

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 395398	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 12/10/2025
NAME OF PROVIDER OR SUPPLIER Somerset Healthcare & Rehabilitation Center		STREET ADDRESS, CITY, STATE, ZIP CODE 228 Siemon Drive Somerset, PA 15501	

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 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on review of facility policies, observations, and staff interviews, it was determined that the facility failed to serve food that was palatable and at safe and appetizing temperatures. Findings include: The facility's policy regarding food preparation, dated November 19, 2025, indicated that all foods will be held at appropriate temperatures, greater than 135 degrees Fahrenheit (or as state regulations requires) for hot holding, and less than 41 degrees Fahrenheit for cold food holding. Review of the residents' food committee meetings dated October 2, 2025, and November 6, 2025, revealed that residents that attended the meeting answered the question Are foods served at the proper temperature? as sometimes. Interview with Resident 2 on December 10, 2025, at 10:50 a.m. revealed that food served during all meals that should be served hot is often served cold. Observations in the kitchen for the lunch meal service on December 10, 2025, at 11:01 a.m. revealed that a test tray left the kitchen and arrived on the C wing at 11:39 a.m. The lunch meal on December 10, 2025, consisted of an open-faced roast pork sandwich, mashed potatoes, sliced glazed carrots, and marble cake with white icing. Trays were passed to the residents in their rooms, and the last resident was served and eating at 11:57 a.m. The test tray on December 10, 2025, at 11:58 a.m. revealed that the temperature of the open-faced roast pork sandwich was 131.7 degrees Fahrenheit, mashed potatoes were 142.3 degrees Fahrenheit, the sliced glazed carrots were 129.9 degrees Fahrenheit, the milk was 51.4 degrees Fahrenheit, and the juice was 45.6 degrees Fahrenheit. Interview with the Dietary Manger on December 10, 2025, at 12:09 p.m. confirmed that food should be served at correct temperatures and be palatable. 28 Pa. Code 211.6(f) Dietary Services.

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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