

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395984	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/28/2025
NAME OF PROVIDER OR SUPPLIER Aventura at Creekside		STREET ADDRESS, CITY, STATE, ZIP CODE 45 North Scott Street Carbondale, PA 18407	
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)		
F 0812 Level of Harm - Immediate jeopardy to resident health or safety Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. (continued on next page)		

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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F 0812 Level of Harm - Immediate jeopardy to resident health or safety Residents Affected - Many	Based on observation, a review of select facility policy, and staff interviews it was determined that the facility failed to ensure the kitchen was maintained in a manner to ensure food was stored, prepared, distributed, and served under sanitary conditions and free of pest infestation. The presence of live and dead cockroaches in food preparation and storage areas created a high risk of contamination of food, utensils, and food-contact surfaces with disease-causing organisms. This failure created an increased potential for foodborne illness and placed 80 out of 80 residents in a situation of Immediate Jeopardy to their health and safety. Findings include: Food safety and inspection standards for safe food handling indicate that everything that comes in contact with food must be kept clean and food that is mishandled can lead to foodborne illness. Safe steps in food handling, cooking, and storage are essential in preventing foodborne illness. You cannot always see, smell, or taste harmful bacteria that may cause illness according to the USDA (The United States Department of Agriculture, also known as the Agriculture Department, is the U.S. federal executive department responsible for developing and executing federal laws related to food). The Food and Drug Administration (FDA) requires commercial food service establishments to clean and sanitize all equipment and utensils that come into contact with food using an effective two-step process: cleaning (removal of debris) and sanitizing (elimination of microorganisms). According to Ecolab Inc., a global company specializing in water hygiene and infection prevention solutions for industries that require strict safety and sanitation standards such as health care, long term care, food service, food processing, hospitality and manufacturing indicate that cockroaches are known vectors for pathogens such as Salmonella (bacteria that can contaminate food, water, and surfaces and cause salmonellosis, resulting in diarrhea, fever, and abdominal cramps when ingested., E. coli (Escherichia coli ,bacteria commonly found in the intestines of humans and animals; some strains produce toxins that can cause severe gastrointestinal illness, including diarrhea and, in some cases, kidney complications) and Staphylococcus (bacteria often found on human skin and in nasal passages; certain strains, such as Staphylococcus aureus, can cause food poisoning, skin infections, or more serious illnesses when introduced into the body, which can lead to serious foodborne illnesses in residents). Cockroaches pick up these bacteria on their bodies and legs when moving through contaminated areas and can transfer them to food, utensils, and preparation surfaces. This contamination creates a significant risk for the spread of disease A review of the facility's Pest Control Policy last updated July 18, 2025, indicated the facility will maintain an effective pest control program. The facility maintains an on-going pest control program to ensure that the building is kept free of insects and rodents. Contracted outside pest control services are provided. Windows are always screened. Only approved FDA and EPA' insecticides and rodenticides are permitted in the facility and all such supplies are stored in areas away from food storage areas. Garbage and trash are not permitted to accumulate and are removed from the facility daily. Maintenance services assist, when appropriate and necessary, in providing pest control services. A tour of the kitchen on August 25, 2025, at 8:20 AM revealed the following unsanitary practices with the potential to introduce contaminants into food and increase the potential for food-borne illness. The exit door in the kitchen leading to the outside was propped open with a rock. An interview with Employee 1, a dietary aide, confirmed this observation and stated the door should not be propped open. Observation of the janitor's closet located next to the exit door revealed a mop directly on the floor and a cracked light shield containing debris. The perimeter area of the floors throughout the kitchen had a buildup of dirt and debris. The floor area under the dishwasher was soiled, and a three-foot length of stainless-steel plating located behind the dishwasher was pulling away from the wall, leaving a gap along the top edge of the dishwasher area located behind the garbage disposal. Further interview with Employee 1 at this time revealed that he does sometimes see water bugs in the dishwasher area. Observation of the floor in the food preparation and tray line service area revealed a dead cockroach on the floor. Interview with the Food Service Director (FSD) on August 25, 2025, at 9:00 a.m. confirmed that cockroaches were identified in the kitchen one month ago and that the nursing home administrator (NHA) was made aware. Further observation of the kitchen with the FSD on August 25, 2025, at 9:15 a.m. revealed several live cockroaches under the dishwasher. Interview with the NHA on August 25, 2025, at 9:30 a.m. confirmed the facility did have a contract with a pest management company and that on July 21, 2025, in response to seeing cockroaches in the kitchen, the facility requested pest control services increase from monthly visits to every two weeks. However, other than increasing visits with the pest management company, there was no documented evidence the facility addressed the concern		

