

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 07/31/2025	
NAME OF PROVIDER OR SUPPLIER BOLIVAR MEDICAL CENTER LTC				STREET ADDRESS, CITY, STATE, ZIP CODE 901 E SUNFLOWER RD P O BOX 1380, CLEVELAND, Mississippi, 38732			
(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 at the facility 7/28/25 through 7/31/25. During the survey the SA determined that the facility was not in compliance with the Mississippi Regulations for Minimum Standards for Institutions for the Aged or Infirm and cited M 815. Census at the time of the survey was 28 and the facility had beds for 35 residents.		M0000			08/13/2025	
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: Level II Widespread Based on observation, staff interviews, and facility policy review the facility failed to ensure hair restraints were utilized during food preparation to prevent contamination for one (1) of two (2) kitchen tours. Findings include: Review of the facility policy "SANITATION AND INFECTION CONTROL" with a revision date of 1/2025, revealed that "Team members will wear hair restraints regardless of the length of hair or beard at all times in the kitchen." On 7/30/2025 at 11:00 AM during the kitchen tour with the Dietary Manager (DM), an observation was made of Chef #1 preparing food in the kitchen without a hair net in place. Chef #1 was wearing a black baseball hat, and his hair was sticking out approximately 3-4 inches in length from under the hat. An interview with the DM on 7/30/25 at 11:15 AM revealed she was aware Chef #1 was required to wear a		M0815	F0812: Immediate Corrective Action: 1. The Dietary Manager provided in-person on-site training re: the Sanitation and Infection Control policy with staff as well as the importance of compliance. Visual audit to ensure all kitchen staff were wearing proper hair restraints (hair nets). Corrected on 07/31/25. Identifying and Protecting other Residents: 1. This deficient practice has the potential to affect all 28 residents. 2. As of 07/31/2025, there are no reports of concerns or complaints to Administrator or to Dietary Manager from this deficient practice-confirmed by Administrator on 08/12/2025. Measures to Prevent Recurrence: 1. In-service education began on 08/13/25 and was provided to all current kitchen staff members on policy regarding hair restraints. Policy will be provided to the staff along with directions from Dietary Manager.		09/05/2025	

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 hair net and stated, " Yes, he should have a hair net on and I've told him he has to wear it." During an interview with the Administrator (ADM) on 7/31/2025 at 9:45 AM, she stated that she has had to talk with Chef #1 in the past regarding the hair net and their facility policy regarding food safety.		M0815	Continued from page 1 Copy of all signed education will be provided to the Administrator upon completion 2. The new hire kitchen staff orientation revised to include the training. This will help ensure continued compliance and consistency with training. 3. All trainings attended will be signed and dated by the staff member and Dietary Manager. A copy to be provided to the Administrator. 4. All staff will be fully educated on the policy no later than 08/22/25. Monitoring for Sustained Compliance: 1. Dietary Manager or appointed designee (Administrator or Dietitian) will perform random visual audits for compliance with hair restraints: a. Weekly for first three (3) months beginning 08/18/25. b. Monthly for three (3) months beginning December 2025 through February 2026 c. Quarterly beginning in March 2026 2. Dietary Manager will report results of audits and observations to Quality Assessment and Assurance Committee quarterly. Goal compliance rate of 100%. The first report to Quality Assessment and Assurance Committee will be on Thursday, 09/04/25. 3. Any non-compliance from an employee will be immediately escalated to Administration for re-education and/or disciplinary action. Completion Date: Corrective action will be fully implemented on 09/05/25.			