

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

April 3, 2026

[REDACTED]
VS WOODS LLC

[REDACTED]
INTEGRACARE CORPORATION
[REDACTED]

RE: THE WOODS AT CEDAR RUN
824 LISBURN ROAD
CAMP HILL, PA, 17011
LICENSE/COC#: 33132

[REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 02/18/2026 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: THE WOODS AT CEDAR RUN

License #: 33132

License Expiration: 12/31/2026

Address: 824 LISBURN ROAD, CAMP HILL, PA 17011

County: CUMBERLAND

Region: CENTRAL

Administrator

Name: [REDACTED]

Phone: [REDACTED]

Email: [REDACTED]

Legal Entity

Name: VS WOODS LLC

Address: [REDACTED]

Phone: [REDACTED]

Email: [REDACTED]

Certificate(s) of Occupancy

Type: C-2 LP

Date: 02/19/1997

Issued By: Labor & industry

Type: Other

Date: 07/18/2014

Issued By: Lower Allen Township

Staffing Hours

Resident Support Staff: 0

Total Daily Staff: 96

Waking Staff: 72

Inspection Information

Type: Partial

Notice: Unannounced

BHA Docket #: 0

Reason: Complaint

Exit Conference Date: 02/18/2026

Inspection Dates and Department Representative

02/18/2026 - On-Site: [REDACTED]

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 79

Residents Served: 69

Secured Dementia Care Unit

In Home: Yes

Area: Life Stories

Capacity: 19

Residents Served: 15

Hospice

Current Residents: 9

Number of Residents Who:

Receive Supplemental Security Income: 0

Are 60 Years of Age or Older: 69

Diagnosed with Mental Illness: 1

Diagnosed with Intellectual Disability: 0

Have Mobility Need: 27

Have Physical Disability: 1

Inspections / Reviews

02/18/2026 Partial

Lead Inspector: [REDACTED]

Follow-Up Type: POC Submission

Follow-Up Date: 03/13/2026

Inspections / Reviews (*continued*)

03/16/2026 POC Submission

Submitted By: [REDACTED]

Date Submitted: 04/02/2026

Reviewer: [REDACTED]

Follow Up Type: Document Submission Follow Up Date: 04/03/2026

04/03/2026 Document Submission

Submitted By: [REDACTED]

Date Submitted: 04/02/2026

Reviewer: [REDACTED]

Follow Up Type: Not Required

85b - Infestation**1. Requirements**

2600.

85.b. There may be no evidence of infestation of insects or rodents in the home.

Description of Violation

On [REDACTED] at 9:17 AM, mouse feces were observed on the floor and on various food items in the main kitchen's pantry, including on 2 bags of powdered sugar and on canned foods. One of the bags of powdered sugar had a hole chewed through it

Plan of Correction

Accept [REDACTED] - 03/16/2026)

ACTION: The community is aware that mice have recently been seen in the kitchen and is actively addressing the issue and cause with the contracted Pest Control Company. (See attached documentation).

EDUCATION: On 3/9/26, the Administrator re-educated Director of Dining on Regulation 85.b. (SEE ATTACHED DOCUMENTATION).

ONGOING: The community is pursuing a deep kitchen cleaning to be completed by City Wide, who assessed the cleaning needs on 3/9/26. They will be providing a quote for full deep cleaning of the main and second-floor kitchens. The deep clean will be scheduled to occur as soon as possible. In addition, the community will continue to have monthly Pest Management services, and an updated kitchen cleaning schedule will be developed and implemented by 3/27/26. The Administrator and Director of Dining have a meeting with all cooks on [REDACTED] to review Regulation 85.b. and the updated cleaning schedule.

Licensee's Proposed Overall Completion Date: 03/31/2026

Implemented [REDACTED] - 04/03/2026)

85d - Trash Receptacles**2. Requirements**

2600.

85.d. Trash in kitchens and bathrooms shall be kept in covered trash receptacles that prevent the penetration of insects and rodents.

Description of Violation

On [REDACTED] at 9:15 Am, there was a full, uncovered and unattended trash can in the main kitchen.

