

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  395764	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  05/01/2024
NAME OF PROVIDER OR SUPPLIER  Liberty Center for Rehabilitation and Nursing		STREET ADDRESS, CITY, STATE, ZIP CODE  7310 Stenton Avenue Philadelphia, PA 19150	

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 0694</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Provide for the safe, appropriate administration of IV fluids for a resident when needed.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 47973</b></p> <p>Based on observations, reviews of clinical records and review of facility policies and procedures, it was determined that the facility failed to provide adequate treatment, assessment and monitoring for the care and maintenance of an intravenous catheter in accordance with professional standards of practice for one of 7 residents reviewed (Resident CL1).</p> <p>Findings include:</p> <p>According to the standards of nursing practice guidelines in the Journal of the American Nurse's Association, dated November 2013, complications of a PICC line includes, but is not limited to catheter-tip migration (assessed by external length of the catheter-amount of catheter tubing that is visible outside of the vein moves from original insertion and may cause medical complications).</p> <p>Review of facility policy, Peripherally Inserted Central Catheters, revised May 18, 2020, indicated that the medical doctor must be notified immediately if changes in the length of the catheter exiting from the insertion site occurs.</p> <p>Review of Resident CL1's clinical record revealed that he was admitted to the facility on [DATE], with a PICC line inserted in the left arm.</p> <p>Continued review of physician orders revealed an order dated February 21, 2024, for change LUE (left upper extremity) PICC LINE dressing weekly on Monday during the 11-7 shift and PRN (as needed) when soiled. Measure external PICC catheter during weekly change schedule.</p> <p>A review of the treatment administration record (TAR) in the electronic medical record for the month of February and March 2024 revealed no documentation related to the assessment of the PICC line, measurement of the external length of the catheter and the resident's arm circumference .</p> <p>The lack of documentation, monitoring and assessment for Resident CL1's PICC line for February 21, 2024, through March 25, 2024, was confirmed with the Director of nursing on April 30, 2024, at 1:00 p.m.</p> <p>28 PA. Code: 211.10 (c)(d) Resident care policies</p> <p>28 PA. Code: 211.12(c)(d)(1)Nursing 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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>47973</p> <p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>Based on observations, and staff and resident interviews, it was determined that the facility failed to provide food that was palatable, attractive, and at a safe and appetizing temperature (second floor nursing unit).</p> <p>Findings Include:</p> <p>Interview with Resident R2, on April 30, 2024, at 11:30 a.m. revealed that the meat consistency is too chewy. I cannot swallow any of the meat because it is a weird texture.</p> <p>Interview with Resident R1, on April 30, 2024, at 12:00 p.m. revealed that the protein source (meat) served at the facility is very tough to chew.</p> <p>Interview with Resident R3, on April 30, 2024, at 12:30 p.m. revealed that the meat served for lunch is tough.</p> <p>Observations of dining conducted on the second-floor dining room, on April 30, 2024, at 1:00 p.m. revealed that the burger patty melts (beef patty covered with melted cheese) were pink in color and appeared undercooked. Interview with the Director of Nursing at time of observation confirmed this observation.</p> <p>Interview with the server, Employee E5, at the time of observation confirmed that the beef patties were pink in color and appeared undercooked. Employee E5 stated that the beef patties should appear brown when thoroughly cooked.</p> <p>Interview with the Food Service Director (FSD), Employee E6, and further observations revealed that beef patties which had cheese applied to them were pink, and the patties with no cheese were brown in color.</p> <p>Interview with the chef, Employee E4, and FSD confirmed that there is no evidence that the beef patties reached the safe minimum internal cooking temperature of 155 degrees Fahrenheit for 17 seconds, to reduce pathogens in food to safe levels.</p> <p>Further interview with the FSD, Chef, and Director of Nursing, on April 30, 2024, at approximately 1:45 p.m. confirmed that beef burger patties covered with melted cheese were pink, unattractive, and not palatable.</p> <p>28 Pa. Code 201.14(a) Responsibility of licensee</p> <p>28 Pa. Code 201.18(b)(3) Management</p>		