STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	255340	A. BUILDING _____ B. WING _____	08/20/2021

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
NORTH POINTE HEALTH & REHABILITATION	211 WINDMILL DRIVE MERIDIAN, MS 39305

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F 000	INITIAL COMMENTS The State Survey Agency (SSA) conducted an annual survey from 8/17/21 through 8/21/21. During the survey the SA determined the facility was not in compliance with the Medicare and Medicaid Requirements for participation. The SSA cited deficiencies at F812. The facility held a license for 60 beds, with a census of 52.	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, interviews, record review and facility policy review, the facility failed to ensure food was distributed and secured under professional standards. The facility also failed to cover, date, and label food items in the refrigerators and freezer and failed to ensure the	F 812	On 8/17/21 the QA committee met and put the following actions into place: All temperature logs (freezer, walk in refrigerator, reach-in refrigerator and dry storage) were started. The Administrator	9/10/21

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

Electronically Signed | 09/03/2021

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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F 812	Continued From page 1 refrigerator and freezer temperatures were appropriate to prevent the possible spread of food borne illness for 52 of 52 residents. Findings Include: Review of the facility's policy "Monitoring Temperatures of Cooked Food" with a revised date 2/15 revealed "the temperature of cooked foods will be monitored to ensure that the foods are not in the danger zone (above 41 degrees Fahrenheit (F) and below 135 degrees F for more than six (6) hours" and "1. Cooked foods after being cooked to the required minimum internal temperature, will be held on hot holding equipment that will keep the food at a minimum of 135 degrees F or higher. 2. The temperature of each potentially hazardous food will be taken at the following times: a. When the cooking process is completed. b. When the food is placed in the holding equipment. c. After food has been in the holding equipment for two (2) hours. d. When the storage process begins. e. Two (2) hours after the storage process began. f. Four (4) hours after the storage process began. 3. Cooking and holding temperatures should be recorded on the Food Holding Temperature Log. These logs should be maintained in a notebook in the serving area. 4. Storage temperature should be recorded on the Cooked Food Storage Temperature Log. These records should be maintained in a notebook near the refrigeration equipment. 5. All parts of reheated cooked foods must reach 165 degrees F for 15 seconds. Foods are discarded after being reheated once. 6. Prepackaged ready to eat foods must be heated before serving to 135 degrees before holding for service."	F 812	created a binder specifically for temperature logs for the freezer, both refrigerators, dry storage, dishwasher, and three compartment sink that is organized by month. A "blank forms" binder was also created with blank copies of all temperature logs. This binder is available to all dietary staff. Blank copies of these logs will be kept in the Administrator's office as well. All dietary staff were in-serviced on the facility policies regarding "Food Storage Labeling" and "Montoring Temperatures of Cooked Foods". Staff was educated on the importance of completing all temperature logs, first in first out inventory method, and the location of the newly created binders. The Administrator and all department heads from North Pointe Health & Rehab, along with two Administrators from sister facilities, Dietary Manager from sister facility and corporate staff assisted with cleaning the dietary department. Any undated food items were disposed of, while all remaining items were checked for received dated, opened date and use by date. On 8/18/21 a contract Certified Dietary Manager began working at our facility and the registered dietician used as a consultant was present on 8/18/21 and 8/19/21. Although all residents did have the potential to be affected by this deficient practice, the Administrator and Director of Nursing determined that there were no residents affected on 8/18/21. Administrator and Director of Nursing	

