

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  395583	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  09/18/2025
NAME OF PROVIDER OR SUPPLIER  South Mountain Restoration Cen		STREET ADDRESS, CITY, STATE, ZIP CODE  Building #1 South Mountain, PA 17261	

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)
F 0812  Level of Harm - Minimal harm or potential for actual harm  Residents Affected - Some	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.  (continued on next page)

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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Based on facility policy and document review, observations, and staff interviews, it was determined that the facility failed to utilize kitchen equipment in accordance with professional standards for food service safety in the main kitchen. Findings include: Review of facility policy, titled Operation, Cleaning, and Maintenance of the Dishwasher, last revised March 18, 2024, read, in part, Check thermometers for proper temperatures, wash should register 150 F (Fahrenheit- unit of measure). The machine will be shut down, and Maintenance will be notified when the required temperatures are not achieved. If the rinse does not achieve the required temperature, and the Maintenance repairman cannot come immediately, manual ware washing techniques using a sanitizing agent can be used. Review of document, titled Dietary Temperature Checklist Dietary Freezers/Refrigerators, for January 2025 revealed temperatures failed to be logged for all temperatures on the list on January 1, 2025. Review of document, titled Dietary Temperature Checklist Dietary Freezers/Refrigerators, for March 2025 revealed temperatures failed to be logged for all temperatures on the list on March 17, 22, 23, and 31, 2025. Review of document, titled Dietary Temperature Checklist Dietary Freezers/Refrigerators, for April 2025 revealed temperatures failed to be logged for all temperatures on the list on April 1, 11, 12, 13, 16, 19, 20, 21, and 22, 2025. Review of document, titled Dietary Temperature Checklist Dietary Freezers/Refrigerators, for May 2025 revealed temperatures failed to be logged for all temperatures on the list on May 1, 4, 12, 13, 22, 24, and 25, 2025. Review of document, titled Dietary Temperature Checklist Dietary Freezers/Refrigerators, for June 2025 revealed temperatures failed to be logged for all temperatures on the list on June 2, 3, 12, 14, 15, 23, and 24, 2025. Review of document, titled Dietary Temperature Checklist Dietary Freezers/Refrigerators for July 2025 revealed temperatures failed to be logged for all temperatures on the list on July 3, 5, 6, 14, and 15, 2025. Review of document, titled Dietary Temperature Checklist Dietary Freezers/Refrigerators for August 2025 revealed temperatures failed to be logged for all temperatures on the list on August 11, 12, 22-24, 28, 30, and 31, 2025. Review of document, titled Dietary Temperature Checklist Dietary Freezers/Refrigerators, for September 2025 revealed temperatures failed to be logged for all temperatures on the list on September 1, 2025. During an interview with Employee 2 (Cook) on September 15, 2025, at 10:14 AM, she revealed the kitchen staff probably didn't log temperatures on the aforementioned dates because she was not working those days. Review of the January 2025 dish machine temperature log revealed the wash temperature recorded was below the minimum safe temperature on January 7 and 20 at breakfast; and below the minimum safe wash temperature on January 1, 8, 12, 24, 27, and 29 at dinner. No corrective action was noted to be taken in response to the temperatures. Review of the February 2025 dish machine temperature log revealed the wash temperature recorded was below the minimum safe temperature on February 1 at dinner, no corrective action was noted to be taken in response to the temperature; and wash and rinse temperatures failed to be recorded on February 11 at lunch. Review of the March 2025 dish machine temperature log revealed the wash temperature recorded was below the minimum safe temperature on March 14, 18, and 24 at lunch; and March 3, 11, 13, 15, 29, and 31 at dinner, no corrective action was noted to be taken in response to the temperatures; and wash and rinse temperatures failed to be recorded on March 16 at dinner. Review of the April 2025 dish machine temperature log revealed the wash temperature recorded was below the minimum safe temperature on April 6 and 18 at breakfast; and April 22 and 25 at dinner, no corrective action was noted to be taken in response to the temperatures; and wash and rinse temperatures failed to be recorded on April 20 at breakfast. Review of the May 2025 dish machine temperature log revealed the wash temperature recorded was below the minimum safe temperature on May 3 and 18 at lunch; and May 10, 17, and 29 at dinner. No corrective action was noted to be taken in response to the temperatures. Review of the June 2025 dish machine temperature log revealed the wash temperature recorded was below the minimum safe temperature on June 7, 10, 15, and 25 at dinner, no corrective action was noted to be taken in response to the temperatures; and wash and rinse temperatures failed to be recorded on June 19 at dinner and June 22 at lunch. Review of the July 2025 dish machine temperature log revealed the wash temperature recorded was below the minimum safe temperature on July 2 at lunch; and July 11, 19, and 20 at dinner, no corrective action was noted to be taken in response to the temperatures; and wash and rinse temperatures failed to be recorded on July 20 at breakfast. Review of the August 2025 dish machine temperature log revealed the wash temperature recorded was below the minimum safe temperature on August 16, 17, 23, and 31 at dinner. No corrective action was noted to be taken in response to the temperatures. Review of the September</p>		