STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	25A416	A. BUILDING _____ B. WING _____	03/07/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
BEDFORD ALZHEIMER'S CARE CENTER	298 CAHAL STREET HATTIESBURG, MS 39401

(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) COMPLETION DATE
F 000	INITIAL COMMENTS The State Agency (SA) conducted an annual recertification survey at the facility from 03/04/2024 through 03/07/2024. During the survey, the SA determined the facility was not in compliance with the requirements of participation in Medicare and Medicaid and cited F812. The facility had a census of 60 and was licensed for 60 beds.	F 000		
F 812 SS=F	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is not met as evidenced by: Based on observation, staff interviews, and facility policy review, the facility failed to ensure that foods were stored safely by leaving food opened and exposed on the self, not dating foods	F 812	1. Food items which were not dated with a use-by-date, food items without an identifying label, and food items not discarded or used prior to the use-by-date	4/11/24

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

Electronically Signed | 03/22/2024

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F 812	Continued From page 1 with a use-by date, storing foods without an identifying label, and not discarding food items after their "use-by" date for one (1) of two (2) kitchen observations. Findings include: Record review of the facility's policy, "Food Safety Requirements", revised 11/21/22, revealed, " ...Foods will be stored, in accordance with professional standards for service safety. Policy Interpretation and Implementation ...3. c. iv. Labeling, dating and monitoring refrigerated food ...so it is used by its use-by date ...discarded, and ...v. Keeping foods covered or in tight containers ..." An observation on 3/4/24 at 8:42 AM, of one of the refrigerators revealed (1) opened bag of lettuce, with the date 03/01/24 handwritten on the bag, with no indication that the date was a use-by or an opened-on date. There was (1) opened bag of lettuce-purple cabbage-carrot salad mix with an unreadable date handwritten on the bag. There was (1) opened bag of chocolate chip morsels with a date of 10/20/23 handwritten on the package with no indication if the date was a use-by or an opened-on date noted on the package. There was (1) opened bag of Monterey Jack cheese, with 02/11/24 handwritten on the package, with no indication if the date was a use-by or opened-on date noted on the package. There was (1) opened package of Swiss and American blend cheese slices, with a date of 02/04/24 handwritten on the package with no indication if the date was a use-by or opened-on date noted on the package. There was (1) gallon sized plastic storage bag containing 2 green bell pepper halves, one of the halves contained a	F 812	were discarded immediately by the certified dietary manager on March 4, 2024. 2. All residents have the potential to be affected by the deficient practice. 3. The facility certified dietary manager implemented a departmental rounds log which included checking for properly labeled and sealed items in all food storage areas beginning on 3/8/24. The facility registered dietitian consultant conducted educational training of department staff on 3/11/24 title Food Labeling and Dating. The facility created a new policy titled Date Marking for Food Safety on 3/19/24. All food and nutrition staff were trained on the following policies: Food Safety Requirements, Food Receiving and Storage, and Date Marking for Food Safety during a departmental inservice on 3/19/24. Facility purchased a dating gun that prints legible stickers which are applied to food and clearly indentifiable on 3/20/24. The facility also received freezer stickers on 3/20/24 which are designed for labeling items in very cold temperatures instead of using markers to make items more legible. Facility staff received training on 3/19/24 to discontinue wrapping food items and begin using ziploc freezer storage bags in lieu of wrapping. 4. The dietary manager will check freezers, refrigerators and pantry items for proper labeling and dating five (5) times weekly for eight (8) weeks, beginning on	

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F 812	Continued From page 2 nickel sized black spot with a white ring around the spot, a date of 02/19 was handwritten on the bag with no use-by or opened-on date noted on the package. There was one-half (1/2) of a tomato wrapped in aluminum foil, with a yellow substance smeared on the inside of the foil, with no date written on the package. There were forty-two (42) one half (1/2) cup sized packs of pre-sliced apples, stored in the original box, with a manufacturer's "use thru" date of 02/14/24. The apple slices were brown and soft to the touch. An observation of the freezer revealed one opened plastic bag of tater tots with no date, (1) plastic bag of breaded okra with no date, one plastic bag containing 23 frozen pre-made omelets with a hand written date of 10/16, with no indication if the date was a use-by or opened-on date noted on the package. An observation of the pantry revealed (1) 16-ounce box of cornstarch, with the lid opened and the product exposed. There was also one (3.24)-pound carton of instant mashed potatoes opened and the contents exposed. On 03/04/24 at 8:42 AM, during an interview with the Dietary Manager (DM), she acknowledged there were expired foods, foods dated with no indication of what the date meant and opened, exposed foods on pantry shelves. The DM was unable to definitively state the meaning of the dated foods that did not indicate opened-on or use-by. The DM stated it is the responsibility of the staff who opens the food to date it properly. The DM commented the staff are in-serviced monthly on food safety. On 03/07/24 at 7:40 AM, during an interview with	F 812	3/18/24 and using a checklist titled Kitchen Food Storage and Sanitation. Findings will be taken to the Quality Assurance Committee for review for 3 months beginning April 10, 2024 to assure sustained compliance.	

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F 812	Continued From page 3 the Administrator, he acknowledged there were improperly stored, dated and exposed foods found in the kitchen. The Administrator stated the facility should not have expired foods, and that all foods should be sealed and dated. The Administrator stated the DM and the kitchen staff should routinely check food items at the beginning of the day.	F 812		