

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395788	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/14/2025
NAME OF PROVIDER OR SUPPLIER Sunnyview Nursing and Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 107 Sunnyview Circle Butler, PA 16001	

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>36115</p> <p>Based on a review of facility policies, standardized recipes, observations, test tray audits, and resident and staff interviews it was determined that the facility failed to follow standardized recipes, and serve food products at palatable temperatures for the lunch meal served on May 13, 2025. (Lunch meal 5/13/25).</p> <p>Findings include:</p> <p>A review of facility Food Temperatures and Test Tray Audits policy dated 4/1/25, indicated trays will be audited for food temperature, food quality and overall dining experience. Minimum temperatures at the time of service are defined as: soups > (greater than) 135 F (Fahrenheit), milk and milk products <(less than) 45 F, cold entrees<55 F, hot entrees >135 F, starches>135 F, hot vegetables >135 F, cold desserts <55 F, cold beverages <55 F and hot beverages >142 F.</p> <p>During an interview on 5/13/25, at 11:30 am Resident R1 voiced concerns regarding food being served cold and that the food was not good at all.</p> <p>During a review of the facility's grievance log for 4/3/25, Resident R2 voiced a concern regarding the temperature of food products.</p> <p>A review of the facility's Cycle Menu Recipe Book Sunnyview Fall Winter 2024 - 2025 Day 17 standardized recipes revealed the following:</p> <ul style="list-style-type: none"> * Coffee was to be held at 185 F for service * Apple bread stuffing ingredients included brown sugar, cinnamon applesauce, celery, white bread. * Beef and [NAME] Stuffed Pepper Casserole ingredients included white rice, red and green pepper strips, onions, ground beef . Method for preparation included steaming the rice until cooked, cook peppers and onions with ground beef. Mix rice and beef mixture together and place in a greased 2 inch hotel pan packing firmly. Bake. * Broccoli method instructions indicated that if steamed the product is to be steamed no longer than 9 minutes to maintain color and texture. <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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>* Carrots method instructions state to slice carrots or purchase slice carrots add melted margarine after steaming.</p> <p>* Herb Rubbed Pork method incudes seasoning pork loin with spices before roasting, after roasting slice and shingle in hotel pan, pour broth over to maintain temperature.</p> <p>During a test tray audit on 5/13/25, the following temperatures were taken by the Food Service Manager utilizing a facility thermometer:</p> <p>* Herb rubbed pork 92.8 F</p> <p>* Beef and rice stuffed pepper casserole 110.8 F</p> <p>* Mashed Potatoes 110.4 F</p> <p>* Apple bread stuffing 94.1 F</p> <p>* Broccoli 108.6 F</p> <p>* Carrots 108.5 F</p> <p>* Fruit Cup 66.3 F</p> <p>* Milk 59.3 F</p> <p>* Coffee 133.5 F</p> <p>During an interview on 5/16/25 at 2:00 pm the Food Service manager Employee E1 confirmed that the temperatures recorded of food products sampled during the test tray audit failed to meet point of service temperatures which created the potential for unpalatable food products.</p> <p>During a test tray audit on 5/13/25, food products being served for the lunch meal were evaluated for appearance and taste by the state agency surveyor revealing the following:</p> <p>* Herb rubbed pork failed to have the appearance of being oven roasted and seasoned with herbs. The pork sliced were pale in color and curled indicating that it was boiled or steamed during the cooking process.</p> <p>* Apple bread stuffing failed to have the flavor of apples, brown sugar and cinnamon</p> <p>* Beef and rice stuffed casserole was scooped portion was present on the plate. The product failed to contain green peppers and minimal ground meat. The presentation of this product failed to represent a casserole product</p> <p>* Broccoli failed to maintain a green color and was overcooked and mushy.</p> <p>(continued on next page)</p>		

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>During an interview on 5/16/25, at 2:00 pm the Food Service Manager Employee E 1 confirmed that the food products sampled for appearance and palatability failed to meet acceptable standards which created the potential for residents to be served unpalatable food products.</p> <p>PA Code: 201.14 (a) Responsibility of licensee</p>		