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F 812	Continued From page 2 Review of the facility's policy "Food Storage Labeling" with a revised date of 2/15 revealed "the facility will ensure the safety and quality of food by following good storage and labeling procedures", and "1. All food items that are not in their original container must be labeled with the common name of the food. 2. Food held for longer than 24 hours must be labeled, and date marked to indicate the use by date....4. Suggested labeling includes: common name and date of expiration or use by date... 8. Monitoring storage temperatures a. a thermometer is kept in all storage areas. b. Temperatures in food storage units are monitored daily. c. Documentation of time and temperature is recorded on the appropriate form." On 08/17/21 at 10:20 AM, during the initial tour of the kitchen, the State Surveying Agency (SSA) observed a Refrigerator/Freezer Temperature Log with a date of July 2021. The log was visibly located on the outside wall of the walk-in refrigerator and freezer. There was no Refrigerator/Freezer Temperature Log visible for the sliding door ("reach-in") refrigerator. On 8/17/21 at 10:25 AM, during an interview with Dietary #2, the SSA asked to review the Refrigerator/Freezer Temperature Log for August 2021. Dietary #2 stated that no one had checked the temperatures during August and there were no logs available to review for the current month. On 8/17/21 at 10:35 AM, during an interview with Dietary #4, she stated no one had checked the refrigerator or freezer temperatures this month (August) because there were no forms (Refrigerator/Freezer Temperature Log) in which to record the temperatures. The SSA asked who	F 812	interviewed staff and reviewed nursing records to determine that no residents had any gastrointestinal problems during the time of the deficient practice. On 8/17/21 the Administrator began doing daily dietary rounds to ensure that all temperature logs are completed and all food is labeled and dated correctly. The contract Dietary Manager is monitoring all staff and observing all practices performed by dietary staff. On 8/17/21 the Administrator reviewed the following policies with all dietary staff: Monitoring temperatures of cooked food, food storage labeling, storage of cooked food, storage of refrigerated food, storage of frozen food, and storage of canned and dry food. On 8/25/21 the contract Dietary Manager and Administrator did education with all dietary staff on job description, break times, and new cleaning schedules through individual in-services. On 8/17/21 the Administrator (or Director of Nursing or Charge Nurse in the Administrator's absence) will conduct daily dietary rounds for three months and biweekly rounds for the next three months. All temperature logs will be reviewed for completion, kitchen will be evaluated for overall cleanliness and neatness, all food will be checked for appropriate labeling and dating in freezer, refrigerators and dry storage. The contract dietary manager will continue overseeing the kitchen until 9/7/21, when the permanent dietary manager begins employment at the facility. The Dietary	

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F 812	Continued From page 3 is responsible for providing the log to the dietary staff for recording purposes and she explained the previous dietary manager had always posted the blank log at the beginning of each month, but now there is no manager or team leader and she did not know who to ask for the blank forms. On 8/17/21 at 10:50 AM, during an interview with Dietary #3, she stated the staff has not had any temperature logs (Refrigerator/Freezer Temperature Log) for the month of August, and no one has checked the temperatures for the refrigerators or freezers. The SSA asked if there was a reason that no dietary staff had asked for a temperature log to record the refrigerator and freezer temperatures, and she replied that she had forgotten about recording the temperatures. On 8/17/21 at 11:00 AM, during an observation of the walk-in refrigerator, the SSA and Dietary #2 observed a container of food which appeared to be beans, that was not identified with a label or a date (received or "use by"), one container wrapped in clear plastic wrap of previously opened turkey lunch meat which was not identified with a label or date (received or "use by"), another container of turkey lunch meat which was sealed (not previously opened) but did not have an identifying date (received or "use by"), a container of white shredded cheese with no identifying label or date (received or "use by"), a container of salad dressing that was previously opened with no identifying date (received or "use by"), and six (6) cucumbers in a large clear plastic container which had no identifying date (received or "use by"). The cucumbers appeared soft and deformed, and had numerous white, molded areas.	F 812	Manager or Administrator will continue conducting in-services monthly, or as often as needed, to educate staff on policies. The QAPI committee approved this plan on 8/25/21. The QAPI committee (the committee will include the Dietary Manager and at least one other dietary staff member) will meet weekly beginning 8/27/21 for three months (then resume regular monthly meetings) to review the findings for accuracy and determine if these actions have in fact corrected the deficiency. If non-compliance is found, the QAPI committee will implement in-services and training by the Registered Dietician consultant for all dietary staff. This plan of correction will be completed on 9/10/21.	

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On 8/17/21 at 11:10 AM, the SSA asked Dietary #2, how long the cucumbers had been in the refrigerator and she replied that did not know. The SSA asked Dietary #2 to explain the procedure for storing and labeling food, and she stated all food items should be dated when opened and when received, and leftover food items should be labeled with the name of the item and the date when stored. She further explained food items should be discarded after seven (7) days of opening. Dietary #2 agreed the food items should have been labeled and dated and the cucumbers should have been discarded.

