

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395794	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/25/2024
NAME OF PROVIDER OR SUPPLIER Saint John XXIII Home		STREET ADDRESS, CITY, STATE, ZIP CODE 2250 Shenango Freeway Hermitage, PA 16148	

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 - 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>31185</p> <p>Based on review of facility policy, observations, and staff interviews, it was determined that the facility failed to maintain sanitary food service operations for one of one kitchens.</p> <p>Findings include:</p> <p>Review of facility policy entitled, Dish Machine Temperature Log, last reviewed 7/26/2023, revealed The dish machine temperature log should be completed to ensure proper temperatures are met before sending ware through dish machine. Documentation must include date, temperature of wash and final rinse and initials of the recorder at each mealtime. The temperature log also identified that the final rinse temperatures should be at least 165 degrees Fahrenheit (F) and up to 180 degrees F to ensure proper sanitization.</p> <p>Upon observation of the dish machine on 4/22/2024, at 1:05 p.m. it was confirmed that the dish machine was a hot water temperature machine.</p> <p>During an interview with Employee E1 on 4/22/2024, at the time of the observations, it was confirmed that they only record the wash temperatures on the dish machine temperature log.</p> <p>Review of the dish machine temperature logs revealed that since February 1, 2024, until April 22, 2024, only the wash temperatures have been recorded at each mealtime and there were no final rinse temperatures were recorded to ensure proper sanitization.</p> <p>During an interview, on 4/23/2024, at 9:15 a.m. it was confirmed by the Dietary Manager, that only the wash temperatures have been recorded for the time period of February 1, 2024 until April 22, 2024, and no final rinse temperatures have been recorded.</p> <p>28 Pa. Code 201.14(a) Responsibility of licensee</p> <p>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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