented 5/13/26 training log to be provided.

Licensee's Proposed Overall Completion Date: 05/15/2026

Implemented (█ - 06/09/2026)

103i - Outdated Food

2. Requirements

2600.

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

Description of Violation

At 1:47p.m, 5 dented cans of pineapple pieces were found on the shelf in the dry pantry storage area.

Plan of Correction

Accept (█ - 06/01/2026)

This violation was immediately corrected by moving the dented cans to the "dented can shelf" for return to supplier.

The Dining Director initiated a daily signed checklist on 4/22/2026 of all canned goods in the storage room for 30 days.

**103i Outdated Food (continued)**

*The Dining Director provided educational in service on the importance of this regulation to the dining team on 5/13/2026.*

*The Dining Director will monitor ongoing compliance with overseeing bi weekly food deliveries and restocking.*

*Picture of "dented can shelf" to be provided.*

*Signed daily compliance checks for 30 days to be provided.*

*Documented 5/13/26 training log to be provided.*

**Licensee's Proposed Overall Completion Date: 05/15/2026**

**Implemented ( [REDACTED] - 06/09/2026)**