

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395105	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/02/2026
NAME OF PROVIDER OR SUPPLIER Mosser Nursing Home		STREET ADDRESS, CITY, STATE, ZIP CODE 1175 Mosser Road Trexlerstown, PA 18087	
For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)		
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, staff interview, and facility policy review, it was determined that the facility failed to store and serve food in a sanitary manner in the dietary department. Findings included: Review of the facility policy entitled, Food and Supply Storage Procedures, dated March 2, 2026, revealed that staff was to label foods with a use by date and foods past the use by date should be discarded. Foods in the dry storage area that must be opened were to be stored in containers that have tight-fitting lids, with the bin and lid labeled and dated. Observations during the kitchen tour on March 31, 2026, at 9:24 a.m., revealed the following: In the freezer in the cooking area, nine prepared manicotti pasta shells were stored in a freezer bag, undated. In the refrigerator in the cooking area, four hard-boiled eggs with a yellow watery substance were stored in a plastic bag labeled with a use by date of March 27, 2026. On the shelves in the dry storage room, there were five bags of sauerkraut that were labeled with expiration dates of March 15, 2026, an opened bag of rice and a 25-pound bag of Panko breadcrumbs, exposed to the air, without proper containers. In the walk-in refrigerator, there was an opened, undated bag of Texas Toast. On March 31, 2026, at 9:50 a.m., the Certified Dietary Manager confirmed that the items observed were improperly stored and/or labeled. 28 Pa. Code 201.14(a) Responsibility of licensee.		

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER
REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE