

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395168	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/24/2025
NAME OF PROVIDER OR SUPPLIER Yorkview Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 970 Colonial Avenue York, PA 17403	

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)
<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>Based on resident and staff interviews, facility policy review, observation, and completion of one meal test tray, it was determined that the facility failed to provide foods that are palatable, attractive, and at appetizing temperatures at one of one meal observed. Findings include: Review of facility form Culinary and Nutrition Test Tray, read, in part, hot items should be served at greater than 135 degrees Fahrenheit (F), and cold items served at less than 41 degrees F. Interviews with Residents 2, 3, 4, and 8 revealed concerns with the temperature, texture, and appearance of the food. A test tray completed on October 20, 2025, revealed the temperature of the breaded chicken patty, mixed vegetables, and potato salad weren't palatable for temperature, and the chicken patty wasn't visually appealing (it looked dry). The test tray was placed on a meal cart and delivered to F-east unit with other trays being delivered at that time; 20 minutes had elapsed between the time the test tray was delivered to the unit and presented for evaluation. Employee 1 (Food Service Supervisor) took temperatures of the food items at the time the test tray was served for evaluation. The following were the recorded highest temperatures: breaded chicken patty - 108 degrees F potato salad - 66 degrees F mixed vegetables- 93 degrees F chocolate pudding - 62 degrees Ficed tea- 42 degrees F During an interview with the Nursing Home Administrator on October 20, 2025, at 3:30 PM, the surveyor revealed concern regarding food temperature of the chicken patty, potato salad, and mixed vegetables, and it was revealed that the aforementioned items should be served at appropriate temperatures. 28 Pa. Code 201.14. Responsibility of licensee 28 Pa code 211.6 - Dietary Services</p>

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
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