STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	395261	A. Building B. Wing	07/02/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Buffalo Valley Lutheran Villag	189 East Tressler Boulevard Lewisburg, PA 17837

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 - Few	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on a review of select facility policies and procedures, observation, and staff interview, it was determined that the facility failed to practice appropriate handwashing technique to distribute food in a manner to prevent potential food borne illness on two of four open nursing units (Chestnut and Country Lane, Employees 1, 2, 3, and 4).Findings include: The facility policy entitled, Personal Hygiene and Health Reporting, last reviewed April 10, 2026, revealed that all food and nutrition services employees will be trained in appropriate personal hygiene and health reporting. Personal hygiene criteria to follow include that hands should be washed in the designated handwashing sinks and hair restraints must be worn around exposed foods, in the kitchen, food service areas, and dining areas. The facility policy entitled, Handwashing/Hand Hygiene, last reviewed on April 10, 2026, revealed that all personnel shall be trained and regularly in-serviced on the importance of hand hygiene in preventing the transmission of healthcare-associated infections. Hand hygiene products and supplies shall be readily accessible and convenient for staff use to encourage compliance with hand hygiene policies. Steps in the Procedure for Washing Hands list to lather hands with soap under a moderate stream of running water, rinse hands under running water, dry hands thoroughly with paper towels, and then turn off faucets with a clean, dry, paper towel. Observation of the lunch meal food service on the Chestnut nursing unit on July 2, 2026, at 11:58 AM revealed Employee 1 (dietary) used gloved hands to obtain temperature assessments of food on the steam table. Continued observation of Employee 1 on July 2, 2026, at 12:00 PM revealed her to remove her gloves and wash her hands in the unit kitchenette area. Employee 1 washed her hands and used her clean, wet, hand to turn off the faucet before obtaining a disposable paper towel to dry her hands. Employee 1, then, donned new gloves before serving food items from the steam table to resident plates. Observation of the Country Lane lunch meal food service on July 2, 2026, at 12:08 PM revealed Employee 2 (dietary) washed her hands in the kitchenette area that had foods held in the steam table. Employee 2 had no paper towels accessible to her in the sink area to dry her hands; therefore, used her clean, wet, hands to operate a keypad lock to exit the kitchenette. Employee 2 returned to the kitchenette area on July 2, 2026, at 12:09 PM drying her hands with a disposable paper towel. Interview with Employee 2 on July 2, 2026, at 12:09 PM confirmed that she had no paper towels accessible to her in the kitchenette area. Employee 2 confirmed that there was no paper towel dispenser in the sink area in the Country Lane kitchenette. Observation of the Country Lane nursing unit on July 2, 2026, at 12:17 PM revealed Employee 3 (housekeeping) enter the kitchenette area to place an approximately 12-inch stack of disposable paper towels in an open basket on the counter next to the sink. Employee 3 was not wearing a hair net. A sign on the wall before entering the kitchenette area instructed people to not enter the area without a hair net. Observation of the Country Lane nursing unit kitchenette area on July 2, 2026, at 12:24 PM revealed Employee 4 (dietary manager) washed her hands in the kitchenette sink. Employee 4 used her clean, wet, hand to turn off the faucet before obtaining a paper towel from the open stack to dry her hands. Interview with Employee 4 on July 2, 2026, on the date and time of the observation confirmed that there was no covering on the disposable paper towels to prevent potential contamination while stored near the sink. Employee 4 indicated that the dietary department (continued on next page)

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

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	staff recently completed in-service education regarding proper handwashing techniques. The surveyor reviewed the above concerns related to staff handwashing in the nursing unit kitchenette areas during distribution of resident food during an interview with the Nursing Home Administrator on July 2, 2026, at 12:44 PM. 483.60(i)(1)(2) Food Procurement, store/prepare/serve-SanitaryPreviously cited deficiency 9/26/25 28 Pa. Code 201.14(a) Responsibility of Licensee