

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 16AL	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 08/01/2019
NAME OF PROVIDER OR SUPPLIER ARRINGTON LIVING CENTER		STREET ADDRESS, CITY, STATE, ZIP CODE 701 SOUTH HOLLY STREET COLLINS, MS 39428		
(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 Level II The State Agency (SA) conducted an annual licensure survey from 07/30/19 through 08/01/19. During the survey the SA determined the facility was not in compliance with the Minimum Standards for The Institutions For The Aged And Infirm. The SA cited 45.32.3 (M940). The facility was licensed for 60 beds, and the census was 53 at the time of the survey.	M 000		
M 940	45.32.3 Dishwashing Dishwashing. Commercial or institutional type dishwashing equipment shall be provided in homes with more than twenty-four (24) beds. The dishwashing area shall be separated from the food preparation area. If sanitizing is to be accomplished by hot water, a minimum temperature of one hundred eighty (180) degrees Fahrenheit shall be maintained during the rinsing cycle. An alternate method of sanitizing through use of chemicals may be provided if sanitizing standards of the Mississippi State Department of Health Food Code Regulations are observed. Adequate counter-space for stacking soiled dishes shall be provided in the dishwashing area at the most convenient place of entry from the dining room, followed by a disposer with can storage under the counter. There shall be a pre-rinse sink, then the dishwasher and finally a counter or drain for clean dishes. This Statute is not met as evidenced by: Level II Based on observations, staff interview, record review, and facility policy review, the facility failed	M 940	Tag M940 1. On 8/1/19, the three (3) compartment sink was tested by the Quality Assurance	9/5/19

Mississippi State Department of Health

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

TITLE

(X6) DATE

Electronically Signed

08/29/19

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M 940	Continued From page 1 to ensure dishes, pots and pans were sanitized to prevent the possibility of food borne illnesses, staff failed to wash their hands between contact with clean and dirty dishes for three (3) of three (3) kitchen observations. Findings include: Review of the facility's policy titled, "Ware Washing", dated May 2014, revealed: It is the center policy that all dishware and service ware will be cleaned and sanitized after each use. The Food Services Director insures that the nutrition service staff is knowledgeable in proper technique for processing dirty dish ware to clean through the dish machine and proper handling of sanitized dish ware. The Food Services Director ensures that all the dish machine water temperatures are maintained in accordance with manufacturer recommendations for high temperature or low temperature machines. Review of the facility's policy titled, "Manual Ware Washing", dated May 2014, revealed It is the center policy to ensure all service ware and cook ware that is not processed through the dish machine will be manually washed and sanitized. The Food Service Director ensures that the Dining Service staff is knowledgeable in proper technique for washing, rinsing, and sanitizing. An observation, on 08/01/19 at 8:43 AM, during the dishwashing machine process, two trays full of cups were run through the dish machine, the rinse water got to 140 degrees Fahrenheit (F). The dishwash machine was a hot temp machine. Dietary Department Staff (DDS) Staff # 1 staff doing the dishwashing and was observed to touch the dirty dishes and then the clean dishes without washing her hands. DDS#1 handled the clean	M 940	Nurse and determined to be at 400 parts per million (ppm) according to manufacturer's recommendations. On 8/1/19, all dishes mishandled by the Dietary Department Staff (DDS) #1 were rewashed by DDS #2 for appropriate sanitation levels according to regulation standards. DD #1 was inserviced on 8/1/19 on the proper handling of dishware and infection control by Quality Assurance Nurse. On 8/1/19, the heat booster was reconnected to the facility dish machine and determined by Maintenance Director to reach appropriate rinse temperature of 180 degrees Fahrenheit. All dishes in stock were recycled through dish machine for proper sanitation levels. 2. No residents were determined to be negatively affected by this deficiency. All residents receiving meals from dietary have the potential to be affected by this deficiency. 3. On 8/26/19, all dietary employees were in-serviced by the Regional Consultant Nurse on proper handwashing and handling of dishes, Manufacturer's temperature requirements for proper sanitation when using dish machine, and appropriate ppm levels for the three (3) compartment sink. 4. On 8/29/2019, Quality Committee determined that the Dietary Director will		

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M 940	Continued From page 2 cups without washing her hands. DDS #2 entered the dishwashing area and also observed DDS #1 touching the clean dishes and then the dirty dishes without washing her hands in between the contacts. In an interview, on 8/01/19 at 1:30 PM, DDS #2 revealed the potential harm of the dishwasher temperature not reaching 180 degrees F was bacteria growth and infectious diseases. DDS #2 revealed the manufacturers temperature recommendations for the rinse water for the dish machine was 180 degrees F. DDS #2 also stated the harm of staff not washing their hands after handling dirty dishes and then handling clean dishes was the potential for contamination. An observation, on 07/30/19 at 10:00 AM, revealed the rinse water's chemical sanitizer level, in the three compartment sink, was required to be 200 to 400 parts per million (ppm). However, on 07/30/19 at 10:00 AM, the chemicals in the rinse water only tested at 20 ppm. An observation, on 08/01/19 at 9:00 AM, revealed, the three compartment, sink's chemical level registered at zero (0) ppm. In an interview, on 08/01/19 at 1:30 PM, DDS #2 revealed the three compartment sink chemical level was supposed to register from 150 to 400 ppm.	M 940	communicate all ppm and dish machine temperatures to the Interdisciplinary Team during morning stand-up meeting for the past 24 hours. The Quality Assurance Nurse will monitor check both temperatures and ppm levels weekly 8/29/2019. The weekly reports will be reported and recorded to Quality Committee monthly by the Quality Assurance Nurse to determine compliance. Should any ppm level or temperature fluctuate from regulatory standard, it will be immediately reported to Maintenance Director and recorded monthly in Quality Committee minutes. The Quality Committee will make recommendations and/or changes as needed.	