

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395485	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/29/2024
NAME OF PROVIDER OR SUPPLIER Accelerate Skilled Nursingandrehabilitation Phila		STREET ADDRESS, CITY, STATE, ZIP CODE 1526 Lombard Street Philadelphia, PA 19146	

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>41471</p> <p>Based on observation, interview with residents, review of facility provided documentation and test tray, it was determined that the facility did not ensure to provide food that is at a safe and appetizing temperature during lunch meal for one of four units observed (Unit 5, 5th floor Nursing Unit)</p> <p>Findings include:</p> <p>Review of facility's Meal Services, revealed a food temperature protocol which indicated that the temperature for cold food should be less than or equal to 41-degree Fahrenheit and hot food should be greater than or equal to 135-degree Fahrenheit.</p> <p>Interview with Resident R1 on May 29, 2024, at 11:00 a.m. stated the food was not always served hot and often times received not on time. Resident stated he complained to the staff and the issue was not resolved.</p> <p>Interview with Resident R2 on May 29, 2024, at 11:00 a.m. stated hot food was not served hot and the quality of the food was not also good.</p> <p>Review of a grievance dated May 14, 2024, revealed a concern which indicated that the resident was unhappy with the food.</p> <p>Review of a grievance dated May 15, 2024, revealed a concern which indicated that the resident was ordering food because he did not like the or the appearance.</p> <p>Review of a grievance dated May 15, 2024, revealed another concern related to the food which did not specify the type of food concern the resident had.</p> <p>Review of a grievance dated May 15, 2024, revealed a concern completed by the social worker related to food services.</p> <p>A test tray observation was completed with Dietary Manager, Employee E3, on May 29, 2024 at 12:30 p.m., on 5th floor unit reveled the following food temperatures.</p> <p>Three beans salad 53.2 -degree Fahrenheit.</p> <p>Mashed potatoes 114.2-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 - Few</p>	<p>Chicken 129.0-degree Fahrenheit.</p> <p>The food was tasted in front of Employee E3 which revealed that there was large solid pieces of potatoes which was not prepared properly.</p> <p>Interview with Employee E3 at the time of the observation confirmed that the food temperature did not meet the standards and the mashed potatoes were not prepared properly.</p> <p>28 Pa Code 201.14(a)Responsibility of licensee</p> <p>28 Pa Code 201.18(b)(3) Management</p> <p>28 Pa Code 211.6(f) Dietary services</p>		