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<p>F 0806</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure each resident receives and the facility provides food that accommodates resident allergies, intolerances, and preferences, as well as appealing options.</p> <p>36115</p> <p>Based on a review of facility policies, observations and resident and staff interviews it was determined that the facility failed to provide residents food products based on their preferences for four out of four residents (Resident R1, R3, R4, and R5).</p> <p>Findings include:</p> <p>A review of facility Accuracy and Quality of Tray Line Service dated 4/1/25, indicated that trays are checked for accuracy and resident dislikes.</p> <p>During an interview on 5/13/25, at 11:30 am Resident R1 voiced a concern that she does not receive food products that she requests on her menu.</p> <p>During an observation of tray line services on 5/13/25, it was revealed that Resident R3 and R4 tray cards indicated that the resident was to be served pureed broccoli, the facility failed to provide the resident the vegetable of their choice by serving pureed carrots. Following the tray being checked for accuracy it was placed into the tray delivery cart for delivery.</p> <p>During an interview on 5/13/25, Resident R5 voiced a concern that she prefers not to receive gravy on her food products and always receives gravy on her food. A review of Resident R5's tray card for the lunch meal indicated NO GRAVY. An observation of the food products served Resident R5 revealed that the facility served food products with gravy failing to follow Resident R5's food preferences by providing an inaccurate meal tray to Resident R5.</p> <p>During an interview of 5/16/25, at 2:30 pm the information regarding inaccurate meal service and failure to follow and provide food products of resident's choice was addressed with Food Service Manager Employee E1.</p> <p>Pa Code: 201.14(a) Responsibility of licensee</p>

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<p>F 0809</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure meals and snacks are served at times in accordance with resident's needs, preferences, and requests. Suitable and nourishing alternative meals and snacks must be provided for residents who want to eat at non-traditional times or outside of scheduled meal times.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 36115</p> <p>Based on a review of facility policies, observations and resident and staff interviews it was determined that the facility failed to provide the lunch meal on 5/13/25, in a timely manner which created an undignified dining experience for the residents of five of five nursing units (Roseview, Dogwood, Sunflower, Rehab Unit, and Cardinal Nursing units)</p> <p>Findings include:</p> <p>A review of facility policy Meal Times and Frequency dated 4/1/25 indicate that meals are served in a timely manner.</p> <p>During an interview on 5/13/25, at 11:30 am Resident R1 voiced a concern that her meal tray is always late and that her meal is not delivered until around 1:00 pm which is often a hour after the other residents on the unit are served there tray.</p> <p>A review of the facility's Meal Delivery Log revised on 1/4/24, indicated a lapse in time of approximately 50 minutes from when the first delivery cart arrives on the unit until the second cart arrives.</p> <p>During an observation of the Roseview Nursing unit on 5/13/25, at 11:50 am it was revealed that the first tray delivery cart for the lunch meal had arrived on the unit and residents were being served their lunch meal. At 1:26 pm the second cart arrived on the unit. The last resident was served their meal tray at 1:47 pm. This was approximately two hours later.</p> <p>During an interview on 5/13/25, Resident R5 voiced a concern that her meals are always late.</p> <p>During an interview on 5/13/25, at 2:00 pm the Food Service Manager Employee E1 confirmed that the facility failed to deliver the tray delivery carts to the nursing units [NAME] timely manner which created an undignified dining experience for the residents.</p> <p>PA Code: 201.14(a) Responsibility of licensee.</p>		

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<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>36115</p> <p>Based on a review of facility policies, observations and staff interviews it was determined that the facility failed to make certain that dietary employees properly restrained hair their hair by wearing hair nets and beard guards which created the potential for food borne illness in the Main Kitchen. (Main Kitchen/Cook Employee E2)</p> <p>Findings include:</p> <p>A review of facility policy Personal Hygeine dated 4/1/25, indicated that dietary staff is to properly restrain their hair by wearing hair nets and beard guards.</p> <p>During an observation on 5/13/25, at 12:30 pm [NAME] Employee E2 was observed failing to properly restrain his facial hair (beard) by wearing a beard guard as required.</p> <p>During an interview on 5/13/25, at 2:30 pm Food Service Manager Employee E1 confirmed that [NAME] Employee E2 failed to properly restrain his facial hair which created the potential for food borne illness.</p> <p>Pa Code: 211.6(f) Dietary services</p>