

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 10/09/2025	
NAME OF PROVIDER OR SUPPLIER YALOBUSHA COUNTY NURSING HOME				STREET ADDRESS, CITY, STATE, ZIP CODE 630 SOUTH MAIN STREET , WATER VALLEY, Mississippi, 38965			
(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				
M0815	The State Agency (SA) conducted an annual survey and a complaint investigation (CI) MS #2631817 at the facility from 10/06/25 through 10/09/25. 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. There were no deficiencies cited related to the CI. 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 observations, interviews and facility policy review, the facility failed to ensure the residents' food was stored, thawed and monitored under sanitary conditions for two (2) of four (4) kitchen tours. Findings Include Review of the facility policy titled, "Refrigerator/Freezer Temperature Checks" with no revision date, revealed, "The kitchen supervisor and/or the Dietary Manager shall check all refrigerator temperatures and freezer temperatures at least twice daily." Review of the facility policy titled, "Food Preparation and Service" with no revision date, revealed, "...Thawing Frozen Food 1. Foods will not be thawed at room temperature. Thawing procedures include... a. thawing in the refrigerator...b. completely submerging in cold running water...c. thawing in the microwave, then cooking and serving immediately...d. thawing as part of a continuous cooking process..." An observation on 10/06/2025 at 10:30 AM, during the initial kitchen tour revealed there was no refrigerator temperature log for the month of October and		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 approximately 200 raw chicken drumsticks were sitting directly in the kitchen sink. The chicken appeared to be partially thawed on the top layer with no container, ice, or cold running water observed under or around the chicken. In an interview on 10/06/25 at 10:35 AM, the Dietary Manager (DM) stated, "It's the first of the month and I haven't had time to get the temperature log up. She then stated," We're about to cook it." in reference to the partially frozen chicken drumsticks in the sink. The DM did not provide documentation or describe a safe thawing method. She confirmed there was no container for the chicken and no running water and stated, " Food not properly thawed and stored can cause food-borne illnesses." A second kitchen tour on 10/07/25 at 9:00 AM, revealed a refrigerator temperature log was posted. The DM provided a temperature log for October with no temperature logged for 10/01/25-10/05/25. The first temperature logged was on 10/06/25. When asked about the importance of checking temperatures on refrigerators, she stated, "to ensure proper food storage for the safety of the residents." On 10/07/25 at 2:00 PM, an interview with the Director of Nursing (DON) confirmed that the improper storage of chicken could cause a food borne illness and that refrigerator temperatures should have been checked on the refrigerator and should have been posted and visible in the kitchen.		M0815				