



Pennsylvania Department of Human Services

CERTIFIED MAIL – RETURN RECEIPT REQUESTED
MAILING DATE: JULY 24, 2026

[REDACTED]
Ark Manor LLC
105 Sandra Drive
Delmont, Pennsylvania 15626

RE: Ark Manor
License #: 44686

Dear [REDACTED]

As a result of the Pennsylvania Department of Human Services, Bureau of Human Services Licensing, (Department), licensing inspection on June 30, 2026 of the above facility, that is operating pending an appeal, the violations with 55 Pa. Code Ch. 2600 (relating to Personal Care Homes) specified on the enclosed Licensing Inspection Summary were found.

Correction of these violations in accordance with the specified plan of correction is required. Failure to correct these violations may result in further licensing enforcement action.

Sincerely,

Juliet Marsala
Deputy Secretary
Office of Long-term Living

Enclosure
Licensing Inspection Summary

Facility Information

Name: ARK MANOR

License #: 44686

License Expiration: 01/26/2025

Address: 105 SANDRA DRIVE, DELMONT, PA 15626

County: WESTMORELAND

Region: WESTERN

Administrator

Name:

Legal Entity

Name: ARK MANOR LLC

Address: 105 SANDRA DRIVE, DELMONT, PA, 15626

Phone:

Certificate(s) of Occupancy

Type: C-2 LP

Date: 06/23/2006

Issued By: L&I

Staffing Hours

Resident Support Staff: 0

Total Daily Staff: 37

Waking Staff: 28

Inspection Information

Type: Partial

Notice: Unannounced

BHA Docket #:

Reason: Monitoring

Exit Conference Date: 06/30/2026

Inspection Dates and Department Representative

06/30/2026 - On-Site:

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 70

Residents Served: 35

Secured Dementia Care Unit

In Home: No

Area:

Capacity:

Residents Served:

Hospice

Current Residents: 0

Number of Residents Who:

Receive Supplemental Security Income: 22

Are 60 Years of Age or Older: 32

Diagnosed with Mental Illness: 17

Diagnosed with Intellectual Disability: 3

Have Mobility Need: 2

Have Physical Disability: 0

Inspections / Reviews

06/30/2026 Partial

Lead Inspector:

Follow-Up Type:

85a - Sanitary Conditions**1. Requirements**

2600.

85.a. Sanitary conditions shall be maintained.

Description of Violation

At 9:17 AM there was a blanket with red and brown stains on the bottom of the stainless steel refrigerator.

At 9:18 AM, the stainless steel table in the kitchen had a 12 inch by 6 inch brown liquid spilled on it and a 3 inch by 5 inch white paste on it. There was also an accumulation of grime and grease on the stove and warming unit.

At 9:20 AM there was a 5 inch by 3 inch smear of liquid and food particles on the stainless steel kitchen counter next to an empty can of cream of chicken soup.

Plan of Correction**Directed** [REDACTED] **- 07/17/2026)**

Within 1 day of receipt of the plan of correction: The administrator or designated staff person shall remove the blanket and thoroughly clean the stainless steel refrigerator; thoroughly clean the stainless steel table in the kitchen; thoroughly clean the outer surfaces of the stove and warming unit; and thoroughly clean the stainless steel kitchen counter referenced in the violation.

Within 5 days of receipt of the plan of correction and at least weekly thereafter: a designated staff person shall check the kitchen, including all food storage areas, refrigerators, freezers, food preparation surfaces and other surfaces to ensure they are sanitary and are free of food debris, grease, or other contaminant. Documentation of these checks shall be kept.

Within 10 days of receipt of the plan of correction: all staff persons shall be educated on regulation 85a, including the home's policy and procedure to ensure food storage, preparation and cooking surfaces are kept clean and sanitary. Documentation of the education shall be kept.

103f Refrigerator/Freezer Temps**2. 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

At 9:49 AM, the temperature in the double door refrigerator was 50 degrees Fahrenheit.

