

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 34NH	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 10/19/2023
NAME OF PROVIDER OR SUPPLIER LAURELWOOD COMMUNITY LIVING CENTER		STREET ADDRESS, CITY, STATE, ZIP CODE 1036 WEST DRIVE LAUREL, MS 39440		
(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
M 000	Initial Comments The State Agency (SA) conducted an annual recertification survey at the facility from 10/16/2023 through 10/19/2023. During the survey, the SA determined the facility was not in compliance with the Minimum Standards for Institutions for the Aged or Infirm, state licensure requirement and cited M610 and M815.	M 000		
M 610	45.21.2 Activities of daily living Activities of daily living. Each resident shall receive assistance as needed with activities of daily living to maintain the highest practicable well being. These shall include, but not be limited to: 1. Bath, dressing and grooming; 2. Transfer and ambulate; 3. Good nutrition, personal and oral hygiene; and 4. Toileting. This Statute is not met as evidenced by: Level II Based on observations, interviews, record review, and facility's policy review, the facility failed to ensure a resident who was dependent on staff assistance for showering received those services for one (1) of three (3) residents reviewed for Activities of Daily Living (ADL) assistance. Resident #10 Findings include: A record review of the facility's policy "Bath, Shower/Tub," dated August 25, 2014, revealed " ... The purposes of this procedure are to promote	M 610	*Resident #10 received her shower 10/19/23 at 6:43p.m. 100% of Bath Schedules were audited Director of Nursing and RN Supervisor on 10/20/23 to assure each resident had a bath or shower schedule. Resident #10 was set up to be given a bath Monday, Wednesday, and Friday on 3:00p.m.-11:00p.nm.shift *All Residents have the potential to be affected. * In-service education was provided by Director of Nursing to Nurses and Certified Nursing Assistants on 10/30/2023 regarding Bath schedules and how to	11/22/23

Mississippi State Department of Health

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Electronically Signed

11/10/23

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M 610	Continued From page 1 cleanliness, provide comfort to the resident ... The following information should be recorded on the resident's ADL record and/or in the resident's medical record: 1. The date and time the shower/tub was performed. 2. The name and title of the individual(s) who assisted the resident with the shower/tub bath ... 4. How the resident tolerated the shower/tub bath. 5. If the resident refused the shower/tub bath, the reason(s) why and the intervention taken." On 10/16/23 at 12:30 PM, during an interview and observation, Resident #10 was observed in her wheelchair, with toiletry supplies in her hand. It was noted that the resident's hair looked dirty and oily. The resident explained it has been a week ago Monday since she had her last shower. She stated she is to take a shower three (3) times a week on the evening shift. Resident #10 revealed she goes to the shower with a Certified Nursing Assistance (CNA), as she is afraid of falling and needs assistance. On 10/17/23 at 8:15 AM, observed and interviewed Resident #10 lying in bed. The resident was alert and oriented. The resident explained she did not receive a shower last night. Her hair continues to look dirty and oily. On 10/17/23 at 10:10 AM, during an interview with CNA #1, she explained she does not have Resident #10 today but reported she has worked with the resident. CNA #1 revealed that the resident gets showers on the evening shift and the assistance of one person is required. The CNA commented that Resident #10 has never refused any care on her, especially a shower. She stated that Resident #10 loves to take showers.	M 610	document if Resident got one or where to put notes if resident didn't to state why. * Bath Schedules will be checked weekly beginning 10/23/23 times 4 weeks then Monthly times 3 Months by Director of Nursing and/or RN Supervisor for all new admissions, re-admissions or room moves to make sure each resident has a bath schedule in place. Weekly totals will be brought 11/16/23 to facilities Quality Assurance Performance Improvement meeting times three months. Any discrepancies will have corrective action in place.	

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M 610	Continued From page 2 On 10/17/23 at 10:25 AM, during an interview with CNA #2, she explained Resident #10 is given baths/showers on evening shifts and sometimes resident may get washed off in the mornings but gets showers on the evening shift. On 10/17/23 at 3:40 PM, during an interview with CNA #3, she explained Resident #10 is scheduled for evening showers and she seldom has had Resident #10 on her care load, but Resident #10 rarely refused showers on her. On 10/17/23 at 4:20 PM, during an interview with CNA #4, she explained the facility has a shower binder to help with who gets showers and when, but reported the showers are listed in the Kiosk under task for the CNAs to complete. The CNA revealed that Resident #10 always wants to go to the shower, seldom refuses, and she thought Resident #10 went to the shower last night. While reviewing the task record with the CNA, the record revealed the resident refused her shower, however, CNA #4 confirmed that she doesn't remember the refusal. The CNA then commented that she will try and give the resident a shower tonight. She explained the shower binder is only an extra source for quick review of the showers. CNA #4 confirmed that Resident #10's hair appears dirty and oily. On 10/17/23 at 4:30 PM, during an interview with Resident #10, she explained she does not remember staff asking her about a shower last night. She revealed she has seldom refused showers, except for last week when she had a doctor's appointment on Wednesday and was just too tired to go to the shower. On 10/17/23 at 4:45 PM, during an interview with Registered Nurse (RN) #1, she explained if a	M 610		

