

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

June 23, 2026

[REDACTED]  
RENAISSANCE HOME PINEBROOK LLC  
[REDACTED]

RE: RENAISSANCE HOME PINEBROOK  
2 WOODBRIDGE ROAD  
ORWIGSBURG, PA, 17961  
LICENSE/COC#: 22755

[REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 04/29/2026 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]  
Human Services Licensing Supervisor

cc: Pennsylvania Bureau of Human Service Licensing

**Facility Information**

Name: *RENAISSANCE HOME PINEBROOK* License #: *22755* License Expiration: *06/04/2026*  
 Address: *2 WOODBRIDGE ROAD, ORWIGSBURG, PA 17961*  
 County: *SCHUYLKILL* Region: *NORTHEAST*

**Administrator**

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

**Legal Entity**

Name: *RENAISSANCE HOME PINEBROOK LLC*  
 Address: [REDACTED]  
 Phone: [REDACTED] Email: [REDACTED]

**Certificate(s) of Occupancy**

**Staffing Hours**

Resident Support Staff: *0* Total Daily Staff: *31* Waking Staff: *23*

**Inspection Information**

Type: *Partial* Notice: *Unannounced* BHA Docket #:  
 Reason: *Complaint* Exit Conference Date: *04/29/2026*

**Inspection Dates and Department Representative**

04/29/2026 - On-Site: [REDACTED]

**Resident Demographic Data as of Inspection Dates**

General Information  
 License Capacity: *68* Residents Served: *25*

Secured Dementia Care Unit  
 In Home: *No* Area: Capacity: Residents Served:

Hospice  
 Current Residents: *2*

Number of Residents Who:  
 Receive Supplemental Security Income: *0* Are 60 Years of Age or Older: *25*  
 Diagnosed with Mental Illness: *4* Diagnosed with Intellectual Disability: *0*  
 Have Mobility Need: *6* Have Physical Disability: *0*

**Inspections / Reviews**

04/29/2026 Partial  
 Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *05/29/2026*

06/03/2026 - POC Submission  
 Submitted By: [REDACTED] Date Submitted: *06/10/2026*  
 Reviewer: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *06/10/2026*

Inspections / Reviews (*continued*)

## 06/08/2026 POC Submission

Submitted By: [REDACTED]

Date Submitted: 06/10/2026

Reviewer: [REDACTED]

Follow Up Type: Document Submission Follow Up Date: 06/10/2026

## 06/23/2026 Document Submission

Submitted By: [REDACTED]

Date Submitted: 06/10/2026

Reviewer: [REDACTED]

Follow Up Type: Not Required

85a - Sanitary Conditions

1. Requirements

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

Description of Violation

Residents are currently eating meals in common large areas where residents, staff and visitors have complete access to in-between meals. Resident and staff interviews indicate when staff are clearing the tables after a meal, unused utensils, plates and cups are being left on the table in between meals or the table is being immediately set after one meal for the next meal, allowing anyone access to them and making them unclean when it comes to mealtime.

Plan of Correction Accept (████) - 06/08/2026)

Immediate corrective action taken: on 4/29/2026 the dietary staff were immediately re-educated by the administrator/dietary manager regarding all unattended place settings and utensils need to be removed, and properly cleaned and sanitized

Steps to prevent future occurrences: staff education was held on 04/30/2026 on proper sanitation practices, infection control, and regulatory requirements. Staff to ensure a place setting are only set for resident present or any unused settings are removed promptly after meal services

Monitoring to ensure ongoing compliance: The administrator or designee will conduct daily dining room observations for 1 week then weekly for three weeks and monthly thereafter

Licensee's Proposed Overall Completion Date: 06/10/2026

Implemented (████) - 06/23/2026)

104b - Dishes/Glassware/Utensils

2. Requirements

2600.  
104.b. Dishes, glassware and utensils shall be provided for eating, drinking, preparing and serving food. These utensils must be clean, and free of chips and cracks. Plastic and paper plates, utensils and cups for meals may not be used on a regular basis.

Description of Violation

Resident and staff interviews indicate staff place cookies and dinner rolls directly on the table instead of on a plate or napkin.

Plan of Correction Accept (████) 06/08/2026)

Immediate corrective action taken: On 4/29/2026 Staff were immediately instructed by the administrator/dietary manager to cease the practice of placing desserts/ and or any food directly on tables. All food will be served on appropriate dishware

Steps to prevent future occurrences: Staff education was conducted on 04/30/2026 for all dietary staff implementing a standardized meal service protocol requiring all food items, including desserts, to be served using appropriate dishware

Monitoring to ensure ongoing compliance: The administrator or designee will conduct a meal service observation daily for 1 week, then weekly for three weeks, and monthly after

104b - Dishes/Glassware/Utensils (continued)

Licensee's Proposed Overall Completion Date: 06/10/2026

Implemented [REDACTED] - 06/23/2026)

161a - Meals

3. Requirements

2600.

161.a. Meals shall be offered that meet the recommended dietary allowances established by the United States Department of Agriculture.

Description of Violation

Resident and staff interviews indicate some meals are served without vegetables or fruit, which does not meet the recommended dietary allowances established by the United States Department of Agriculture (USDA).

Plan of Correction

Accept [REDACTED] 06/08/2026)

Immediate corrective action taken: On 4/29/2026 the current menu was immediately reviewed and revised by the administrator/dietary manager to align with USDA recommended dietary allowances. Meals were adjusted to include appropriate daily servings of (fruits and vegetables, whole grains, lean proteins, and dairy/ fortified alternatives)

Steps to prevent future occurrences: Renaissance requires all menus to be in compliance with the USDA. All menus will be reviewed and approved by a dietary professional prior to implementation

Monitoring to ensure ongoing compliance: The administrator or designee will conduct weekly menu audits for 4 weeks, then monthly audits thereafter to ensure compliance with USDA guidelines

Licensee's Proposed Overall Completion Date: 06/10/2026

Implemented [REDACTED] 06/23/2026)

162e - Menu Changes

4. Requirements

2600.

162.e. A change to a menu shall be posted in a conspicuous and public place in the home and shall be accessible to a resident in advance of the meal. Meal substitutions shall be made in accordance with § 2600.161 (relating to nutritional adequacy).

Description of Violation

Resident and staff interviews indicate residents are not being notified of menu changes in advance, the residents are notified the day of the change, not the day staff know it will be changing.

Plan of Correction

Accept [REDACTED] 06/08/2026)

Immediate corrective action taken: On 4/29/2026 staff were re-educated immediately by the administrator/dietary manager on menu posting requirements and proper substitutions. Staff were immediately instructed to notify residents of any menu changes before meal times.

Steps to prevent future occurrences: Menus to be planned at least one week in advance / posted and dated in visible resident areas. All menu changes are to be documented and posted at least one meal in advance in a visible, resident- accessible area.

Monitoring to ensure ongoing compliance: The administrator and or designee will conduct weekly audits for 4

162e Menu Changes (continued)

weeks, then monthly thereafter to verify menu changes are posted in advance

Licensee's Proposed Overall Completion Date: 06/10/2026

Implemented [REDACTED] - 06/23/2026)