Plan of Correction

Accept [REDACTED] 03/16/2026)

ACTION: The Administrator attempted to find the lid to the trash can during the inspection but was unable to do so. When the Dining Director arrived at the community, [REDACTED] also attempted to locate the lid. Since the lid cannot be located, a new trash can was ordered. (SEE ATTACHED DOCUMENTATION)

EDUCATION: The Administrator re-educated the Cook on duty on the date of the inspection and the Director of Dining on 3/9/26 regarding Regulation 85.d. (SEE ATTACHED DOCUMENTATION)

ONGOING: The Administrator and Director of Dining have a meeting scheduled [REDACTED] with all cooks on 3/20/26, to review Regulation 85.d. Beginning on 3/13/26, the Director of Dining and/or the Cook on duty will ensure that the lid is placed on the trash can when it is not in use.

Licensee's Proposed Overall Completion Date: 03/31/2026

Implemented [REDACTED] 04/03/2026)

103c - Food Protected**3. Requirements**

2600.

103.c. Food shall be protected from contamination while being stored, prepared, transported and served.

Description of Violation

On [REDACTED] at 9:14 AM, there were 3 uncovered small plates of applesauce stored in main kitchen refrigerator.

Plan of Correction**Accept [REDACTED] - 03/16/2026)**

ACTION: On the date of the inspection (2/18/26), the Administrator had the Cook on duty cover and date the uncovered plates of applesauce, which had recently been placed there after breakfast had been served.

EDUCATION: The Administrator re-educated the Cook on duty on the date of the inspection regarding Regulation 103c. On 3/9/26, the Administrator re-educated Director of Dining on Regulation 85.b. (SEE ATTACHED DOCUMENTATION).

ONGOING: The Administrator and Director of Dining have a meeting scheduled with all cooks on 3/20/26, to review Regulation 103.c. Beginning on 2/19/26, the cook on duty is responsible for ensuring that all food is covered at all times. Beginning on 3/16/26, The Director of Dining, Administrator, or Designee will audit each refrigerator once daily to ensure that all food is properly covered and stored.

Licensee's Proposed Overall Completion Date: 03/31/2026

Implemented [REDACTED] - 04/03/2026)**103d - Storing Food Off Floor****4. Requirements**

2600.

103.d. Food shall be stored off the floor.

Description of Violation

On [REDACTED] at 9:15 AM, a frozen bag of hamburger buns was stored on the floor in the walk-in freezer.

Plan of Correction**Accept [REDACTED] - 03/16/2026)**

ACTION: On the date of the inspection (2/18/26), the Administrator had the Cook on duty discard the bag of hamburger buns that were on the floor and ensured that all other bags were securely placed in the storage box on the shelf.

EDUCATION: The Administrator re-educated the Cook on duty on the date of the inspection regarding Regulation 103d. On 3/9/26, the Administrator re-educated Director of Dining on Regulation 85.b. (SEE ATTACHED DOCUMENTATION).

ONGOING: The Administrator and Director of Dining have a meeting scheduled with all cooks on 3/20/26, to review Regulation 103.d. Beginning on 2/19/26, the cook on duty is responsible for ensuring that no food is touching the floor at any time. Beginning on 3/16/26, The Director of Dining, Administrator, or Designee will audit both kitchens once daily to ensure that no food is touching the floor.

Licensee's Proposed Overall Completion Date: 03/31/2026

Implemented [REDACTED] - 04/03/2026)**103e - Left Overs****5. Requirements**

2600.

103e Left Overs (continued)

103.e. Food served and returned from an individual's plate may not be served again or used in the preparation of other dishes. Leftover food shall be labeled and dated.

Description of Violation

On [REDACTED] at 9:17 AM, there was an unlabeled and undated pan of lasagna in the main kitchen refrigerator.

Plan of Correction

Accepted [REDACTED] - 03/16/2026)

ACTION: On the date of the inspection (2/18/26), the Director of Dining discarded the pan of cheese manicotti (not lasagna) upon [REDACTED] arrival to the community, as it was undated.

EDUCATION: The Director of Dining re educated the Cook on duty on the date of the inspection regarding Regulation 103e. On 3/9/26, the Administrator re educated Director of Dining on Regulation 85.b. (SEE ATTACHED DOCUMENTATION).

ONGOING: The Administrator and Director of Dining have a meeting scheduled with all cooks on 3/20/26, to review Regulation 103.e. Beginning on 2/19/26, the cook on duty is responsible for ensuring that all leftover food is labeled and dated. Beginning on 3/16/26, The Director of Dining, Administrator, or Designee will audit each refrigerator once daily to ensure that all food is labeled and dated. (SEE ATTACHED DOCUMENTATION)

Licensee's Proposed Overall Completion Date: 03/31/2026

Implemented [REDACTED] - 04/03/2026)