On 8/17/21 at 11:15 AM, the SSA and Dietary #2 walked into the walk-in freezer and observed a container of whipped cream in which the plastic seal on the lid was not intact and there was no identifying date (received or "use by") noted on the container. The SSA also observed a container of green vegetables, open to air with no covering, in which a large amount of ice had accumulated on the top layer of the open green vegetables. The SSA observed a container of 10 biscuits which was not identified with a label or date (received or "use by"). The SSA observed a container of hush puppies with no identifying label and no date (received or "use by").

On 8/17/21 at 11:20 AM, in an interview with Dietary #2, she agreed the items in the freezer should have been labeled and dated and the frozen green vegetables with ice accumulation should have been discarded.

While reviewing the Food Temperature Log, the SSA noted there was no food temperatures recorded on 8/2/21 and 8/3/21 for the breakfast and lunch meals. The food temperatures for

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dinner were not recorded on 8/4/21, 8/5/21, 8/10/21, and 8/13/21. The food temperatures for three (3) meals (breakfast, lunch, dinner) were not recorded on 8/8/21, 8/9/21, 8/14/21, 8/15/21, and 8/16/21.

On 8/17/21, at 11:30 AM, the SSA asked Dietary #4 about the missing entries in the Food Temperature Log. She confirmed the food temperatures were not recorded on the Food Temperature Log since 8/13/21 and she stated she did not know why the entries have been omitted since that date. The SSA asked Dietary #4 if there are any other places in which food temperature documentation could be recorded other than the log, and she confirmed there were no other forms. She stated the food temperatures were either not checked or they were checked and not documented. She further stated the cooks are responsible for checking and recording the temperature of the food on the tray line.

On 08/17/21 at 3:00 PM, during an interview with Administrator, she confirmed she is responsible for managing the dietary department since she is the Administrator and there is currently no Dietary Manager on staff. The Administrator admitted that she has helped in the kitchen but has not reviewed the Refrigerator/Freezer Temperature Log or the Food Temperature Log. She further stated she was not aware the dietary staff did not have a blank Refrigerator/Freezer Temperature Log to use for August 2021. The Administrator also confirmed she was not aware of the issues related to labeling and dating of open containers of food in the refrigerators or freezers. The SSA asked the Administrator about the possibility of negative outcomes due to not checking food

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temperatures on the tray line and serving food items that are not labeled or dated. The Administrator stated it is important to check food temperatures prior to serving food to avoid anyone from getting food too hot or too cold, and to avoid serving undercooked food because the residents could get sick with food poisoning.

On 08/17/21 at 3:30 PM, during an interview with the Director of Nursing (DON), she stated it is important to check the food line temperatures before serving food to the residents to ensure the food is not too hot or too cold and to make sure the food is thoroughly cooked. The SSA asked the DON about negative outcomes that can occur from serving undercooked food, and she stated residents could get food poisoning. She also confirmed the importance of dating food (in refrigerators and freezer) when received and opened, in order to avoid serving spoiled food that could cause gastrointestinal issues or food poisoning.

On 08/17/21 at 3:55 PM, during a phone interview with the Registered Dietician (RD), she stated she was not aware of any missing entries in the Food Temperature Log or Refrigerator/Freezer Temperature Log. The SSA asked the RD about negative outcomes that can occur from not checking food temperatures on the tray line. She stated if food is not cooked to the correct temperature, someone could get food poisoning. She also confirmed that it is important to date food items when received and opened (in refrigerators and freezer), to ensure the food items are not expired because if someone consumed expired or spoiled food, they could get sick with food poisoning.

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F 812	Continued From page 7 08/19/21 at 4:00 PM, during an interview with the Infection Preventionist (IP), she confirmed the purpose of dating food items when received and when opened (in refrigerators and freezer), is to ensure the facility does not serve spoiled or expired food that could make the residents sick. She stated serving spoiled or expired food can cause a resident to experience symptoms such as nausea, vomiting, and food poisoning. She further stated the purpose of checking the temperature of food before serving is to ensure the food is not too cold or too hot and to make sure the food is not undercooked. She further stated if a resident ate undercooked food, the resident could get food poisoning.	F 812		