

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395606	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/26/2025
NAME OF PROVIDER OR SUPPLIER John J Kane Regional Center-Ro		STREET ADDRESS, CITY, STATE, ZIP CODE 110 McIntyre Road Pittsburgh, PA 15237	

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 - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>49469</p> <p>Based on a review of facility policy, observation, and staff interview, it was determined that the facility failed to properly reheat food items in the unit pantries creating the potential for cross contamination and food-borne illness for two of three units (2 East Pantry and 3 East Pantry).</p> <p>Findings include:</p> <p>Review of the facility policy Reheating Food last reviewed on 1/2/25, indicates to assure residents receives food at a temperature that is safe and comfortable for the resident. To provide guidelines to staff to reheat food items when residents/resident representative requests food be warmed.</p> <ol style="list-style-type: none"> 1. Retrieves thermometer in locked pantry cupboard from nurse. 2. Cleans thermometer with alcohol prior to use. 3. Places food item to be warmed into microwave and sets at 30-second increments. 4. Removes food items and stirs 5. Places thermometer into center of food item until it stops registering. Safe food temperature is 140 degrees or less. <ol style="list-style-type: none"> a. Continues this process until food is at safe temperature. 6. Clean thermometer and returns to nurse for storage. <p>Review of grievance log dated 1/28/25, during resident council the resident's reported that meals are cold by the time they reach the units mostly breakfast and dinner. The facilities response was meal temperature taken; Food temperatures taken on units when delivered. Ensure food leaves kitchen at appropriate temperatures. Order placed for new heated bases. Residents also encouraged to ask staff to heat in unit microwave if cold or cooled off.</p> <p>During an interview completed 2/26/25, at 11:14 a.m. upon asking Resident R9 if his meals were served warm, he stated I'm a late sleeper so sometimes my breakfast gets cold, they will heat it up if I ask.</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 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>During an interview completed on 2/26/25, at 11:17 a.m. upon asking Resident R5 if her meals are served warm, she replied they are usually warm if not I can ask the staff to heat.</p> <p>During an observation and interview completed on 2/26/25, at 1:07 p.m. upon asking Nurse Aid (NA) Employee E2 how the residents food is reheated replied we don't do it too often, we have a microwave in the pantry Upon asking how do you determine the food is at a safe temperature NA Employee E2 replied we just feel the outside of cup or plate, we don't do temperatures, we do not use a thermometer. During an observation of the two easy unit pantry, it was found to contain a microwave on the counter. NA Employee E2 was not able to produce a thermometer or indicate where a thermometer should be stored.</p> <p>During an observation and interview completed on 2/26/25, at 1:14 p.m. upon asking Licensed Practical Nurse (LPN) Employee E6 how the resident ' s food is reheated and how do you determine the food is at a safe temperature LPN Employee E6 went to the three east pantry and showed a microwave on the counter. LPN Employee E6 stated I don ' t believe there is a thermometer in here looked in the drawers and cupboards and stated, not one in here.</p> <p>During an interview completed on 2/26/25, at 2:00 p.m. upon asking the Director of Nursing about reheating residents food she replied I did go around to make sure there was a thermometer to test the food temperatures and confirmed that the facility failed to properly reheat food items in the unit pantries creating the potential for cross contamination and food-borne illness for two of three units (2 East Pantry and 3 East Pantry).</p> <p>28 Pa. Code: 201.14(a) Responsibility of licensee.</p> <p>28 Pa. Code: 201.18(b)(1) Management.</p>		