

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION (POC)		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>395439</b>	(X2) MULTIPLE CONSTRUCTION: A. BLDG: <u>00</u> B. WING: _____	(X3) DATE SURVEY COMPLETED:  <b>12/18/2024</b>
NAME OF PROVIDER OR SUPPLIER: <b>HERITAGE RIDGE SENIOR LIVING AT JOHNSTOWN</b>		STREET ADDRESS, CITY, STATE, ZIP CODE: <b>807 GOUCHER STREET JOHNSTOWN, PA 15905</b>		
STATE LICENSE NUMBER: <b>270102</b>				
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE)	(X5) COMPLETE DATE
F 0000	INITIAL COMMENT	F 0000		
F 0804 SS=D	Findings of an abbreviated complaint survey completed on December 18, 2024, it was determined that Heritage Ridge Senior Living at Johnstown was not in compliance with the following requirements of 42 CFR Part 483, Subpart B, Requirements for Long Term Care Facilities and the 28 PA Code, Commonwealth of Pennsylvania Long Term Care Licensure Regulations.	F 0804		

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE:

(X6) DATE:

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which may be excused from correction providing it is determined that other safeguards provide sufficient protection to the patients. The findings stated above are disclosable whether or not a plan of correction is provided. The findings are disclosable within 14 days after such information is made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

This form is a printed electronic version of the CMS 2567L. It contains all the information found on the standard document in much the same form. This electronic form once printed and signed by the facility administrator and appropriately posted will satisfy the CMS requirement to post survey information found on the CMS 2567L.

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F 0804  SS=D	Continued from page 1  483.60(d)(1)(2) Nutritive Value/Appear, Palatable/Prefer Temp  §483.60(d) Food and drink Each resident receives and the facility provides-  §483.60(d)(1) Food prepared by methods that conserve nutritive value, flavor, and appearance;  §483.60(d)(2) Food and drink that is palatable, attractive, and at a safe and appetizing temperature.  This REQUIREMENT is not met as evidenced by:	F 0804	Dietary manager was educated by Nursing Home Administrator or designee on food temperatures and palatability policy on 12/18/2024  All residents have the potential to be affected.  Dietary staff and Nursing staff educated on food temperature policy. By 12/21/2024. Nursing staff educated regarding passing trays timely when received on the nursing units to preserve temperatures.  Dietary manager or designee will audit meals to ensure temperatures at point of service meet requirements. Audits will be conducted on 2 meals daily for 4 weeks, and periodically thereafter.  Results of the audits will be provided to the Administrator by dietary manager and be presented for review at the monthly Quality Assurance Improvement Committee (QAPI) meeting monthly for a period	Completion Date: <b>01/17/2025</b> Status: <b>APPROVED</b> Date: <b>01/09/2025</b>

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F 0804  SS=D	Continued from page 2	F 0804	of three months. Any revisions to the audit plan will be reviewed and implemented with the coordination of the interdisciplinary team at QAPI Committee meeting.	

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F 0804  SS=D	Continued from page 3  Based on review of facility policies and information provided by the facility, as well as observations and staff interviews, it was determined that the facility failed to serve food items at appetizing temperatures.  Findings include:  The facility's policy regarding food temperatures, dated February 23, 2024, revealed that the temperatures of foods shall be recorded before being served from the steam table. Hot foods will be held at temperatures 135 degrees or above and cold foods will be held at 41 degrees or below prior to serving to maintain food safety. Best efforts will be made to present hot foods hot and cold foods cold at the point of service by using various temperature retention service ware such as thermal lids and bases, heated or chilled plates and thermal pellets as necessary.  Observations of the lunch meal service in the main	F 0804		