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M 610	Continued From page 3 resident frequently refuses care, a care plan meeting should be arranged with the resident and family and should be care planned for refusal. The RN confirmed Resident #10's hair looked dirty and oily. On 10/18/23 at 7:30 AM, Resident #10 was observed sitting in the foyer area, the resident's hair continued to look dirty. The resident reported she still did not get a shower last night, and no one came and asked her. On 10/19/23 at 11:35 AM, during an interview with the Administrator, she explained she expects her staff to provide showers as scheduled consistently. At 11:40 AM on 10/19/23, during an interview with the Director of Nurses (DON), she explained she expects all staff to respect resident's wishes, give showers as scheduled and chart if the resident refused. Record review of Resident #10's "Admission Record" revealed the facility admitted the resident on 8/02/22 with the diagnoses of Malignant Neoplasm of Colon, Chest Pain, and Need for Assistance for Personal Care. Record review of Resident #10's Annual Minimum Data Set (MDS), with Assessment Reference Date (ARD) of 7/20/23, revealed a Brief Interview for Mental Status (BIMS) score of 13, which indicated the resident was cognitively intact. Further review of the MDS revealed that showers are somewhat important to the resident and the resident had no rejection of care. The MDS also revealed that bathing did not occur during the timeframe of the MDS documentation.	M 610		

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M 610	Continued From page 4 Record review of the Resident #10's Point Click Care "Documentation Survey Report" for July-2023 through October-2023 revealed an intervention/task for bathing M-W-F (Monday-Wednesday-Friday) 3-11. For the month of July 2023 Resident #10 missed seven (7) showers for the month. For the month of August 2023, Resident #10 missed three (3) showers for the month. For the month of September 2023, Resident #10 missed two (2) showers for the month. For the month of October 2023 Resident #10 missed two (2) showers and refused once.	M 610		
M 815	45.29.1 Safe Food Handling Procedures Safe Food Handling Procedures. Food shall be prepared, held, and served according to current Mississippi State Department of Health Food Code Regulations. This Statute is not met as evidenced by: Level II Based on observation, interview, record review, and facility policy review, the facility failed to thaw food at the correct temperature, failed to clean the equipment according to the cleaning schedule, and failed to ensure the three compartment sinks' chemical sanitation was working appropriately to prevent possible foodborne illnesses for two (2) of four (4) dietary observations. This has a potential to affect all residents receiving meals prepared by the facility's dietary department. Findings Include:	M 815	. * The food was discarded by Dietary Manager and replaced on 10/16/23. Equipment was cleaned by Dietary staff and Dietary manager on 10/19/23. three compartment sink was checked by Maintenance Supervisor on 10/18/23 and was working correctly once adjusted. Eco Lab came and inspected three compartment sink on 10/19/23 and verified it was working correctly. *All Residents have the potential to be affected. *In-service education was given on 11/07/23 to all dietary staff by Dietary Manager regarding proper way to thaw food correctly, Proper use of 3	11/22/23

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M 815	Continued From page 5 Review of the facility's policy titled, "Meat Cookery and Storage," from Crandall Corporate Dietitians (Copyright ©2020), revealed, "the Food and Nutrition Services Department should ensure that meat shall be prepared in a manner to preserve quality, maximize nutrient retention and to obtain maximum yield of product ...Procedure: Meat which needs defrosting should be pulled three days prior to service and defrosted in a dry, cool area at 41 degrees F (Fahrenheit) or less. Larger meats, such as whole turkey may require additional thawing time. Date meat when pulled for defrosting ..." Review of the facility's in-service dated 9/22/23 revealed the dietary staff was in-serviced on "Cooling Monitor for Hazardous Foods." Review of the facility's in-service dated 9/25/23 revealed the dietary staff was in-serviced on the proper way to store food. The in-service included a document titled, "Food Storage," from Crandall Corporate Dietitians," (Copyright ©2019), which revealed, "Improper storage of Time/Temperature Controlled for Safety (TCS) foods can affect your budget or even worse, get a resident sick ... b. Fresh raw poultry should be kept in a refrigerator that maintains 40 degrees F (Fahrenheit) or below and used with 1-2 days. c. Improper storage of food is the main reason for foodborne illness ..." Review of the facility's policy titled, "Cleaning Schedules" from Crandall Corporate Dietitians (Copyright ©2018), revealed "The Food and Nutrition Services staff shall maintain sanitation of the Food and Nutrition Services Department through compliance with written, comprehensive cleaning schedules developed for the community by the Director of Food and Nutrition Services or	M 815	compartment sink and cleaning schedules. *Dietary Manager will observe beginning 10/23/23 Thawing of food, and proper use of three compartment sink 3 times a week for 3 weeks then 1 time weekly for 3 weeks. Cleaning schedules will be checked 3 times a week for completion and inspection then 1 time weekly for 3 weeks. Documentation will be brought 11/16/23 to facilities Quality Assessment Performance Improvement Committee monthly times 3 months. Any Concerns will be discussed and Corrective action will be taken if needed.	

