

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 72TC	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 11/26/2019
NAME OF PROVIDER OR SUPPLIER TUNICA COUNTY HEALTH & REHAB, LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 1024 HIGHWAY 61 SOUTH TUNICA, MS 38676		
(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) COMPLETE DATE
M 000	Initial Comments The State Survey Agency (SA) conducted an annual licensure and recertification survey from 11/24/19 to 11/26/19. During the survey, the SA determined the facility was not in compliance with State Licensure Regulations for the Aged or Infirm, and cited State Statutes at M825 and M855. At the time of the survey, the census was 55, and the facility held a license for 60 beds.	M 000		
M 825 SS=D	45.30.1 Meal and Nutrition Meal and Nutrition. At least three (3) meals in each twenty-four (24) hours shall be provided. The daily food allowance shall meet the current recommended dietary allowance of the Food and Nutrition Board of the National Research Council of the National Academy of Science adjusted for individual needs. A standard food planning guide (e.g., food pyramid) or Nutrient Based Menu (determined by nutritional analysis) shall be used for planning and food purchasing. It is not intended to meet the nutritional needs of all residents. This guide must be adjusted to consider individual differences. Some residents will need more or less due to age, size, gender, physical activity, or state of health. This Statute is not met as evidenced by: Level II Based on observation, family interview, staff interview, and facility policy review, the facility failed to provide prescribed therapeutic diets for two (2) of 43 residents with therapeutic diet orders, Resident #50 and Resident #47. Findings include:	M 825	1. Residents #50 and #47, as well as all residents with therapeutic diets, tray cards were updated to include the restrictions that coincide with the ordered therapeutic diet. 2. Facility implemented a tool to monitor tray service for residents with therapeutic diets. At the time of survey the facility had 43 residents with therapeutic diets	12/26/19

Mississippi State Department of Health
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Electronically Signed

12/17/19

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M 825	Continued From page 1 Review of the facility's "Resident Nutrition Services", policy, revised July 2017, revealed: Each resident is provided with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident. Findings include: Resident #50 On 11/25/19 at 5:45 PM, observation of the dinner meal, in the dining room, revealed Resident #50 received scrambled eggs, one (1) piece of french toast, cheese grits casserole, 240 milliliters (ml) cranberry juice on ice, 120 ml tomato juice, 240 ml water, five (5) vanilla wafers, a small bowl of fruit cocktail (grapes, pears, cherries, peaches), one (1) individual size Promise margarine, one (1) 1.4 ounce (oz) Smuckers regular breakfast syrup, one (1) packet of pink sugar substitute, one (1) salt, and one (1) pepper packet. Review of Physician Orders, dated November 2019, revealed an order dated 8/27/19, for Resident #50: "Mechanical (Mech) Soft Renal Low Concentrated Sweets (LCS), Carbohydrate Controlled Diet (CCD) Diet with chopped meat. May add Benefiber to Breakfast (BKFST) to aid with elimination". Review of the "Menu Guide Report" (Week 3, Day 2), revealed the dinner meal for a Renal Diet should offer Egg of choice-two (2) each, Buttered Grits, Vanilla Wafers-five (5) each, French Toast, Syrup, Margarine, Renal Fruit, Iced Tea, Milk-one half (1/2) each. The Low Concentrated Sweets (LCS)/ Consistent Carbohydrate Diet (CCD) should have Diet Syrup.	M 825	ordered. Food Service Supervisor or Charge Nurse will observe no less than 2 therapeutic diet trays per meal to ensure diets are being followed as ordered. Monitoring therapeutic diet tool begin on 11/27/19 and was revised 12/18/19 to include no less than 2 diets per meal. 3. All staff were in-serviced prior to their next shift on the following dates 11/26/19, 11/27/19, 11/28/19, 11/29/19 and 11/30/19 in regards to Therapeutic diets and restrictions. MDS Nurse conducted the in-service and provided handouts detailing the restrictions involved with Therapeutic diets. 4. Food Service Supervisor or Charge Nurse will monitor on a daily basis for 3 months and will add to the on-going Quality Assurance Committee monitoring in January of 2020 and quarterly thereafter. If Quality Assurance Committee determines new monitoring tool is ineffective, a new intervention will be determined on 12/26/19. 5. The corrective action will be completed on 12/26/19.	