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F 0925 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Make sure there is a pest control program to prevent/deal with mice, insects, or other pests. Based on a review of facility policy, observations of the food and nutrition services department, interviews with facility staff, and review of pest control records, it was determined that the facility failed to maintain an effective pest control program to ensure the facility was free of insects/pests, specifically cockroaches. Findings include: A review of the facility's Pest Control Policy last updated July 18, 2025, indicated the facility shall maintain an effective pest control program. The facility maintains an on-going pest control program to ensure the building is kept free of insects and rodents. Contracted outside pest control services are provided. Windows are always screened. Only approved FDA and EPA' insecticides and rodenticides are permitted in the facility and all such supplies are stored in areas away from food storage areas. Garbage and trash are not permitted to accumulate and are removed from the facility daily. Maintenance services assist, when appropriate and necessary, in providing pest control services. During observation of the kitchen on August 25, 2025, at 8:20 AM interview with Employee 1 (dietary aide) revealed that at times he does see water bugs in the dishwasher area. At that same time, a dead cockroach was observed on the floor in the food preparation/tray line area. Interview with the food service director (FSD) on August 25, 2025, at approximately 9:00 AM confirmed cockroaches had been seen in the kitchen and that the administrator was informed approximately one month ago. Despite this increase in pest control, further observation with the FSD on August 25, 2025, at 9:15 AM revealed several live cockroaches under the dishwasher. Review of the facility's Commercial Services Agreement dated July 21, 2025, confirmed the increased service schedule, and the pest control report for that date documented heavy treatment for roaches. However, the next pest control report was dated August 18, 2025 which was 28 days later, rather than every two weeks as requested indicated that roach gel (slow-acting poison-laced bait placed in areas where roaches hide that attracts and kills cockroaches) and growth regulators (prevent immature cockroaches from reaching their full pest potential) were placed in the kitchen for roach activity. Interview with the nursing home administrator (NHA) on August 25, 2025, at approximately 9:30 AM confirmed that the facility did have a contract with a pest management company. The administrator confirmed that on July 21, 2025, in response to seeing cockroaches in the kitchen the facility requested the pest control services increase from monthly visits to every two weeks. During an interview with the nursing home administrator (NHA) on August 25, 2025, at approximately 9:45 AM confirmed the pest control company did not provide a service the week of August 4, 2025, as per the facility contract for service every two weeks. Interview with the maintenance director on August 25, 2025, at approximately 10:00 AM failed to provide any documented evidence the facility was monitoring for cockroaches, documenting finding, and identifying possible areas where the cockroaches could be entering and hiding (dark, warm, and moist areas near food sources such as under appliances, under the dishwasher, and within cracks and crevices) as per facility policy. On August 26, 2025, at 11:00 AM a licensed pest control inspector visited the facility for a thorough inspection of the kitchen. The inspection revealed cockroach activity around walls and behind appliances and under the dishwasher. The problem areas included the walls around the kitchen and the entire kitchen. Recommendations included a fogging treatment, four foot door sweep installation to the kitchen exit door, and to seal around the opening of pipe in floor under the sink. Interview with the nursing home administrator (NHA) on August 26, 2025, at approximately 12:30 PM confirmed that the facility failed to show evidence of an effective pest control program. The NHA confirmed it is the facility's responsibility to maintain an effective pest control program to ensure the facility is free of pests including cockroaches. Cross Refer F812 28 Pa. Code 201.18 (e)(1)(2.1) Management 28 Pa Code 211.20 (a)(b)(c)(d) Resident care policies		