Plan of Correction**Directed** [REDACTED] **- 07/17/2026)**

Within 5 days of the plan of correction: The administrator or designee shall take corrective steps to ensure the temperature of the double door refrigerator is 40 degrees Fahrenheit or less. Possible corrective steps shall include, replacing the thermometer in the refrigerator, adjusting the temperature setting on the refrigerator, or contacting a

103f - Refrigerator/Freezer Temps (continued)

qualified repair technician to diagnose and repair the refrigerator so that the temperature measures 40 degrees Fahrenheit or less.

Within 5 days of receipt of the plan of correction and at least weekly thereafter: a designated staff person shall check the temperature in all refrigerators and freezers to ensure all refrigerators are 40 degrees Fahrenheit or less and all freezers are 0 degrees Fahrenheit or less. Documentation of these checks shall be kept.

Within 10 days of receipt of the plan of correction: all staff persons shall be educated on regulation 103f, including the home's policy and procedure to check the temperature in refrigerators and freezers. Documentation of the education shall be kept.

103i - Outdated Food**3. Requirements**

2600.

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

Description of Violation

At 9:49 AM, there were 3 containers of moldy food in the stainless steel refrigerator.

Plan of Correction

Directed [REDACTED] - 07/17/2026)

Within 1 day of receipt of the plan of correction: The administrator or designee shall dispose of the 3 containers of moldy food.

Within 5 days of receipt of the plan of correction and at least weekly thereafter: a designated staff person shall check all food storage areas, including refrigerators and freezers to ensure outdated or spoiled food is not being kept in the home. Documentation of these checks shall be kept.

Within 10 days of receipt of the plan of correction: all staff persons shall be educated on regulation 103i, including the home's policy and procedure to ensure outdated or spoiled food is not being kept in the home. Documentation of the education shall be kept.

105g - Lint Removal and Duct Cleaning**4. Requirements**

2600.

105.g. To reduce the risks of fire hazards, lint shall be removed from the lint trap and drum of clothes dryers after each use. Lint shall be cleaned from the vent duct and internal and external ductwork of clothes dryers according to the manufacturer's instructions.

Description of Violation

At 9:23 am there was a 1/4 inch layer of lint in the commercial dryer lint trap. There were no clothes in the dryer at the time.

105g - Lint Removal and Duct Cleaning (continued)**Plan of Correction****Directed [REDACTED] - 07/17/2026)**

Within 1 day of receipt of the plan of correction: The administrator or designee shall remove all accumulated lint from the lint trap of the commercial dryer.

Within 5 days of receipt of the plan of correction and at least weekly thereafter: a designated staff person shall check the lint trap of each dryer in the home to ensure lint is cleaned from the vent duct and internal and external ductwork of clothes dryers according to the manufacturer's instructions. Documentation of these checks shall be kept.

Within 10 days of receipt of the plan of correction: all staff persons shall be educated on regulation 105g, including the home's policy and procedure to ensure lint is cleaned from the vent duct and internal and external ductwork of clothes dryers according to the manufacturer's instructions. Documentation of the education shall be kept.

132b - Safety Inspection/Fire Drill**5. Requirements**

2600.

132.b. A fire safety inspection and fire drill conducted by a fire safety expert shall be completed annually. Documentation of this fire drill and fire safety inspection shall be kept.

Description of Violation

The last fire safety inspection and supervised fire drill were completed on 6/11/25.

Plan of Correction**Directed [REDACTED] - 07/17/2026)**

Within 5 days of receipt of the plan of correction: The administrator or designee shall schedule a fire safety inspection and observed fire drill with a fire safety expert. If necessary, this fire safety inspection shall include a written designation of a safe evacuation time for the home.

Within 15 days of receipt of the plan of correction: A fire safety expert shall complete a fire safety inspection and observed fire drill at the home. Documentation shall be kept.

Within 15 days of receipt of the plan of correction: The administrator or designee shall develop and implement a tracking system to ensure a fire safety inspection and observed fire drill are completed annually. Documentation of the tracking system shall be kept.