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M 815	Continued From page 6 other clinical qualified nutrition professionals ... Community satellite kitchens will be able to be held to the same sanitary standards as the main kitchen, utilizing a comprehensive cleaning schedule specific to each kitchen ... Procedure: 1. The Director of Food and Nutrition Services or other qualified nutrition professionals shall record all cleaning sanitation tasks for the Food and Nutrition Services Department. 2. A cleaning schedule shall be posted with task designated to specific positions in the department. 3. All tasks shall be addressed as to frequency of cleaning ... 6. On the "Position" cleaning schedules the Director of food and Nutrition Services or other clinically qualified nutrition professional fills in the Position, the item to be clean, Frequency, i.e. daily, day of week, or week 1, 2, 3, 4. 7. Under the days of the week or the weeks, the Director of Food and Nutrition Services or other clinically qualified nutrition professional can check off assignments completed, or the employee can initial ..." A record review of the facility's, "Daily and Weekly Cleaning Schedule," revealed schedules dated 9/31/23-10/8/23, 10/9/23-10/13/23 and 10/18/23-10/22/23 staff initials were present indicating the grill/ovens, range/catch pan, steam table/tray lines, and pots and pans sink had been cleaned each day. A record review of the facility's document titled, "Sanitizer Use Concentrations for Food Service and Food Production Facilities," from Crandall Corporate Dietitians (Copyright ©2020), revealed, " ... a. A chlorine solution shall have a minimum temperature and contact time based on the concentration and pH (acidity or basicity) of the solution as listed in the following chart: Concentration Range 25 ppm (parts per million)	M 815		

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M 815	Continued From page 7 with a 10 second contact time, 50 ppm with a seven (7) second contact time, and 100 ppm with a 10 second contact time ... d. A hot water sanitize shall have a minimum temperature and contact time based on equipment specifications as listed in the following chart: ... a. Equipment Specifications ...3-compartment (three-compartment) sink integral heating device immersed in rack or basket ... Minimum Temperature ...171 degrees F ...Minimum Contact Time 30 (thirty) seconds." Review of the facility's, in-service, dated 6/27/23, revealed the dietary staff received an inservice that included "Review of Sanitation." An initial tour of the kitchen on 10/16/23 at 11:40 AM, with the Dietary Manager (DM), revealed six (6) bags of chicken in zip lock bags were soaking in water in the three-compartment sink, thick grease and grime was noted on the side of the stove, a thick grease substance around the edge of the steam table lids and a thick calcium build up was in the steam table compartment pans. The Dietary Manager (DM) said the lids are cleaned every shift but food spill on them because they are stored underneath the steam table where food is served. The DM revealed that the chicken had been soaking in the water since 10:30 AM. During an interview on 10/16/23 at 11:45 AM, with Dietary Worker/Cook #2, she explained the chicken is thawing in the sink for Wednesday's lunch. During an interview on 10/17/23 at 12:08 PM, with the DM confirmed the chicken was soaking in the water. The DM said that Dietary Aide #3 put the chicken in the water to thaw, as he was trying to	M 815		

