

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395828	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 11/20/2025
NAME OF PROVIDER OR SUPPLIER Maple Heights Health & Rehab Center, LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 429 Manor Drive Ebensburg, PA 15931	

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>Based on review of facility policies and observations, as well as resident and staff interviews, it was determined that the facility failed to serve food that was palatable and at appetizing temperatures. Findings include: The facility's policy regarding food temperatures, dated September 23, 2025 indicated that hot foods should be at least 135 degrees Fahrenheit (F) when plated and should be palatable at the point of delivery. Foods were to be transported as quickly as possible to maintain temperatures for delivery and service, and appropriate hot/cold holding equipment was to be used as needed. An interview with Resident 129 on November 17, 2025, at 1:53 p.m. revealed that she believed the quality and quantity of the food served for meals was poor, and that the food was often served cold when it should have been served hot. The lunch meal on November 18, 2025, consisted of fried chicken with poultry gravy, garlic mashed potatoes, seasoned spinach, and corn bread. The recipes for the seasoned spinach only called for salt; the garlic mashed potatoes called for minced garlic, margarine and salt; and the cornbread called for water to be added to a cornbread mix. Observations in the main kitchen for the lunch meal service on November 18, 2025, at 12:09 p.m. revealed that Styrofoam containers were used instead of regular plates and bowls. A test tray left the kitchen and arrived on the third floor at 12:12 p.m. Styrofoam containers of food were passed to the residents in their rooms, and the last resident was served and eating at 12:21 p.m. The test tray on November 18, 2025, at 12:22 p.m. revealed that the temperature of the fried chicken was 127.0 degrees F and the spinach was 122.9 degrees F. The fried chicken had a hard border, and the mashed potatoes, seasoned spinach, and cornbread lacked seasoning and flavor. Interview with the Assistant Dietary Manager at that time confirmed that food should be served at correct temperatures and be palatable. 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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