

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395449	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 10/03/2024
NAME OF PROVIDER OR SUPPLIER Chapel Manor		STREET ADDRESS, CITY, STATE, ZIP CODE 1104 Welsh Road Philadelphia, PA 19115	

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 - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>46106</p> <p>Based on review of a meal tray test results, review of facility policy and interviews with resident and staff, it was determined that the facility failed to serve foods that were palatable and at proper temperatures for one of eight nursing floors reviewed. (Unit D)</p> <p>Findings include:</p> <p>Review facility document date revised on September 2017 Food Preparation revealed that all food will be held at appropriate temperatures, greater than 135-degree Fahrenheit or as state regulation requires) for hot holding, and less than 41-degree Fahrenheit for cold food holding.</p> <p>Interview with Resident R1 on October 3, 2024, at 10:00 a.m. the resident stated that the hot food is cold always when brought to his room. The food taste bad most of the times and it's hard to eat it.</p> <p>Interview with Resident R2 on October 3, 2024, at 10:00 a.m. the resident stated that the hot food was not served hot bad quality that he got sick from it. He stated he reported this to staff but did not change anything.</p> <p>A test tray on the Unit D nursing unit was performed on October 3, 2024, at 12:45 a.m. with the Dietary staff, Employee E5. During the test tray observation, the food tray for the residents were prepared at the second-floor dining room steam table. The test tray temperature was recorded by Dietary staff, Employee E5 in the kitchen before coming up to the second-floor dining room to serve. The recorded food temperature for the test tray were as follows:</p> <p>Mash potatoes 104-degree Fahrenheit.</p> <p>Cheeseburger 124-degree Fahrenheit</p> <p>Apple juice- 48.5-degree Fahrenheit</p> <p>Milk 43.2-degree Fahrenheit</p> <p>peach cup- 51.2-degree Fahrenheit.</p> <p>(continued on next page)</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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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Interview with Employee E5, Dietary Staff on October 3, 2024, at 12:50 p.m. confirmed that the test tray food temperature did not meet the facility hot and cold food temperature standards.</p> <p>28 Pa. Code 201.29(j) Resident rights.</p> <p>28 Pa. Code 211.6(c) Dietary services</p>		

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<p>F 0924</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Put firmly secured handrails on each side of hallways.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 46106</p> <p>Based on observation and interviews with staff, it was determined that the facility failed to equip corridors with safe handrails on each side, for one of four nursing units observed (Second floor nursing D unit).</p> <p>Findings include:</p> <p>Observation of the Second Floor Nursing Unit D on October 3, 2024, at 11:45 p.m. revealed the following:</p> <p>The handrail by room [ROOM NUMBER]-unit D was broken and hanging off.</p> <p>The handrail by room rooms 215-unit D was missing.</p> <p>Interview on October 3, 2024, at approximately 11:48 a.m. with second floor unit manger licensed practical nurse, Employee E4, revealed that the handrails were not secured.</p> <p>Interview on October 3, 2024, at 1:45 p.m. the Nursing Home Administrator reported that facility will be sending the working order for handrails.</p> <p>28 Pa Code 201.14(a) Responsibility of licensee</p>		