

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

Printed: 08/27/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395422	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/16/2026
NAME OF PROVIDER OR SUPPLIER Pennknoll Village		STREET ADDRESS, CITY, STATE, ZIP CODE 208 Pennknoll Road Everett, PA 15537	
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 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on observations and staff interviews, it was determined that the facility failed to serve food that was palatable and at safe and appetizing temperatures. Findings include: Observations on the 100 and 500 hall during the lunch meal delivery on June 16, 2026, at 12:44 p.m., revealed the lunch meal consisted of Salisbury steak or ham, sweet potatoes or mashed potatoes, peas, diced pears and ice cream. The last resident to be served on the 500 hall was at 12:57 p.m. The test tray on June 16, 2026, at 1:02 p.m. revealed that the temperature of the pureed Salisbury steak was 113.0 degrees (F), the iced tea was 58.2 degrees (F). The Salisbury steak tasted lukewarm, the iced tea was not cold, and the ice cream cup was melted and liquidated. These items were not palatable. These items were not served at the appropriate temperatures or textures. Interview with District Manager 2 on June 16, 2026, at 12:45 p.m. confirmed that food should be served at a palatable temperature, the drinks should be served cold, and the ice cream should have been served frozen. 28 Pa. Code 211.6(f) Dietary Services.		

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: 395422	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/16/2026
NAME OF PROVIDER OR SUPPLIER Pennknoll Village		STREET ADDRESS, CITY, STATE, ZIP CODE 208 Pennknoll Road Everett, PA 15537	
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 review of policies, as well as observations and staff interviews, it was determined that the facility failed to store and prepare food under sanitary conditions. The facility's policy for food preparation, dated January 20, 2026, revealed that all utensils, food contact equipment, and food contact surfaces would be cleaned and sanitized after every use. The facility's policy for staff attire, dated January 20, 2026, revealed that all staff members would have facial hair properly restrained. Observations in the main kitchen on June 16, 2026, at 10:26 a.m. revealed the large bin of flour had the plastic scoop stored in the container, and the sugar bin had a plastic bowel stored in the container. Observations of the main kitchen floor revealed sugar packets, removable dried food debris, and other nonfood removable debris (a piece of black plastic). Interview with the District Manager 1 on June 16, 2026, at 10:26 a.m. confirmed that the scoops should not have been in the flour and sugar bins and indicated that they spread bacteria. Observations of tray line on June 16, 2026, at 12:15 p.m. revealed that District Manager 2, [NAME] 3, and [NAME] 4 had uncovered facial hair while plating and preparing food for delivery. They were not wearing any type of hair restraint. The kitchen floor remained with the same scattered debris. Interview with the District Manager 2 on June 8, 2026, at 1:05 p.m. confirmed that beard restraints should be worn while working in the kitchen and that the kitchen floor should be swept after each meal service. 28 Pa. Code 211.6(f) Dietary Services.		