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 **09/18/2025**

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
LANDMARK OF COLLINS	**1315 SOUTH FIR AVE , COLLINS, Mississippi, 39428**

(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 The State Agency (SA) conducted an annual recertification survey and Complaint Investigation (CI), MS #2605608 at the facility from 9/15/25 through 9/18/25. CI MS #2605608 was investigated for pressure ulcers and there were no citations related to the complaint. 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 and M1570.	M0000		
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 remove expired food items from the refrigerator by the manufacturer's expiration date, maintain the refrigerator in a clean condition free from spills, and store food according to manufacturer's instructions for one (1) of four (4) survey days of survey. Findings include: A review of the facility's policy, "Food Storage Labeling" revised August 2024, revealed, "…The facility will ensure the safety and quality of food by following good storage procedures…Procedure…7. Recommended Food Storage Chart…c. Steps to use the chart…iii. Use the calendar to select the recommended date to discard…d. discard foods that are found to have exceeded their storage time…8. Rotation a. First In, First Out method is used to rotate food in all storage areas i. Identify the food item's use by date or expiration date..." On 09/15/2025 at 10:18 AM, during the initial tour of the dietary department with the Dietary Manager (DM), a gallon of whole milk in cooler #3 was observed with a manufacturer's expiration date of 09/14/2025. The floor	M0815		

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

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M0815	Continued from page 1 of the refrigerator was unclean and contained dried milk residue. The DM stated dietary aides are responsible for checking expiration dates and cleaning spills as they occur. A bottle of low-sodium soy sauce was also observed stored on a shelf above the sink despite manufacturer instructions indicating it must be refrigerated after opening. The DM acknowledged the finding and stated she was unaware soy sauce required refrigeration after opening. On 09/18/2025 at 1:36 PM, during an interview, the Administrator stated that it is his expectation that the dietary department ensure proper food storage and monitoring of expiration dates.	M0815		
M1570	48.58.1 Infection Control The following infection control standards shall be met: 1. The facility must maintain and document an effective infection control program that protects patients, families, visitors, and facility personnel by preventing and controlling infections and communicable diseases. 2. The facility must have an active surveillance program that includes specific measures for prevention, early detection, control, education, and investigation of infections and communicable diseases in the facility. There must be a mechanism to evaluate the effectiveness of the program(s) and take corrective action when necessary. The program must include implementation of nationally recognized systems of infection control guidelines to avoid sources and transmission of infections and communicable diseases. 3. The facility must follow accepted standards of practice to prevent the transmission of infections and communicable diseases, including the use of standard precautions. This LICENSURE REQUIREMENT is NOT MET as evidenced by: Based on observation and staff interview, the facility failed to handle residents' clean clothing in a manner that prevented the possible spread of infection for one (1) of four (4) days of survey. Findings include: On 9/15/25 at 2:50 PM, during an observation and	M1570		

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M1570	Continued from page 2 interview with Laundry Worker (LW) #1, she was delivering clean clothes to residents' rooms while holding the clothes close to her body, so they touched her uniform during four (4) delivery stops. LW #1 stated she had been trained not to allow residents' clothing to touch her clothing, as this could spread germs and infection. She reported that staff were in-serviced monthly on infection control practices. On 9/18/25 at 9:33 AM, during an interview with the Infection Prevention (IP) Nurse, she acknowledged that LW #1 failed to handle the clean laundry in a manner that would prevent infection. The IP Nurse stated she provided monthly in-service training on infection control and expected staff to follow guidelines to keep clean clothing away from their uniforms. On 9/18/25 at 9:37 AM, during an interview with the Administrator, he acknowledged that he was made aware that a laundry worker had allowed residents' clean clothing to touch her uniform during transport. He stated that his expectation was for clothes to be washed and covered during delivery to prevent contamination.	M1570		