

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395535	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/08/2025
NAME OF PROVIDER OR SUPPLIER Laurel Square Healthcare and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1020 Oak Lane Avenue Philadelphia, PA 19126	

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>Based on observations of the noon meal service, reviews of food committee meeting minutes, reviews of policies and procedures and interviews with residents and staff, it was determined that foods and drinks were not appetizing, palatable and served at safe temperatures that were satisfactory to the residents. Residents: (R2, R3, R4, R5, R6, R7, R8, R10, R11, R12, R15 and R16)</p> <p>Findings include:</p> <p>A review of the facility policy and procedure titled healthcare services group dated June 23, 2025 revealed that it was the responsibility of the food and nutrition department to evaluate and test the teperature of the foods being served to the residents at point of service. Interview with the director of dietary services, Employee E6, at 1:00 p.m., on July 8, 2025 confirmed that the dietitian and the director of dietary services were responsible for conducting routine temperature test trays at point of service to the residents. The test tray evaluations were used to monitor the safety and quality of the foods along with the timeliness of the food delivery system. The director of dietary, Employee E6, reported that hot foods and fluids were expected to be served to each resident at temperatures between 120 to 135 degrees Fahrenheit and cold foods and fluids were expected to be served to each resident at temperatures between 41 and 55 degrees Fahrenheit.</p> <p>A review of the food committee meeting minutes dated June 13, 2025 revealed that the alert and oriented residents who attended the meeting were not satisfied with the foods and beverages being served for their meals, at the facility. The residents were complaining about the selection of foods and fluids being offered, by the food service department. The residents also voiced that they were unhappy with food temperature, taste and appearance of the foods and beverages that were being prepared and served to them by the food and nutrition services department.</p> <p>A review of the posted meal time scheduled revealed that the noon meal was scheduled at 11:30 a.m., until 12:15 p.m. daily. The menu posted on the unit planned for a cold meal of Tuna salad hoagie, macaroni salad, tomato basil salad and fruit salad. There were no drinks planned/listed on the menu.</p> <p>Observations and test tray evaluations of the noon meal service on the first floor nursing unit revealed that cold foods were not being served cold. The tuna salad inside the hoagie roll registered 75 degrees Fahrenheit. The macaroni salad measured 73 degrees Fahrenheit. The canned fruit (pears) registered 72 degrees Fahrenheit. The tomato basil salad registered 60 degrees 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>Observations and test tray evaluations of the noon meal service on the first floor nursing unit also revealed that none of the residents were given offered or served milk on the first floor nursing unit. Although juice was not listed on the preplanned menus, four ounces of apple juice was served. The registered nurse, Employee E4, confirmed the lack of menu planning for fluids for the residents.</p> <p>Interviews with alert and oriented Residents: (R2, R3, R4, R5, R6, R7, R8, R10, R11, R12, R115 and R16) revealed several complaints of disappointment with the food and nutrition services department. Residents complained that the foods and drinks were unrepresentable all mixed together on a plate. The residents said the it was difficult to figure out what you were eating.</p> <p>Interview with Resident R6 at 10:00 a.m., on July 8, 2025 revealed that he receives foods that he does not find palatable. The resident said that he dislikes oatmeal and hard boiled eggs and was served these foods at breakfast often.</p> <p>Interview with Resident R7 at 10:10 a.m., on July 8, 2025 revealed that the resident was supposed to be receiving large portions at each meal, hot tea and salt as a condiment. The resident said that he does not receive hot tea it was always cold. The resident said the portion of meats that he receives was small. The resident said that he was not given a salt packet unless he asks for one. The resident said he needs a blend of herbs for his foods; it always tastes bland.</p> <p>Interviews with Residents R3 and R4 at 10:45 a.m., on July 8, 2025 revealed that they have been asking to have a salad platter once a day. They have already told the nursing staff several times. residents R3 and R4 expressed frustration with the palatability of their foods. The residents would be pleased to have the kitchen staff prepare and serve the salad platters (tuna, chicken ham) for them at least once a day.</p> <p>Interview with Resident R16 at 11:45 a.m., on July 8, 2025 revealed that this resident does not like tuna and had reported her preferences to the dietitian. Observation of Resident R16 during the noon meal service on the second floor nursing unit revealed that the resident refused the tuna hoagie that was served to her for lunch on July 8, 2025.</p> <p>28 PA. Code 211.10(a)(b)(c)(d) Resident care policies</p> <p>28 PA. Code 201.18(b)(1)(3) Management</p> <p>28 PA. Code 201.14(a) Responsibility of licensee</p>		