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M 815	Continued From page 8 prep for Wednesday. An observation on 10/17/23 at 12:15 PM, revealed Dietary Worker/Cook #5 washing pots in the three-compartment sink. The Dietary Worker washed the pots and pan in soapy water and rinsed them with clear water, then placed with the clean pots and pans. The pots and pans were not sanitized. During an interview with Dietary/Cook #5 on 10/17/23 at 12:31 PM, she confirmed she washed the pots and pans and rinsed them off without sanitizing them. The Dietary Worker revealed the sanitizer did not work. She explained when they turn on the sanitizer, the water runs from the back of the dispenser to the floor. Dietary Worker #5 said the sanitizer has been broken for a week and a half to two weeks and states that it has been reported to the DM. During an interview on 10/17/23 at 1:00 PM, with the Registered Dietitian (RD), she revealed she works at the facility on Mondays and Tuesdays. The RD revealed that she was unaware that there was a problem with the sink and sanitizer on the three-compartment sink. The RD revealed she thought the staff was cleaning the stove at least monthly and confirmed the facility should have been cleaning and sanitizing the steamed table lids and steam table compartments daily to prevent cross contamination, food borne illnesses. The RD confirmed the chicken should not have been soaked in water to thaw, as the chicken should have been thawed in the refrigerator or with running water over it to prevent the chicken from causing foodborne illnesses which could cause the residents to get sick. The RD explained that by not sanitizing the pots and pans appropriately, it could also cause	M 815		

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M 815	Continued From page 9 foodborne illnesses. In an interview on 10/17/23 at 1:30 PM, with the DM he stated that Dietary Worker #3 put the chicken in the water to thaw because he was trying to help the cooks to have the chicken ready for Wednesday. The DM confirmed the chicken should have been left in the refrigerator to thaw or it should have had cold running over the chicken to prevent the chicken from getting too warm and possibly cause a food borne illness to the residents and staff. The DM stated that the monthly cleaning schedule for the stove is done by the night cook. He revealed he doesn't remember when the last time the cook cleaned the stove, but he thinks it was between two and three months ago. The manager confirmed the stove had thick greasy grime and build up all over it and needed to be cleaned to prevent fires and cross contamination. The DM also confirmed he was notified Friday of last week (10/13/23) at 9:00 AM, that the sanitation on the three-compartment sink was not working appropriately. The DM stated that the water was running down onto the floor whenever the sanitation was turned on. The DM also explained that the staff was told to turn it on only to allow the sanitation in the water during the time needed and to make sure it was turned off afterwards to prevent it from leaking onto the floor. The DM stated that he was told at that time that the leaking had occurred a week and half prior to his knowledge. The DM revealed that he had called the local dishwashing company and notified them of the leaking. The DM also confirmed the steam table lids had grease build up and grime around the edge of the lids. The DM stated that the lids are cleaned daily but because they are housed under the steam table it causes food and other things to drop on the lids. The DM further confirmed the compartments on the steam	M 815		

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M 815	Continued From page 10 table had extra calcium and grime buildup. During an interview on 10/17/23 at 1:45 PM, the Administrator revealed she did not know that the sink was broken and running water continuously. The Administrator also said she did not know that the sanitation system on the three-compartment sink was not working until today. The Administrator confirmed that by not sanitizing the pots and pans, it could cause foodborne illnesses in the facility. The Administrator also stated that she did not know the staff were soaking the chicken in water to thaw. The Administrator stated that she expects the kitchen to follow the approved dietary guidelines to prevent foodborne illnesses. The Administrator also revealed that she had not been in the kitchen for a while and did not know that the stove had not been cleaned. The Administrator stated that the DM is responsible for the cleaning schedule and making sure it is followed by the dietary staff. During an interview on 10/17/23 at 2:00 PM, with the Maintenance Director he revealed he was unaware that the sink was continuously running and would not stop, nor was he unaware that sanitation was not working appropriately in the three-compartment sink was The Maintenance Director stated that he does not deal with the three-compartment sink, as the local dishwashing company does not want anyone else to perform maintenance on their equipment. The Maintenance Director stated that the facility is responsible for putting equipment issues in the maintenance log and he signs off on them when they are finished. The Maintenance Director revealed that he would fix the sink today as soon as possible. During an interview on 10/17/23 at 2:30 PM, with	M 815		

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M 815	Continued From page 11 Dietary Worker/Cook #4, he revealed he cooks at night. The cook confirmed it has been between five (5) and six (6) months since he cleaned the stove. He also confirmed the compartments and lids on the steam table should have been cleaned. He revealed that when he washed the pots and pans, he ran the sanitizer in the sink and then turned it off, to stop the water from running onto the floor. Dietary Worker #4 confirmed the sanitation system has been broken for two weeks and it had been reported to the Dietary Manager. During an interview on 10/18/23 at 9:10 AM, with Dietary Worker #3, he confirmed he put the chicken in the water to thaw, as he was trying to help the cooks get prepared for Wednesday. Dietary Worker #3 revealed he did not know that thawing chicken submerged in water could cause a foodborne illness.	M 815		