

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395545	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/14/2025
NAME OF PROVIDER OR SUPPLIER Accela Rehab and Care Center at Springfield		STREET ADDRESS, CITY, STATE, ZIP CODE 850 Papermill Road Glenside, PA 19038	

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 review of facility documentation, observations, and resident and staff interviews, it was determined that the facility failed to provide food and drink that was palatable and served at the proper temperature. Findings include: Review of facility policy titled, Food Temperatures, undated, revealed that Foods sent to the units for distribution (such as meals, snacks, nourishments, oral supplements) will be transported and delivered to unit storage areas to maintain temperatures at or below 41 Fahrenheit (F) for cold foods and at or above 135 F for hot foods. Interview with Resident R2 on August 14, 2025, at 12:00 p.m. revealed that food is not good. Interview with Resident R4 on August 14, 2025, at 11:00 a.m. revealed food temperatures are often cold. Observations during a test tray conducted with the Food Service Director, Employee E3, on August 14, 2025, at 12:28 a.m. revealed that milk registered at 59.9 degrees Fahrenheit (F); tangerines registered 70.8 degrees F; and apple juice registered 58.6 degrees F. Follow-up interview with the Food Service Director, at 12:33 p.m. confirmed that the tested food items were too warm to be palatable. 28 Pa. Code 201.14(a) Responsibility of licensee 28 Pa. Code 201.18(b)(3) Management 28 Pa. Code 201.14(a) Responsibility of licensee 28 Pa. Code 201.18(b)(3) Management 28 Pa. Code 211.6(f) Dietary services</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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(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 - Some</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 and staff interviews, the facility failed to ensure that moist, ready-to-eat food items were protected from contamination during transportation to residents. Findings Include: On August 14, 2025, at approximately 12:00 p.m. during observation of the lunch meal delivery to the first-floor unit, the surveyor observed a dietary staff member transporting meal tray in a mobile tray cart with doors. Upon inspection of the trays, it was observed that each tray included a serving of canned fruit, pears and tangerines, placed in a small bowl without a cover or lid. In an interview conducted on August 14, 2025, at 12:15 p.m., with the Food Service Manager, Employee E3, confirmed that there are no coverings available for all nursing units. The facility served uncovered canned fruit in open bowls, placing residents at risk for foodborne illness due to potential cross-contamination. 28 Pa. Code 201.14(a) Responsibility of licensee</p>