STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	25A374	A. BUILDING _____ B. WING _____	R-C 07/12/2021

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
NOXUBEE COUNTY NURSING HOME	78 HOSPITAL RD MACON, MS 39341

(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
{F 000}	INITIAL COMMENTS The State Agency (SA) conducted post-certification revisit for MS#16646 at the facility on 7/12/21. The SA determined that the facility remains out of compliance with the requirements for participation in Medicare and Medicaid related to dietary services. The SA cited F812 related to out- of- date foods.The citation F 925 related to physical environment for pest control was corrected by the facility on 6/30/21. However the facility remains out of compliance due to F812 not in complaince . The facility was licensed for 60 beds and had a census of 53, at the time of the survey.	{F 000}		
{F 812} SS=F	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	{F 812}		7/15/21

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

Electronically Signed | 07/15/2021

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{F 812}	Continued From page 1 by: Based on observation, staff interview, and facility policy review, the facility failed to ensure that expired foods were not served and were disposed of after the expiration date for one (1) of two (2) tours in the dietary department. The facility policy titled, "Storage of Refrigerated Food", dated 10/17, revealed the facility ensures the quality and safety and sanitation of refrigerated foods through accepted storage practices. All open foods are labeled with common name of food, date stored and used by date. Time and temperature control (TCS) foods held at 41 degrees Fahrenheit or lower may be stored seven days. The facility policy titled, "Food Storage Labeling", dated 10/17, revealed the facility will ensure the safety and quality of a food by following good storage and labeling procedures. All food items must be labeled with the date they are received. Time and temperature controls (TSC) foods can be stored for seven days if held at 41 degrees Fahrenheit or lower. On the 7/12/21 at 10:50 AM, an initial tour of the kitchen revealed the walk-in refrigerator had two (2) five (5) pound containers of bacon and ranch pasta salad with an expiration date of 6/23/21. One (1) twelve-pound container of macaroni salad with an expiration date of 7/6/21 and one (1) green bell pepper with three circular areas of dark gray in color with gray fuzzy substance covering the dark gray areas. An observation of the stand-alone refrigerator revealed a one dozen sized egg carton with seven eggs remaining in the carton. The eggs had an expiration date of 6/9/21. The eggs were stored on the second shelf	{F 812}	F812: Food Procurement, Store/Prepare/Serve-Sanitary * The following corrective actions were accomplished for those residents found to have been affected by the deficient practice: A: All items/foods in the stand-alone refrigerator, walk-in coolers were inventoried, checked for expiration date, and labeled to include date stored and use by date on 7/12/21 by the Dietary Manager. All expired items were disposed of by the Dietary Manager on 7/12/21. B: All dietary staff were in-serviced on 7/14/21 and 7/15/21 and trained by Dietary Manager and Kitchen Supervisor on proper storage of refrigerated food, to include checking expiration dates, to ensure the facility follows all safe practices and that all employees understand the procedures to provide safe and quality foods. * All residents have the potential to be affected by the deficient practice. * The following measures were put into place to ensure that the deficient practice does not recur: A: Dietary Manager created a new log form on 7/12/21 to be placed on walk-in coolers and stand-alone refrigerator doors and audited beginning 7/12/21 for 6	

