

Mississippi State Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 08/28/2025	
NAME OF PROVIDER OR SUPPLIER WILKINSON COUNTY SENIOR CARE				STREET ADDRESS, CITY, STATE, ZIP CODE 116 SOUTH LAFAYETTE STREET PO BOX 116, CENTREVILLE, Mississippi, 39631			
(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	
M0000	Initial Comments		M0000				
	The State Agency (SA) conducted an annual recertification survey at the facility from 08/25/2025 to 08/28/2025. 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 requirements and cited M815.						
M0815	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 LICENSURE REQUIREMENT is NOT MET as evidenced by: Based on observation, staff interview, and facility policy review, the facility failed to properly store frozen and dry storage food in accordance with professional standards for food service safety for one (1) of four (4) days of survey. Findings Include: A record review of the facility policy "Storage of Frozen Foods" with a review date of 11/23 revealed, "The facility ensures the quality and safety of frozen food through accepted storage practices. 8. Opened boxes with liners should be closed and sealed tightly with packing tape or twist ties..." On 08/25/2025 at 10:48 AM, during an initial tour of the kitchen with the Dietary Manager (DM), multiple concerns were identified in the freezer and dry storage areas. In the freezer, several food items were observed open and exposed to air inside their original cardboard boxes, including Pillsbury biscuits, sugar-free chocolate chip cookies, Salisbury steak patties, chicken patties, and fish sticks. In the dry storage room, a box of yellow cake mix was found stored in a plastic bag within a cardboard box but not sealed. None of the open items were tightly sealed or protected from air exposure.		M0815				

Office of Primary Care and Health Systems Management

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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M0815	Continued from page 1 On 08/25/2025 at 11:29 AM, during an interview with the Dietary Manager, she confirmed that all open food items should be sealed before storage in both the freezer and dry storage. She explained that exposure to air can lead to freezer burn and, in dry storage, create conditions that may contribute to resident illness. She acknowledged that staff had left the food items open and stated it is her responsibility to ensure food is stored correctly and that she checks behind staff. On 08/28/2025 at 2:00 PM, during an interview with the Nursing Home Administrator (NHA), she stated that staff are expected to follow policies and procedures. She reported that she had met with the dietary team and planned to implement cross-training among kitchen staff to ensure compliance with proper storage procedures.		M0815				