

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

August 25, 2026

[REDACTED]
PAULS RUN INC
[REDACTED]

RE: PAUL'S RUN
9896 BUSTLETON AVENUE
FLOORS 3 & 4; BUILDING B
PHILADELPHIA, PA, 19115
LICENSE/COC#: 17699

[REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 07/08/2026 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: PAUL'S RUN **License #:** 17699 **License Expiration:** 05/13/2027
Address: 9896 BUSTLETON AVENUE, FLOORS 3 & 4; BUILDING B, PHILADELPHIA, PA 19115
County: PHILADELPHIA **Region:** SOUTHEAST

Administrator

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

Legal Entity

Name: PAULS RUN INC
Address: [REDACTED]
Phone: [REDACTED] **Email:** [REDACTED]

Certificate(s) of Occupancy

Type: Other **Date:** 09/08/1981 **Issued By:** City of Philadelphia

Staffing Hours

Resident Support Staff: 0 **Total Daily Staff:** 100 **Waking Staff:** 75

Inspection Information

Type: Partial **Notice:** Unannounced **BHA Docket #:**
Reason: Complaint **Exit Conference Date:** 07/08/2026

Inspection Dates and Department Representative

07/08/2026 - On-Site [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 170 **Residents Served:** 100

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:** 99
Diagnosed with Mental Illness: 0 **Diagnosed with Intellectual Disability:** 0
Have Mobility Need: 0 **Have Physical Disability:** 0

Inspections / Reviews

07/08/2026 Partial

Lead Inspector: [REDACTED] **Follow-Up Type:** POC Submission **Follow-Up Date:** 07/27/2026

07/28/2026 - POC Submission

Submitted By: [REDACTED] **Date Submitted:** 08/21/2026
Reviewer: [REDACTED] **Follow-Up Type:** Document Submission **Follow-Up Date:** 08/21/2026

Inspections / Reviews *(continued)*

08/25/2026 Document Submission

Submitted By: [REDACTED]

Date Submitted: 08/21/2026

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

There was a container of fruit salad, and a cooked piece of fish in a plastic container that were unlabeled and undated, in the refrigerator on the 4th floor.

Plan of Correction**Accept** [REDACTED] - 07/28/2026)

In response to the violation on [REDACTED] by the Pennsylvania Bureau of Human Service Licensing, immediate action was taken on 07/08/2026 by the Assistant Director of Dining Services to discard all fruit salad and cooked fish that were stored in plastic containers without the required labels and dates.

To reinforce and maintain compliant food storage practices, the Assistant Director of Dining Services will provide education to dining staff on the proper procedures for labeling, dating, wrapping, and storing leftover food. Training will begin on 07/20/2026 and be completed by 07/27/2026.

Effective 07/20/2026, Dining Supervisors will complete meal closing checklists for the 3rd and 4th floor kitchens. The checklists will verify that all food items are properly labeled, dated, wrapped, and sealed at the end of each meal service. Dining Supervisors will complete these audits daily from 07/20/2026 through 08/17/2026 to ensure ongoing compliance.

Any deficiencies identified during these audits will be corrected immediately. All findings and corrective actions will be documented and reviewed by the Assistant Director of Dining Services to ensure sustained compliance and support continuous quality improvement.

Licensee's Proposed Overall Completion Date: 08/21/2026

Implemented [REDACTED] - 08/25/2026)**103g Storing Food****2. Requirements**

2600.

103.g. Food shall be stored in closed or sealed containers.

Description of Violation

The ice cream in the 3rd and 4th floor satellite kitchen freezer was opened and unsealed.

Plan of Correction**Accept** [REDACTED] - 07/28/2026)

In response to the violation on [REDACTED] by the Pennsylvania Bureau of Human Service Licensing, immediate action was taken on 07/08/2026. The Assistant Director of Dining Services discarded all opened and unsealed ice cream in the 3rd and 4th floor freezer.

On 07/09/2026, the Director of Dining Services ordered plastic, washable lids for the 3-gallon ice cream containers from the ice cream vendor to ensure all opened ice cream is stored in closed, sealed containers in accordance with Regulation 2600.103g, Food shall be stored on closed or sealed containers.

The new ice cream lids were received on 07/23/2026 and were immediately placed into use by the dining staff.

103g Storing Food (continued)

Effective 07/23/2026, Dining Supervisors will complete daily ice cream storage audits to verify that all opened ice cream containers are properly covered with the approved lids and stored in sealed containers. These audits will be conducted daily through 08/21/2026 to ensure ongoing compliance.

Any deficiencies identified during the audits will be corrected immediately. Audit findings and corrective actions will be documented and reviewed by the Assistant Director of Dining Services to verify compliance and support continuous quality improvement.

Licensee's Proposed Overall Completion Date: 08/21/2026

Implemented [REDACTED] - 08/25/2026)

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

2600.

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

Description of Violation

There were six unlabeled, undated fruit cups and fifteen ice cream cups in the refrigerator and freezer on the 3rd floor.

Repeated Violation [REDACTED], et al

Plan of Correction

Accepted [REDACTED] - 07/28/2026)

In response to the violation identified by the Pennsylvania Bureau of Human Services Licensing on [REDACTED], immediate corrective action was taken on 07/08/2026. The Assistant Director of Dining Services discarded all unlabeled fruit cups and ice cream cups located in the 3rd floor refrigerator and freezer.

To reinforce and maintain compliant food storage practices, the Assistant Director of Dining Services will educate all dining staff on the proper procedures for labeling and dating food, as well as the facility's food safety policies. Training will begin on 07/23/2026 and be completed by 07/27/2026.

Effective 07/20/2026, Dining Supervisors will conduct daily inspections to verify that all food items are properly labeled, dated, and stored in accordance with facility policy and DHS Regulation 2600.103.1, Outdated or spoiled food or dented cans may not be used. These inspections will be completed daily from 07/20/2026 through 08/17/2026 to ensure ongoing compliance.

Any deficiencies identified during these inspections will be corrected immediately. All findings and corrective actions will be documented and reviewed by the Assistant Director of Dining Services to verify compliance and support continuous quality improvement.

Licensee's Proposed Overall Completion Date: 08/17/2026

Implemented [REDACTED] - 08/25/2026)