

Department of Human Services
Bureau of Human Service Licensing
LICENSING INSPECTION SUMMARY - PUBLIC

October 30, 2025

[REDACTED]
SZR GRANITE RUN AL OPCO LLC

[REDACTED]
ATTN LICENSING
[REDACTED]

RE: SUNRISE OF GRANITE RUN
247 NORTH MIDDLETOWN ROAD
MEDIA, PA, 19063
LICENSE/COC#: 14490

[REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 09/09/2025 of the above facility, we have determined that your submitted plan of correction is fully implemented. Continued compliance must be maintained.

Please note that you are required to post this Licensing Inspection Summary at your facility in a conspicuous location.

Sincerely,
[REDACTED]

cc: Pennsylvania Bureau of Human Service Licensing

Facility Information

Name: *SUNRISE OF GRANITE RUN* License #: *14490* License Expiration: *01/01/2026*
 Address: *247 NORTH MIDDLETOWN ROAD, MEDIA, PA 19063*
 County: *DELAWARE* Region: *SOUTHEAST*

Administrator

Name: [REDACTED] Phone: [REDACTED] Email: [REDACTED]

Legal Entity

Name: *SZR GRANITE RUN AL OPCO LLC*
 Address: [REDACTED]
 Phone: [REDACTED] Email: [REDACTED]

Certificate(s) of Occupancy

Type: *I-2* Date: *09/09/2008* Issued By: *Middletown Township*

Staffing Hours

Resident Support Staff: *0* Total Daily Staff: *151* Waking Staff: *113*

Inspection Information

Type: *Partial* Notice: *Unannounced* BHA Docket #:
 Reason: *Monitoring* Exit Conference Date: *09/09/2025*

Inspection Dates and Department Representative

09/09/2025 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information
 License Capacity: *115* Residents Served: *88*

Secured Dementia Care Unit
 In Home: *Yes* Area: *Reminiscence* Capacity: *38* Residents Served: *35*

Hospice
 Current Residents: *8*

Number of Residents Who:
 Receive Supplemental Security Income: *0* Are 60 Years of Age or Older: *88*
 Diagnosed with Mental Illness: *2* Diagnosed with Intellectual Disability: *0*
 Have Mobility Need: *63* Have Physical Disability: *0*

Inspections / Reviews

09/09/2025 Partial
 Lead Inspector: [REDACTED] Follow-Up Type: *POC Submission* Follow-Up Date: *10/04/2025*

10/24/2025 - POC Submission
 Submitted By: [REDACTED] Date Submitted: *10/30/2025*
 Reviewer: *Mia Johnson* Follow-Up Type: *Document Submission* Follow-Up Date: *10/31/2025*

Inspections / Reviews *(continued)*

10/30/2025 Document Submission

Submitted By: [REDACTED]

Date Submitted: 10/30/2025

Reviewer: [REDACTED]

Follow Up Type: *Not Required*

85a Sanitary Conditions

1. Requirements

2600.

85.a. Sanitary conditions shall be maintained.

Description of Violation

On [redacted] at 10:00 am, a temporary freezer located on the second floor had an open pie box and an ice tray with cups thrown inside.

Plan of Correction

Accepted [redacted] - 10/24/2025)

On 9/9/2025, Dining Services Coordinator (DSC) immediately discarded the open pie box and the ice tray with cups from the temporary freezer located on the second floor. DSC then checked all remaining food storage to ensure sanitary conditions were maintained.

On 9/25/2025, the Executive Director (ED) conducted retraining with dietary Staff Members to ensure that sanitary conditions are being maintained in all food storage areas.

Starting 10/3/2025, the elevator modernization project was completed, and the new elevator was inspected by the Pennsylvania Department of Labor & industry. A new elevator certificate was granted. All the dining services will resume in the main dining room on the first floor of the community and the temporary kitchen on the second floor will be dismantled and no longer in use.

Starting 10/3/2025, and for a period of 30 days, the DSC or a representative from the dietary department will conduct weekly checks of food storage areas to ensure that they remain clean and sanitary conditions are maintained.

