MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	18HC	A. BUILDING: _____ B. WING _____	09/26/2024

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
HATTIESBURG HEALTH & REHAB CENTER	514 BAY 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) COMPLETE DATE
M 000	Initial Comments The State Agency (SA) conducted an annual recertification survey at the facility from 09/23/2024 through 09/26/2024. 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 M815.	M 000		
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 and facility policy review, the facility failed to store food in accordance with professional standards for food safety related to a food item not labeled, a scoop stored in a dry bin container, a food item not refrigerated, and an opened food item not discarded after the "Best Before" date for one (1) of two (2) kitchen observations. Findings include: A review of the facility's policy, "Food Receiving and Storage", Revised October 2017, revealed, "Foods shall be ...stored in a manner that complies with safe food handling practices ...6. All foods will be labeled with "open" date at the time of unsealing ...9. All foods stored in the refrigerator or freezer will be ...labeled and dated ..."	M 815	1) On 9/26/24, the Dietary Manager removed the expired cranberries, discarded the unlabeled food item, discarded cornmeal, and also discarded the lime juice. All Dietary staff were in-serviced on 9/26/2024 regarding "Food Storing and Receiving" policy. 2) 112 Residents who utilize dietary services have potential to be affected by this deficient practice. On 9/26/24, the Dietary Manager assessed all foods stored and no other items were identified with safety related concerns. 3) On 9/26,24, the Dietary Manager and the Registered Dietician in-serviced all dietary staff regarding the facility policy "Food Receiving and Storing." All new staff will be in-serviced in orientation. On 9/30/24, the Quality Assurance Committee reviewed the policy "Food Receiving and Storing" and no recommendations were made to change the policy.	10/27/24

Mississippi State Department of Health

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
Electronically Signed		10/16/24

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M 815	Continued From page 1 On 09/23/24 at 10:12 AM, an observation and interview with the Dietary Manager (DM) revealed Freezer #1 had one (1) Styrofoam cup of a frozen substance with no date or label, that the DM was unable to identify the contents. An observation of the pantry revealed one (1) opened bag of dried cranberries with a "Best Before" date of 7/17/24. There was one (1) opened bottle of lime juice with a facility date of 6/17/24 and the manufactures label instructed to "refrigerate after opening". There was a large bin of cornmeal in which the scoop was stored in the corn meal and not in a designated area. The DM stated the dried cranberries should have been discarded and the lime juice should have been stored in the refrigerator. The DM also confirmed the scoop should not have been stored in the corn meal bin. The DM stated the staff are in-serviced every 2 weeks on food safety. On 09/25/24 at 1:21 PM, an interview with the Administrator revealed he was made aware by staff that the lime juice was not stored properly, and a scoop was stored in the corn meal bin.	M 815	4) The Dietary Manager will complete "Facility Dietary Inspection Log" weekly for 4 months, initiating 9/30/24, to identify any food safety concerns throughout the dietary department and any concerns found will be immediately rectified. The Registered Dietician will complete bi-weekly inspections for 4 months, initiating 9/30/24 to further inspect for any safety concerns related to food safe, by completing a "Consultant Dietician Report." Any concerns noted will be immediately rectified and The Quality Assurance Committee will evaluate the findings on 10/24/24 and monthly for 4 months thereafter.	