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{F 812}	Continued From page 2 of the refrigerator sitting over several aluminum foil and plastic covered pans and two (2) one-pound packs of butter. The egg carton had a handwritten date of 07/12/12. The observation also revealed a twelve (12) pound container of macaroni salad with an expiration date of 7/6/21. Record review of a refrigerator log sheet dated 5/19/21 through 7/12/21 posted on the front of the stand-alone refrigerator revealed staff signatures of the persons assigned to check labels and dates on food items. The log sheet indicated the refrigerators were checked twice daily. On 7/12/21 at 11:00 AM, an interview with the Dietary Manager (DM) revealed she had been checking these coolers and refrigerators regularly. She stated that she did not understand how these items were missed. On 07/12/21 at 11:10 AM, an interview with the Dietary Manager (DM) revealed the kitchen had run out of eggs from their normal supplier, and a dozen eggs were purchased locally. The DM confirmed the expiration date on the carton of eggs was 6/9/21. She stated that by serving out of date eggs, if they were bad, it could make people sick. The DM stated that the expiration date should be checked on any food that is brought into the kitchen. She stated that five (5) of the eggs had been cooked for residents this morning. The DM stated that it was the responsibility of her staff to check the expiration date before purchase or use of the eggs. On 07/12/21 at 11:20 AM, an interview with Dietary Staff #2 revealed she checked the refrigerator this morning and signed the log. She stated that she was busy this morning and only checked the stand-alone refrigerator that had the	{F 812}	months, to document the daily checks by assigned dietary staff. This form also includes kitchen supervisor checks twice weekly and observation log by dietary manager three times weekly. All staff has been in-serviced on using new log. B: The AM Cook Assistant and the PM Cook Assistant will check starting 7/12/2021 the stand-alone refrigerator and produce walk-in cooler twice a day times six months to ensure all foods are stored with proper expiration dates and labels. Any food found to be at the expiration date will be discarded. C: The Kitchen Supervisor will check the stand-alone refrigerator and walk-in cooler, starting 7/12/21, twice per week times six months for proper labeling and expired food and document findings. The Dietary Manager will do direct observation of the dietary staff, starting 7/13/21, stand-alone and walk-in cooler checks three times a week and document findings on log sheet. D: Dietary Manager and Registered Dietician adjusted menu on 7/14/21 to exclude items that come in quantities larger than what can be used prior to expiration date. These items were replaced on the menu with items of equal nutritional value. E: The Registered Dietitian Consultant will inspect storage of refrigerated items, starting 7/15/21, on her monthly facility visits times six months. The Registered	

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{F 812}	Continued From page 3 log on the door. Dietary Staff #2 stated that she did not see an expiration date on the macaroni salad and the eggs were just put in there today. She confirmed with the SA that the macaroni salad had an expiration date of 7/6/21 and the expiration date on the eggs was 6/9/21. She stated that it could make people sick if we used out of date foods. On 07/12/21 at 11:30 AM, an interview with the (DM) revealed she checked behind her staff two (2) times a week and Dietary Staff #3 checked behind them daily and the Registered Dietitian checked monthly. The DM stated that they have had in-services for all the dietary staff. On 07/12/21 at 11:45 AM, an interview with the Director of Nurses (DON) revealed, the dietitian visits once per month and is now doing monthly checks in the kitchen. The Dietary Manager checks behind her staff two (2) times a week. They check for safety practices including for out-of-date foods. Serving out of date foods would be a health safety issue. When asked what the outcome could be for the residents she replied, you would not want to feed the residents out of date foods, it would cause a health issue. On 07/12/21 at 12:50 PM, an interview with Dietary Staff #4 revealed she checks all the food in the refrigerator, but does not always check the coolers. Dietary Staff #4 stated that she had attended two (2) in-service trainings concerning labeling, dating, and discarding foods. She stated that serving out of date food could make the residents sick. On 07/12/21 at 12:55 PM, an interview with Dietary Staff #3, Kitchen Supervisor, revealed she	{F 812}	Dietitian next visit is scheduled 7/23/21. * The Dietary Manager/Registered Dietitian will report the findings of their audits monthly times six months to the Administrator and to the Quality Assurance Performance Improvement committee to ensure compliance with proper food storage. The Quality Assurance Performance Improvement committee will review findings starting 7/15/21 of their findings and make any further recommendations as needed. The Administrator/Dietary Manager will be responsible for compliance.	

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{F 812}	Continued From page 4	{F 812}		

goes behind the staff every day checking the refrigerators and coolers, but she does not always sign the log. She stated the missed items were just an oversight. Dietary Staff #3 verified that five (5) eggs from the carton with the expiration date of 6/9/21 were used for breakfast this morning for residents who do not like liquid eggs and that the expiration date was an oversight as the eggs were purchased yesterday from a store.

Interviews on 7/12/21 from 2:00 PM through 2:45 PM with four residents who were served the expired eggs revealed no adverse consequences from eating the eggs.

Record review of a mandatory In-service Sheet, dated May 19,2021, revealed attendees were in-serviced on Labeling and Dating Refrigerated Food.
Record review of In-service sheet, dated June 30, 2021, revealed the topic for attendees included "Recent Survey Tags and Regulations.
Record review of the in-service sign in sheet for both in-services revealed the DM, Dietary Staff #2, #3, and #4 were in attendance.