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M 825	Continued From page 2 During an interview, on 11/25/19 at 5:06 PM, the Resident Representative (RR) stated Resident #50 was supposed to be on a Renal Diet, and she felt the resident was not getting the proper diet. She stated the resident received the same food every other resident gets. The RR stated she and other family members bring food and feed to the resident, because she would eat better for the family. In an interview on 11/25/19 at 6:31 PM, the Food Service Supervisor (FSS) stated Resident #50 should not have tomato juice on her tray, because it is high in potassium. The FSS stated the resident's grits should have been buttered, instead of with cheese, and she should not have regular syrup. She stated Resident #50 did not like milk, and had a preference for cranberry juice. Resident #50 was present at table during interview and shook her head "no" to milk. The Resident Representative was also present and stated they wanted cranberry juice, for urinary health, due to frequent Urinary Tract Infections. On 11/25/19 at 6:49 PM, the Food Services Supervisor (FSS) stated both she and the kitchen staff should have checked the tray against the diet card before it was served. She stated the kitchen staff had been here a long time, a couple of them 20 plus years. She stated the staff can look at the Diet Manual, in regards to therapeutic diets, but they don't have anything posted with the specific diets. She stated the Menu is printed daily, but the spreadsheet for each meal, with each therapeutic diet, is not posted where the staff plating the meals can see it. She stated the staff can go to the diet manual in her office, it's always unlocked, and she thought they all knew where the book was. (An	M 825		

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M 825	Continued From page 3 interview with Dietary Staff #2, the Cook, revealed she did not know where the Diet Manual was located). On 11/26/19 at 10:21 AM, during an interview, the Interim Director of Nursing (IDON) stated, "I wouldn't think she should have had cheese grits or tomato juice, but she was unable to state why those items should not be on a Renal tray". She revealed possible consequences of someone prescribed a Renal diet receiving foods not recommended, could be detrimental to their Renal status and overall health. She stated she could not recall why tomatoes should not be on Renal diet. She revealed Resident #50 was in the hospital a couple of times, a month or two (2) ago, and thought it was elevated potassium both times. She stated, "I think they had to do emergency dialysis during one visit. It would be a possibility for her diet to cause her elevated potassium". She stated, "The tray card should ideally be checked by the Dietary Staff plating the tray, and then by the Certified Nursing Assistant serving the tray. The IDON confirmed the current system of tray cards would be hard for staff to determine what foods should be served to residents with special therapeutic diets. Record Review of the Face Sheet, for Resident #50, revealed the facility admitted the resident on 1/29/19, with diagnoses to include: Cerebral Infarction, Unspecified, Dysphasia following Nontraumatic Intracerebral Hemorrhage, Hyperkalemia, and Chronic Kidney Disease Stage 3 (moderate). Review of the Minimum Data Set (MDS), with an Assessment Reference Date (ARD) of 11/6/19, revealed a Brief Interview for Mental Status (BIMS) Score of 99, indicating severely impaired	M 825		

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M 825	Continued From page 4 cognitive skills for daily decision making. Resident #47 On 11/25/19 at 06:16 PM, an observation of Resident #47's dinner tray, in the dining room, revealed two (2) tomato wedges, cheese grits, scrambled eggs, fruit cocktail (with pears, peaches, grapes and cherries), french toast, tomato juice, tea, water, coffee, syrup, pepper and sweet and low. Review of Resident #47's November 2019 Physician's orders, revealed an order for a Mechanical Soft Renal Diet, related to diagnoses of Chronic kidney disease, stage 4, Diabetes, and dependence on renal dialysis. On 11/25/19 at 6:25 PM, an interview with Certified Nursing Assistant (CNA) #1 confirmed Resident #47 had on his tray: two (2) tomato wedges, cheese grits, fruit cocktail, scrambled eggs, french toast, tomato juice, tea, water, coffee, pepper and sweet and low. CNA #1 revealed she was not sure what was allowed on a Renal diet and was not sure how she could find out. On 11/25/19 at 6:45 PM, an interview with Dietary staff (DS) #2 revealed she had been an employee for five (5) years, and she was responsible for placing the food on the plates for the residents on 11/25/19, for the dinner meal. DS #2 revealed she did not think she put the tomato juice and tomato wedges on the renal diet trays, and did not know she was not supposed to serve cheese grits. DS #2 revealed she was not sure of the restrictions of a Renal Diet. DS #2 stated she thought the guidance for a Renal Diet was posted on the bulletin board. DS #2 walked to the bulletin board and could not find any	M 825		