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F 0804  SS=D	Continued from page 4  kitchen on December 18, 2024, revealed that the first B hallway cart containing a test tray left the main kitchen at 12:15 p.m. and arrived on B hallway at 12:17 p.m. Trays were passed to the residents that were in their rooms starting at 12:17 p.m. and the last resident was served at 12:20 p.m. The test tray was removed from the cart at 12:20 p.m. The temperature of the baked ham was 119.9 degrees Fahrenheit (F), the scalloped potatoes were 119.4 degrees F, the cooked carrots were 119.6 degrees F, and the apple juice was 55.6 degrees F. The ham, potatoes, and carrots were cold and not at a palatable or appetizing temperature.  Interview with the Dietary Director at the time of observation confirmed that the baked ham, scalloped potatoes, and carrots on the test tray were not at an appetizing temperature.  28 Pa. Code 201.18(b)(1) Management.  28 Pa. Code 211.6(f) Dietary Services.	F 0804		

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F 0812  SS=E		F 0812		

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F 0812  SS=E	Continued from page 6  483.60(i)(1)(2) Food Procurement,Store/Prepare/Serve-Sanitary  §483.60(i) Food safety requirements. The facility must -  §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility.  §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.  This REQUIREMENT is not met as evidenced by:	F 0812	Food that was not appropriately covered, labeled, or dated was discarded from all storage areas. Sugar replaced without scoop. Debris removed from floors. Debris removed from freezer floor and from behind appliances including the ice machine on 12/18/2024.  All residents have the potential to be affected.  Dietary staff educated on sanitation policy, monitoring tools, cleaning standards, cleaning schedules and responsibilities sanitizing equipment, food storage policy including labeling and dating. By 12/21/2024.  Dietary manager or designee to audit for compliance with sanitation, cleaning standards, cleaning schedules and responsibilities sanitizing equipment, food storage policy including labeling and dating. Audits will be conducted 4 times weekly for 4 weeks, then 2 times weekly for 2 weeks, and periodically thereafter.	Completion Date: <b>01/17/2025</b> Status: <b>APPROVED</b> Date: <b>01/08/2025</b>

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F 0812  SS=E	Continued from page 7	F 0812	Results of the audits will be provided to the Administrator by dietary manager and be presented for review at the monthly Quality Assurance Improvement Committee (QAPI) meeting monthly for a period of three months. Any revisions to the audit plan will be reviewed and implemented with the coordination of the interdisciplinary team at QAPI Committee meeting.	

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F 0812  SS=E	Continued from page 8  Based on review of facility policies, as well as observations and staff interviews, it was determined that the facility failed to store and prepare food in accordance with professional standards for food service safety by failing to store food under sanitary conditions, failing to ensure that food was served under sanitary conditions, and by failing to properly label and date refrigerated and frozen foods.  Findings include:  The facility's policy regarding food labeling and dating, dated February 23, 2024, revealed that leftovers and open foods shall be clearly labeled with the date the food item is to be discarded. Food items to be labeled and dated included items prepared in house and food items that are opened and stored for later use.  The facility's policy for cleaning standards, dated February 23, 2024, revealed that food contact surfaces, non-food contact surfaces, equipment,	F 0812		

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F 0812  SS=E	Continued from page 9  pans, and utensils must be kept clean at all times. This includes but not limited to free of grease deposits, food residue, dust, and other soil accumulation/debris.  Observations in the facility's kitchen on December 18, 2024, at 8:44 a.m. revealed that in the dry storage area there was a plastic storage container labeled "breadcrumbs maple syrup" that was not dated and two bags of pasta noodles that were opened and undated. There were also five packs of hot dog buns, one pack of rolls, three bags of tortilla shells, and four loaves of bread with no labels or dates. Four large cans of tomato soup and 11 cans of cream of mushroom soup were not clearly labeled with a discard date.  Observations in the walk-in cooler on December 18, 2024, at 8:47 a.m. revealed a plastic container labeled "chicken noodle soup" and a plastic container labeled gravy, both with a discard date of December 12 written on the label. A glass jar containing beets was labeled with a discard date of	F 0812		