Starting 10/1/2025 and for 2 quarterly QAPI meetings, the Plan of Corrections (POC) and monitoring results will be reviewed and evaluated by the ED and coordinators at the Quality Assurance and Performance Improvement (QAPI) meeting to ensure it is still effective. If it is no longer effective, it will be amended and a new POC will be implemented and monitored to ensure the violation does not occur again.

Licensee's Proposed Overall Completion Date: 10/31/2025

Implemented [redacted] - 10/30/2025)

103i Outdated Food

3. Requirements

2600.

103.i. Outdated or spoiled food or dented cans may not be used.

Description of Violation

On [redacted] at 10:00 am, there was unlabeled, undated eclairs in the second-floor temporary refrigerator.

Plan of Correction

Accepted [redacted] 10/24/2025)

On 9/9/25, Dining Services Coordinator (DSC) immediately discarded the unlabeled, undated eclairs from the temporary refrigerator located on the second floor. DSC then checked all remaining food storage to ensure that outdated or spoiled food or dented cans may not be used.

On 9/25/2025, the Executive Director (ED) conducted retraining with dining Staff Members to ensure that outdated or spoiled food or dented cans may not be used.

103i Outdated Food (continued)

Starting 10/3/2025, the elevator modernization project was completed, and the new elevator was inspected by the Pennsylvania Department of Labor & industry. A new elevator certificate was granted. All the dining services will resume in the main dining room on the first floor of the community and the temporary kitchen on the second floor will be dismantled and no longer in use.

Starting 10/3/2025, and for a period of 30 days, the DSC or a representative from the dining department will conduct weekly checks of food storage areas to ensure that outdated or spoiled food or dented cans may not be used.

Starting 10/1/2025 and for 2 quarterly QAPI meetings, the Plan of Corrections (POC) and monitoring results will be reviewed and evaluated by the ED and coordinators at the Quality Assurance and Performance Improvement (QAPI) meeting to ensure it is still effective. If it is no longer effective, it will be amended and a new POC will be implemented and monitored to ensure the violation does not occur again.

Licensee's Proposed Overall Completion Date: 10/31/2025

Implemented [redacted] - 10/30/2025)

104b - Dishes/Glassware/Utensils

4. Requirements

2600.

104.b. Dishes, glassware and utensils shall be provided for eating, drinking, preparing and serving food. These utensils must be clean, and free of chips and cracks. Plastic and paper plates, utensils and cups for meals may not be used on a regular basis.

Description of Violation

The home is using paper plates and disposable cups in the temporary kitchen on the second floor on a regular basis.

Plan of Correction

Accept [redacted] - 10/24/2025)

The community disagrees with this violation as the elevator was scheduled for this renovation project and was operational until 9/4/2025. The community followed the recommendations of Sandy Wooters of DHS to Ellen Newman (Regional Director of Operations) on February 4, 2025, during the annual inspection visit to Sunrise of Paoli. A Request for waiver of regulation 104.b. was sent to the department of Human Services on Friday 8/29/2025 requesting to allow for the use of disposable products for the duration of the elevator renovation project. The community has not yet received a response for the waiver request.

The use of disposable plates and cups was limited to the 2nd floor temporary dining room for the duration of the project and will no longer be in effect upon the completion of the elevator project on Friday 10/3/2025. Since the community's dish washing station is located in the commercial kitchen on the first floor, the utilization of disposable plates and cups will reduce the risk associated with having to transport heavy china dishes and glassware up and down the stairs at every meal service.

Starting 10/3/2025, the elevator modernization project was completed, and the new elevator was inspected by the Pennsylvania Department of Labor & industry. A new elevator certificate was granted. All the dining services will resume in the main dietary room on the first floor of the community and the temporary kitchen on the second floor will be dismantled and no longer in use. All cooking and meal preparation will be conducted in the commercial kitchen on the first floor.

104b Dishes/Glassware/Utensils (continued)

Starting 10/3/2025, and for a period of 30 days, a representative from the dietary department will conduct weekly checks to ensure that dishes, glassware and utensils are provided for eating, drinking, preparing and serving food.

Starting 10/1/2025 for 2 quarterly QAPI meetings, the Plan of Corrections (POC) and monitoring results will be reviewed and evaluated by the ED and coordinators at the Quality Assurance and Performance Improvement (QAPI) meeting to ensure it is still effective. If it is no longer effective, it will be amended and a new POC will be implemented and monitored to ensure the violation does not occur again.

