

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395860	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/21/2024
NAME OF PROVIDER OR SUPPLIER Loyalhanna Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 535 McFarland Road Latrobe, PA 15650	

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 - Many</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>48941</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 items at palatable temperatures.</p> <p>Findings include:</p> <p>A facility policy regarding food safety for your loved one, dated January 1, 2024, indicated that foods should be stored at appropriate temperatures to maintain safety. Cold foods should be kept at 41 degrees Fahrenheit (F) or less and hot foods should be held at 135 degrees F or higher.</p> <p>Observations of the lunch meal service in the main kitchen on March 21, 2024, revealed that the South 200 Hall cart containing a test tray left the main kitchen at 12:06 p.m. and arrived on South 200 Hall at 12:07 p.m. Trays were passed to the residents that were in their rooms. The last resident was served at 12:22 p.m. The test tray was removed from the cart at 12:23 p.m. and the temperature of the chocolate milk was 48.1 degrees F, the ice cream was 17 degrees F, the hot tea was 102 degrees F, the mixed vegetables were 121 degrees F, beef and noodles with Stroganoff gravy were 113 degrees F. The beef, noodles, Stroganoff gravy, and mixed vegetables were lukewarm and not at a palatable or appetizing temperature.</p> <p>Interview with the Dietary Supervisor on March 21, 2024, at 12:31 p.m. confirmed that the food should be served at temperatures of 140 or higher.</p> <p>28 Pa. Code 201.18(b)(1)(2)(e) Management.</p> <p>28 Pa. Code 211.6(c) 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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