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F 0812  SS=E	Continued from page 10  December 5, and a plastic container of crushed pineapple was labeled with a discard date of December 13. There was a medium-size plastic container of wilting lettuce left open to air and undated. Two sealed bags of chopped lettuce had use-by dates of December 15. Two packages of frozen loin-style meat that were not labeled or dated was observed thawing on a shelf next to a metal container covered in plastic wrap labeled shredded pork and a metal container covered in plastic wrap labeled pork gravy.  Observations in the walk-in freezer on December 18, 2024, at 8:49 a.m. revealed debris scattered on the floor including two containers resembling pudding cups on the floor under a shelf.  Observations of a portable drink cooler on December 18, 2024, at 8:49 a.m. revealed three trays of chocolate milk pre-poured into plastic cups, one tray of white milk pre-poured into plastic cups, one tray of orange juice pre-poured into plastic cups, and three trays of other juices pre-poured into	F 0812		

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F 0812  SS=E	Continued from page 11  plastic cups. There were no labels or discard dates on any cup or tray containing the milk and juice. There were also three small refrigerators under a table along the wall that contained one tray of chocolate milk pre-poured into plastic cups and one tray of juice pre-poured into plastic cups that were not labeled or dated.  Observations of the work/prep space in the kitchen on December 18, 2024, at 8:50 a.m. revealed a stainless-steel table with an open drawer containing utensils. The bottom of the drawer was scattered with a brown substance and had a black/dark brown clump of unknown substance making contact with the utensils. The stainless-steel prep table containing a sink that was behind the tray line area had two drawers in it. The drawer on the left side had an accumulation of crumbs and debris in it and the drawer on the right side was lined with brown pieces of paper taped together. Three stainless-steel table tops, as well as the front and sides of the stainless-steel cooler, appeared streaked or spotted with unknown substances. A	F 0812		

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F 0812  SS=E	Continued from page 12  plastic container containing sugar and a plastic container containing flour were observed under the table along the back wall of the kitchen. Both containers were streaked and spotted with an unknown substance and the sugar container had a white scoop sitting in the sugar. The deep fryer had a significant amount of grease build up on both sides of it as well as on the floor underneath it. The stove beside the deep fryer and the oven beside the stove were splattered with markings appearing to be food or grease splatters. A personal protective mask and a paper towel were observed on the floor behind the ice machine.  Interview with the Dietary Manager at the time of the observations confirmed that the food items in the dry storage area were not labeled and dated per facility policy; the chicken noodle soup, gravy, beets, crushed pineapple, and lettuce in the walk-in cooler were past the identified discard date and should have been removed; and the frozen meat in the walk-in cooler should not have been thawing next to prepared foods. The interview also	F 0812		

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F 0812  SS=E	Continued from page 13  confirmed that milk and juices poured in cups to be placed on residents' meal trays should have been dated and labeled, and that the stainless steel appliances, tabletops, drawers, stove, oven, deep fryer, and floor under the deep fryer did not appear to be free of grease deposits, food residue, dust, and other soil accumulation/debris.  Interview with the Dietary Manager on December 18, 2024, at 12:38 p.m. revealed that the dietary staff are responsible for cleaning and sanitizing the kitchen and that the dietary staff were to have lists of daily cleaning tasks that were to be completed; however, those tasks were not being completed by the dietary staff.  28 Pa. Code 211.6(f) Dietary services.	F 0812		



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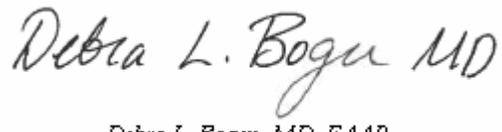
**HERITAGE RIDGE SENIOR LIVING AT JOHNSTOWN**

**STATE LICENSE NUMBER: 270102**

**SURVEY EXIT DATE: 12/18/2024**

**I Certify This Document to be a True and Correct Statement of Deficiencies and Approved Facility Plan of Correction for the Above-Identified Facility Survey**

  
Jeanne Parisi  
Deputy Secretary for Quality Assurance

  
Debra L. Bogen, MD, FAAP  
Secretary of Health



**Pennsylvania  
Department of Health**

THIS IS A CERTIFICATION PAGE

**PLEASE DO NOT DETACH**

THIS PAGE IS NOW PART OF THIS SURVEY