



July 27, 2015

Susan Shawver, Director  
Compass Corner  
31 South Dorcas Street, Suite A  
Lewistown, PA 17044

RE: Compass Corner  
License # 185514- Interim

Dear Ms. Shawver:

As a result of the Department of Aging's licensing inspection of the above named facility on 07/15/2015, 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 an Interim license. An Interim license is issued if the applicant is suitable, the premises are safe and the applicant is likely to comply substantially with applicable statutes, ordinances and regulations prior to expiration of the Interim license.

An Interim license is not renewable. At the expiration of an Interim license, the Department may issue a Regular license or a maximum of one Provisional license.

Thank you for your continued effort to provide 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".

Kevin Longenecker  
Director

Enclosures

COMMONWEALTH OF PENNSYLVANIA  
DEPARTMENT OF AGING

# LICENSE

This license is hereby granted to MIFFLIN-JUNIATA SPECIAL NEEDS CENTER, INC.

LEGAL ENTITY

To operate COMPASS CORNER

(NAME OF CENTER)

Located at 31 SOUTH DORCAS STREET, SUITE A LEWISTOWN, PA 17044

(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 32

(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 July 21, 2015 until December 31, 2015

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

No. 185514 - Interim



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: July 27, 2015

AGL01

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER LICENSE NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED  <b>07/15/2015</b>
NAME OF PROVIDER OR SUPPLIER <b>Compass Corner</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>31 SOUTH DORCAS STREET, SUITE A LEWISTOWN, PA 17044</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 DEFICIENCY)	(X5) COMPLETE DATE
1 000	<b>Initial Comments</b>  A State licensure inspection was completed on 07/15/2015 and it was determined that Compass Corner was not in compliance with the following requirements of 6 PA Code, Chapter 11, Older Adult Daily Living Centers regulations:	1 000		
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 a location visible to the clients. Menus shall be posted 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. (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. (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. (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	12230	<b>Thermometers will be purchased and put in the refrigerator and freezer by agency maintenance man. (See attached work order and receipt)</b>  <b>The Program Specialists will monitor the temperatures in the refrigerator and freezer on a regular basis. Any issues with the temperature being too warm will be promptly addressed in the most appropriate manner which may include turning the thermostat to a cooler level to purchasing a new refrigerator.</b>	7/16/15

AUTHORIZED PROVIDER REPRESENTATIVE'S SIGNATURE

*Susan R. Shawver* Director of Adult Day Program Services

TITLE

(X6) DATE

*7/16/15*

DEPARTMENT OF AGING APPROVAL

*[Signature]*

*Chief, Division of Licensing*

DATE

*7/21/15*

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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 direct observation, it was found that both the center's refrigerator and freezer did not have a thermometer, therefore the center was unable to confirm whether or not the required food storage temperatures were being maintained. The refrigerator and freezer contained contained food items for clients.</p>	12230		

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