

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 09/23/2025
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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>Based on observation, review of facility policies, and staff and resident interviews, it was determined that the facility ensure that refrigerated food items were timely discarded to ensure food safety. Findings include: Review of the facility's policy titled Food Quality and Palatability, dated February 2023, revealed that food is to be prepared using methods that conserve nutritional value, flavor, and appearance. The policy states that food must be palatable, visually appealing, and served at a safe and appetizing temperature. Additionally, food and liquids are to be prepared and served in a manner, form, and texture that meets the individual needs of residents. Further review indicated that cooks are expected to prepare food in a sanitary manner, following the principles of Hazard Analysis Critical Control Point (HACCP) and adhering to time and temperature guidelines as outlined in the federal Food Code. Recipes are to be followed, and seasoning should reflect regional and ethnic preferences as appropriate. Review of the Food Storage and Retention Guide from Health Care Service Group, incorporated into dietary operations in 2017, references the FDA Food Code 2013. It specifies that time/temperature control for safety (TCS) foods, including fruits and vegetables, may be stored for up to seven days. Day one is defined as the date of receipt into inventory, and items may be retained for one week or until visual spoilage is noted. Observation during a kitchen tour conducted at 9:50 a.m. on September 23, 2025, revealed temperature log affixed to its exterior of the produce refrigerator. The log indicated that the temperature was not recorded on the night of September 22, 2025. Inspection of the two-sided kitchen refrigerator with one side designated for dairy and the other for produce revealed the following: Shredded cabbage dated September 3, 2025, found to be spoiled. Two cases of zucchini dated September 3, 2025, were found to be visibly with green/black color around it. Case labeled August 20, 2025, containing celery and cabbage: the celery was visibly spoiled. Cantaloupe dated September 3, 2025, found to be soft to the touch and deemed spoiled. An interview with the Dietary Director Employee E3, confirmed that the produce in question was dated approximately three weeks prior and was found to be spoiled. He was unable to explain why the spoiled produce remained in the refrigerator for such an extended period. An interview with the Regional Director revealed that additional produce had been received since September 3, 2025 and stored in the walk-in refrigerator. He stated that the spoiled produce had not been used in any meal preparation and could not determine why it was still stored in the refrigerator. 28 Pa Code 20114(a) Responsibility of licensee</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