



November 24, 2014

Peter Cummings, Director  
Prospectus Berco - Kutztown Road  
1800 Kutztown Road  
Reading, PA 19604

RE: Prospectus Berco - Kutztown Road

Dear Mr. Cummings:

10/06/2014, one area of non-compliance was identified. The legal entity submitted an acceptable written plan to correct each area of non-compliance. Therefore, the Department issued a Regular License, indicating compliance with applicable statutes, ordinances and regulations.

Thank you for your continued effort to provide quality older adult daily living services. If you have questions, please contact me at (717) 214-6716.

Sincerely,

A handwritten signature in black ink, appearing to read "Kevin Longenecker", is written over a light gray background.

Kevin Longenecker  
Director

Enclosures

COMMONWEALTH OF PENNSYLVANIA  
DEPARTMENT OF AGING

# LICENSE

This license is hereby granted to PROSPECTUS ASSOCIATES, INC.  
LEGAL ENTITY

To operate PROSPECTUS BERCO - KUTZTOWN ROAD  
(NAME OF CENTER)

Located at 1801 KUTZTOWN ROAD READING, PA 19604  
(COMPLETE ADDRESS OF CENTER)

To provide older adult daily living services.

The total number of persons which may be served at one time may not exceed 77  
(MAXIMUM CAPACITY)

Restrictions: \_\_\_\_\_

This license is granted in accordance with the Act of July 11, 1990 (P.L. 499, No. 118) and Regulations.  
TITLE 6. PA CODE . CHAP. 11. OLDER ADULT DAILY LIVING CENTER Dated July 03, 1993  
(NUMBER AND TITLE OF REGULATIONS)

and shall remain in effect from December 01, 2014 until November 30, 2015

unless sooner revoked for non-compliance with applicable laws and regulations.

No. 325354 Regular



ISSUING OFFICER

NOTE: This license is issued for the above address only and is not transferable. This license should be posted in a conspicuous place in the center.

Issued On: November 24, 2014

AGL01

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER LICENSE NUMBER:  325354	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED  10/06/2014
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NAME OF PROVIDER OR SUPPLIER  Prospectus Berco - Kutztown Road	STREET ADDRESS, CITY, STATE, ZIP CODE  1800 KUTZTOWN ROAD READING, PA 19604
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(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 DEFICIENCY)	(X5) COMPLETE DATE
1 000	<b>Initial Comments</b>  A State licensure visit was completed on 10/06/2014 and it was determined that Prospectus Berco - Kutztown Road was not in compliance with the following requirements of 6 PA Code, Chapter 11, Older Adult Daily Living Centers regulations:	1 000	<b>Plan of Correction is required</b>	
12230	<b>11.152 Food provided or arranged for by center</b>  If the center provides or arranges for meals for clients, the following requirements apply: (1) Cold food shall be kept at or below 45°F. Hot food shall be kept at or above 140°F. Frozen food shall be kept at or below 0°F. (2) Written daily menus shall be prepared and posted in	12230	<b>11.152 Food provided or arranged by center</b>  (10) On 10/09/2014, a training was held and the Adult Day, Director informed all program supervisor's and staff that our mechanical dishwashers located in their program kitchen areas will no longer be used to wash any client items. Staff will not use the dishwasher located	10/16/2014

<p>at least 1 program day prior to the menu date. Written menus shall be followed. Written menus shall be retained for at least 2 months.</p> <p>(3) At least one complete meal shall be provided if the client is at the center for 4 or more hours. If a client is at the center for more than 6 hours, a nutritional snack shall be provided.</p> <p>(4) Each meal served shall contain at least one item from the dairy, protein, fruits and vegetables and grain food groups, unless medically contraindicated for individual clients.</p> <p>(5) Quantity of foods served at each meal shall contain at least 1/3 of the daily-recommended dietary allowances as established by the Food and Nutrition</p>	<p>in their kitchens to wash any client dishes, cups, bowls, glasses, containers or utensils. At this time, staff will only use disposable utensils, plates, bowls and cups during any client meals or snacks. We presently have disposable plates, bowls, cups and utensils on hand in each of our programs and will use them in the future.</p> <p>It will be the responsibility of the Day Program Director and all supervisors to monitor this change and to ensure that each program is following the new dishwasher guidelines.</p> <p>A copy of the training attendance sheet is enclosed.</p>
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AUTHORIZED PROVIDER REPRESENTATIVE'S SIGNATURE: Pete Cummings TITLE: Director, Adult Day (X6) DATE: 10/20/2014

DEPARTMENT OF AGING APPROVAL: [Signature] Chief, Division of Licensing DATE: 11/24/14

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER LICENSE NUMBER:  <b>325354</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED  <b>10/06/2014</b>
NAME OF PROVIDER OR SUPPLIER  <b>Prospectus Berco - Kutztown Road</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>1800 KUTZTOWN ROAD READING, PA 19604</b>		
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12230	<p>Continued From page 1 Board of the National Research Council.</p> <p>(6) Prescribed diets for clients with medically restricted diets shall be followed. A written record of prescribed diets shall be kept in the client's file.</p> <p>(7) The ethnic and religious preferences of clients shall be considered when planning menus.</p> <p>(8) Food shall be protected from contamination while being stored, prepared, served and transported. Food shall be stored in sealed containers.</p> <p>(9) Utensils used for eating, drinking, preparation and serving of food or drink shall be washed after each use by a mechanical dishwasher or by a method approved by the Department of Environmental Resources.</p> <p>(10) Mechanical dishwashers shall use hot water temperatures exceeding 140°F in the wash cycle and 180°F in the final rinse cycle or shall be a chemical sanitizing type approved by the National Sanitation Foundation.</p> <p>This STANDARD is not met as evidenced by:</p> <p>Findings: Based on an onsite inspection and a conversation with the center director, it was determined that the center failed to ensure that the mechanical dishwasher hot water temperatures exceed 140°F in the wash cycle and 180°F in the final rinse cycle or shall be a chemical sanitizing type approved by the National Sanitation Foundation. Documentation submitted by the center could not confirm that the four dishwashers used in the center achieved 180°F in the final rinse cycle or were a chemical sanitizing type approved by the National Sanitation Foundation.</p>	12230		

STATEMENT OF DEFICIENCIES  
AND PLAN OF CORRECTION

(X1) PROVIDER LICENSE NUMBER:

(X2) MULTIPLE CONSTRUCTION

(X3) DATE SURVEY  
COMPLETED

A. BUILDING

Prospectus Berco - Kutztown Road

1800 KUTZTOWN ROAD  
READING, PA 19604

TAG	LSC IDENTIFYING INFORMATION)	TAG	CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	DATE