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
	65RA	A. BUILDING: _____ B. WING _____	02/13/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
MS CARE CENTER OF RALEIGH	309 MAGNOLIA DR/HIGHWAY 35 SOUTH RALEIGH, MS 39153

(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 Survey at the facility from 2/10/2025 through 2/13/2025. The facility was found to not be in compliance with the Minimum Standards for Institutions for the Aged or Infirm, state licensure requirement and M815 was cited.	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: Based on observation, interviews, record review, and facility policy review, the facility failed to label and date prepared foods in the refrigerator and freezer and failed to prevent the possible spread of infection when a kitchen staff member failed to wear a beard guard while preparing plates for the dining hall for one (1) of four (4) days of kitchen observation. Findings included: A review of the facility's "Food Storage Labeling" policy, revised 8/24, revealed, " ...Procedure ...2. All food items that are not in their original container must be labeled with the common name of the food and the use by date. 3. Foods that are prepared and stored for later service must be labeled and dated ..." A review of the facility's "Employee Work Practices" policy, revised 10/17, revealed, " ...Procedure ...2. Proper Work Attire ...c. The food service employee observes the following dress	M 815	1) On February 10,2025, the one (1) pot of peas and carrots, the one (1) pan of uncooked beef hamburger patties, one (1) pan of yeast rolls, mashed potatoes, beef fingers, cooked rice, and corn - all covered in aluminum foil without a preparation date, description, or use-by date were labeled with a preparation date, description of each food item, and use-by date as required by facility policy. On February 10, 2025, the male kitchen worker observed preparing meal trays for residents without wearing a beard guard was instructed by the Dietary Manager to don beard guard immediately. 2) The facility has determined all residents who receive food from dietary services have the potential to be affected by the deficient practice. 3) Personnel actions were completed on	2/27/25

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M 815	Continued From page 1 standards ...iii. Food handlers with facial hair wear a beard restraint ..." On 02/10/2025 at 10:24 AM, during an initial tour with the Dietary Manager (DM), an observation was made of the refrigerator of one (1) pot of peas and carrots, one (1) pan of uncooked beef burger patties, one (1) pan of yeast rolls, mashed potatoes, beef fingers, cooked rice, and corn-all covered in aluminum foil without a preparation date, description, or use-by date. The DM confirmed that the food items were not labeled with the date, description, or use-by date as required by facility policy. On 02/10/2025 at 11:25 AM, during an observation, a male kitchen worker was observed preparing meal trays for residents without wearing a beard guard. On 02/11/2025 at 9:57 AM, during an interview, a kitchen staff worker stated that staff had recently been in-serviced regarding food dating and labeling. On 02/12/2025 at 10:00 AM, during an interview, the Registered Dietitian (RD) stated that the facility's policy for food preparation required all stored food to be labeled with a date and description on the outside of the container. The RD confirmed that staff were required to wear hair restraints while in the kitchen and stated that the male kitchen worker had forgotten to put on a beard restraint. The RD further stated that the expectation for staff was to follow policy and prepare food according to proper food safety guidelines. On 02/13/2025 at 11:56 AM, during an interview, the Administrator stated that the expectation for	M 815	two dietary employees that did not follow policies and procedures regarding food storage labeling with preparation date, description of each food item, and use-by date and failure to don beard guard while preparing resident meal trays on February 10, 2025. The cook is designated to affix a label on all prepped food with an item description, preparation date, and use-by date prior to storage. An in-service for dietary employees was conducted on February 20, 2025 at two (2)pm regarding facility policies on food storage labeling and employee work practices and proper work attire by the Staff Development Nurse. The Dietary Manager will monitor the labeling of stored food for item description, preparation date, and use-by date daily and will monitor compliance with the wearing of a beard guard by male employee(s) during meal tray preparation daily. 4) The Dietary Manager will use a Dietary Monitor form to audit for food storage labeling and for proper work attire of employees while preparing food daily beginning February 11, 2025. This audit will continue for three (3) months to ensure corrective action is achieved and sustained. The Dietary Manager will present the Dietary Monitor audit findings to the Quality Assurance Performance Improvement Committee (QAPI) beginning February 27, 2025 then monthly for three months to ensure continued compliance.	

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M 815	Continued From page 2 kitchen staff was to follow facility policies to safely prepare food and prevent the spread of infection among residents. The Administrator stated that food safety measures were essential to ensuring that residents received meals that met their preferences and nutritional needs.	M 815		