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M 825	Continued From page 5 information, related to Renal Diets. DS #2 asked the Dietary Manager (DM) where she could find some information on Renal Diets and was told by the DM it was in a book in her office. DS #2 revealed she did not know where the book was kept, but she could go look. On 11/26/19 at 10:18 AM, an interview with the Director of Nursing (DON) revealed she would think a Renal Diet should not include tomatoes or cheese grits, but she was not sure why. The DON revealed the meal ticket placed on the resident's tray should spell out the individual foods allowed and disallowed for the individual. The DON revealed if a resident on a Renal Diet received food that was restricted, it could be detrimental to their health. The DON revealed she began her position in April, and has been in and out of the hospital since then. The DON revealed she would speak with the Dietary Manager (DM) about providing specific meal food items on the tray.	M 825		
M 855 SS=D	45.30.7 Food Preparation Food Preparation. Foods shall be prepared by methods that conserve optimum nutritive value, flavor, and appearance. Also, the food shall be acceptable to the individuals served. A file of tested recipes shall be maintained to assure uniform quantity and quality of products. This Statute is not met as evidenced by: Level II Based on observation, resident interview, staff interview, tasting of test trays, and facility policy review, the facility failed to serve palatable food related to chicken and dumplings with a strong,	M 855	1. Resident #29 was offered the alternate meal of Pork chops, corn nuggets and broccoli which was refused and then was offered soup and sandwich. Resident #29 refused that as well stating she was full from original meal.	12/26/19

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M 855	Continued From page 6 scorched flavor, for one (1) of two (2) test trays obtained, Resident #29. Findings include: Review of the facility's "Resident Nutrition Services", policy, revised July 2017, revealed, Policy Statement: Each resident is provided with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident. On 11/24/19 at 12:23 PM, during an observation and interview, Resident #29 stated, "The food is terrible. We need some cooks. The Chicken and dumplings are terrible today. The Northern beans are too sweet. My corn bread is burned". The corn bread was observed to be a corner piece that had black edges. On 11/24/19, at 12:28 PM, a Regular Diet test tray was requested from the Food Services Supervisor (FSS). The tray included Chicken and Dumplings, Fried Okra, Northern Beans, and Fried Corn Nuggets. The Chicken and Dumplings tasted scorched and the Northern Beans were very sweet. During an interview, on 11/24/19 at 12:35 PM, the FSS stated the person, who cooked dumplings today, does not eat dumplings, so she did not taste them. She stated all food served should be tasted, before being served, and they should not serve burned corn bread. She stated she saw the burned corn bread on Resident #29's tray, and the dumplings are not supposed to be scorched period. On 11/24/19 at 12:31 PM, the Assistant	M 855	2. Residents on PO diets have potential to be affected, therefore Food Service Supervisor or dietary staff member will taste food for regular consistency, Mechanical Soft consistency and Pureed consistency of all meals prior to trays being prepared and served. The findings determining whether food is palatable will be documented on a food monitoring log. If food is not palatable, it will be discarded and prepared again. 3. Representative from our dietary consultants, Nutrition Systems, held an in-service with Dietary staff on 11/27/19 in regards to scorched foods and tasting food prior to being served to determine if palatable. 4. Food Service Supervisor or dietary staff member will monitor daily for 3 months and will add to the on-going Quality Assurance committee monitoring in January of 2020 and quarterly thereafter. 5. The Corrective action will be completed on December 26, 2019	

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M 855	Continued From page 7 Administrator tasted the test tray and confirmed the Chicken and Dumplings tasted scorched. She stated the cooks should taste the food before they serve it, and they don't need to serve burned corner pieces of corn bread. In an interview on 11/25/19 at 10:29 AM, the Assistant Administrator stated it is the policy of the facility to serve palatable food and serving the scorched Chicken and Dumplings, was not following the policy. Review of the Annual Minimum Data Set (MDS) Assessment, with an Assessment Reference Date (ARD) of 10/16/19, revealed the resident had a Brief Interview for Mental Status (BIMS) Score of 15, indicating intact cognitive skills for daily decision making.	M 855		