Licensee's Proposed Overall Completion Date: 10/31/2025

Implemented () - 10/30/2025

125a - Combustible Storage

5. Requirements

2600.

125.a. Combustible and flammable materials may not be located near heat sources or hot water heaters.

Description of Violation

On [redacted] at 9:30 am, the home was using a portable flame stove in the temporary second floor kitchen. The portable stove was near a window with curtains, PAM non stick cooking spray High Yield and a Sterno Candle Lamp butane fuel cartridge.

Repeat Violation [redacted]

Plan of Correction

Accept [redacted] 10/24/2025

On 9/9/2025, Dining Services Coordinator (DSC) immediately removed the portable flame stove, the PAM non stick cooking spray high yield and the sterno candle lamp butane fuel cartridge from the temporary kitchen located on the second floor. Area Facilities Manager (AFM) also immediately removed the curtains from the window that was located near the portable stove.

On 9/25/2025, the Executive Director (ED) conducted retraining with dietary Staff Members to ensure that combustible and flammable materials may not be located near heat source or hot water heaters.

Starting 10/3/2025, the elevator modernization project was completed, and the new elevator was inspected by the Pennsylvania Department of Labor & industry. A new elevator certificate was granted. All the dining services will resume in the main dining room on the first floor of the community and the temporary kitchen on the second floor will be dismantled and no longer in use.

Starting 10/3/2025, and for a period of 30 days, the DSC or a representative from the dietary department will conduct weekly checks to ensure that combustible and flammable materials may not be located near heat sources or hot water heaters.

Starting 10/1/2025 and for 2 quarterly QAPI meetings, the Plan of Corrections (POC) and monitoring results will be reviewed and evaluated by the ED and coordinators at the Quality Assurance and Performance Improvement (QAPI) meeting to ensure it is still effective. If it is no longer effective, it will be amended and a new POC will be implemented and monitored to ensure the violation does not occur again.

Licensee's Proposed Overall Completion Date: 10/31/2025

125a Combustible Storage (continued)

Implemented [redacted] - 10/30/2025)

131c Kitchen Fire Extinguisher

6. Requirements

2600.

131.c. A fire extinguisher with a minimum 2A 10BC rating shall be located in each kitchen. The kitchen extinguisher must meet the requirements for one floor as required in subsection (a).

Description of Violation

The home is using a temporary kitchen on the second floor; there is no fire extinguisher with a minimum 2A-10BC rating.

Plan of Correction

Accept [redacted] - 10/24/2025)

On 9/9/2025, Area Facilities Manager (AFM) immediately placed a fire extinguisher with a minimum 2A-10BC rating in the temporary kitchen on the second floor. MC also reached out to the township's Fire Marshall to request a letter permitting the installation of a fire extinguisher with a minimum 2A-10BC rating in the temporary kitchen on the second floor.

On 9/12/2025, AFM received a letter from the Fire Marshall from Middletown Township granting the community approval to place (1) fire extinguisher in the 2nd floor temporary kitchen for the duration of the elevator modernization project.

On 9/25/2025, the Executive Director (ED) conducted retraining with dining and maintenance Staff Members to ensure that a fire extinguisher with a minimum of 2A-10BC rating is located in the 2nd floor temporary kitchen.

Starting 10/3/2025, the elevator modernization project was completed, and the new elevator was inspected by the Pennsylvania Department of Labor & industry. A new elevator certificate was granted. All the dining services will resume in the main dining room on the first floor of the community and the temporary kitchen on the second floor will be dismantled and no longer in use.

Starting 10/3/2025, and for a period of 30 days, the ED or a representative from the maintenance department will conduct weekly checks to ensure that a fire extinguisher with a minimum 2A-10BC rating is located in the kitchen. Starting 10/1/2025 and for 2 quarterly QAPI meetings, the Plan of Corrections (POC) and monitoring results will be reviewed and evaluated by the ED and coordinators at the Quality Assurance and Performance Improvement (QAPI) meeting to ensure it is still effective. If it is no longer effective, it will be amended and a new POC will be implemented and monitored to ensure the violation does not occur again.

Licensee's Proposed Overall Completion Date: 10/31/2025

Implemented [redacted] - 10/30/2025)