STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 255215	(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
F0000	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 requirements of participation in Medicare and Medicaid and cited F812 and F880. The facility had a census of 56 and was licensed for 60 beds.	F0000		
F0812 SS = D	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:	F0812		

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 reverse for further 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.

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

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F0812 SS = D	Continued from page 1 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. 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 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 was his expectation that the dietary department ensure proper food storage and monitoring of expiration dates.	F0812		
F0880 SS = D	Infection Prevention & Control CFR(s): 483.80(a)(1)(2)(4)(e)(f) §483.80 Infection Control The facility must establish and maintain an infection prevention and control program designed to provide a safe, sanitary and comfortable environment and to help prevent the development and transmission of communicable diseases and infections. §483.80(a) Infection prevention and control program.	F0880		

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F0880 SS = D	Continued from page 2 The facility must establish an infection prevention and control program (IPCP) that must include, at a minimum, the following elements: §483.80(a)(1) A system for preventing, identifying, reporting, investigating, and controlling infections and communicable diseases for all residents, staff, volunteers, visitors, and other individuals providing services under a contractual arrangement based upon the facility assessment conducted according to §483.71 and following accepted national standards; §483.80(a)(2) Written standards, policies, and procedures for the program, which must include, but are not limited to: (i) A system of surveillance designed to identify possible communicable diseases or infections before they can spread to other persons in the facility; (ii) When and to whom possible incidents of communicable disease or infections should be reported; (iii) Standard and transmission-based precautions to be followed to prevent spread of infections; (iv)When and how isolation should be used for a resident; including but not limited to: (A) The type and duration of the isolation, depending upon the infectious agent or organism involved, and (B) A requirement that the isolation should be the least restrictive possible for the resident under the circumstances. (v) The circumstances under which the facility must prohibit employees with a communicable disease or infected skin lesions from direct contact with residents or their food, if direct contact will transmit the disease; and (vi)The hand hygiene procedures to be followed by staff involved in direct resident contact. §483.80(a)(4) A system for recording incidents identified under the facility's IPCP and the corrective actions taken by the facility.	F0880		

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F0880 SS = D	Continued from page 3 §483.80(e) Linens. Personnel must handle, store, process, and transport linens so as to prevent the spread of infection. §483.80(f) Annual review. The facility will conduct an annual review of its IPCP and update their program, as necessary. This 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 interview with Laundry Worker (LW) #1, she was delivering clean clothes to residents' rooms while holding the clothes close to her body, so that the clothes 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.	F0880		