STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING	(X3) DATE SURVEY COMPLETED **05/07/2026**

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
LEGACY MANOR NURSING AND REHABILITATION CENTER	**1935 NORTH THEOBOLD EXTENSION POST OFFICE BOX 4645, GREENVILLE, Mississippi, 38704**

(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 Re-licensure survey along with two (2) Complaint Investigations (CI MS #2994835 and CI MS #2965477) at the facility from 5/4/26 through 5/7/26. CI MS #2994835 was investigated for Quality of Care/Treatment and Resident Rights and CI MS #2965477 was investigated for resident not groomed, weight loss, and neglect. There were no citations related to the CIs. 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. M815 and M980 were cited.	M0000		
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 interview, record review, and facility policy review, the facility failed to ensure accurate food temperatures related to improper calibration of the food thermometer and failed to store food in accordance with professional standards for food service safety related to food items not dated, labeled and improperly stored for two (2) of two (2) kitchen observations. Findings include: A review of the facility's policy, "Calibration of Thermometers," dated 05/18, revealed, "Procedure: 1. All thermometers are to be calibrated: a. Before each meal…2. Ice Point Method…Hold the calibration nut securely with a wrench or other tool and rotate the head of the thermometer until it reads 32 (degrees) F (Fahrenheit)…" A review of the facility's policy, "Storage of Refrigerated Food," dated 09/25 revealed, "…The facility ensures the quality and safety of refrigerated	M0815		

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

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M0815	Continued from page 1 foods through accepted storage practices…Procedure: 5. All non-hazardous, opened foods are labeled with name of food, date stored…6. All hazardous open foods are labeled with name of food and the date stored…" A record review of the "Recalibration Instructions for (Proper Name) Precision 6092N Thermometer," undated, revealed, "…Ice Water Method…Check to see that the temperature is 32F…" On 05/04/2026 at 8:09 AM, during an interview and observation of the kitchen with the Dietary Manager (DM) the facility's refrigerator was observed to contain one (1) opened carton of thickened apple juice with a "Best if used by" date of 13 Jan 2026, a beverage pitcher with no label or date, containing a liquid that the DM stated she was unable to identify. An observation of another refrigerator revealed nine (9) cartons of one and a half (1 1/2) pints of two (2) percent reduced fat milk with a manufacturers' date of May 03, one (1) opened gallon of two (2) percent milk with a "Best by" date of May 03, one (1) - four (4) ounce carton of yogurt with no date. An observation of a food prep table revealed a tray of cold cut and cheese sandwiches with no date sitting on the table, unattended. The DM was unable to disclose how long the sandwiches had been sitting on the table. An interview with the DM revealed it is her responsibility to monitor the food in the kitchen for labeling and dating, proper storage, quality and to make sure the foods are discarded prior to the expiration dates. The DM stated she will increase daily monitoring rounds and follow-up with labeling and discarding out of date foods. On 05/05/2026 at 11:14 AM, during an interview and observation of the kitchen the Cook was preparing to check the temperature of the foods on the holding table and was observed calibrating the thermometer to 40 degrees. The Cook proceeded to check the temperature of all the food items on the holding table with the thermometer. An interview with the cook revealed she has worked at the facility for 18 years. The Cook confirmed that it is she who calibrates the thermometer for breakfast and lunch and charts in the temperature logs each day she is on duty. The cook stated that she was trained when she started at the facility to calibrate the thermometer to 35 or 38 degrees. The Cook affirmed that she chose to calibrate the thermometer to 40 degrees on her own and does so daily. The cook stated that the purpose of calibrating the thermometer to the proper temperature is to keep the food from getting cold. An interview with the DM revealed that the staff are trained and in-serviced as	M0815		

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M0815	Continued from page 2 groups and in one-on-one sessions regarding food safety. The DM reported that she has educated the staff on calibrating the thermometer to 32 degrees. The DM noted the purpose of proper calibration of the thermometer is to prevent illnesses and to make sure the food is cooked and stays at the proper temperature. The DM stated that going forward she expects her staff to calibrate the thermometer to 32 degrees and properly check the temperature of food. On 05/06/2026 at 3:12 PM, during an interview with the Administrator, he revealed it is the responsibility of the entire kitchen staff to monitor food for expiration dates, proper storage and proper labeling, but ultimately the DM is responsible for following behind the staff to ensure these things are done. The Administrator noted that the cook is responsible for making sure the thermometer is calibrated correctly so that food temperatures are registered correctly. The Administrator stated the importance of ensuring that foods are discarded by expiration dates, stored properly, labeled and temperatures are accurate is to maintain the health and welfare of the residents. The Administrator stated that he expects there to be training as needed for kitchen staff.	M0815		
M0980	45.33.6 Garbage Disposal Garbage Disposal. 1. Garbage must be kept in water-tight suitable containers with tight fitting covers. Garbage containers must be emptied at frequent intervals and cleaned before using again. 2. Proper disposition of infectious materials shall be observed. This LICENSURE REQUIREMENT is NOT MET as evidenced by: Level II Based on observation, staff interview, record review, and facility policy review, the facility failed to ensure garbage was contained in a sanitary manner and was removed, when an exterior trash bin was observed overflowing with debris including filled garbage bags and plastic gloves on the ground for one (1) of four (4) days of survey. Findings include: A review of the facility's policy, "Maintenance	M0980		

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M0980	Continued from page 3 Procedures," dated 08/13, revealed, "…The following is a list of minimum requirements for scheduling of cleaning and maintenance…Weekly…Clean garbage area…" On 05/06/2026 at 2:50 PM, during an observation and interview with the Maintenance Supervisor (MS), the garbage dumpster located at the back of the facility was observed with the lid open and overflowing. Trash bags, parts of boxes, food packages and plastic gloves were observed on the ground around the base of the dumpster. The MS stated that he and the Floor Tech, who works at night, maintain the grounds but it is his responsibility to make sure it is done. The MS reported that he monitors the dumpster area three (3) to four (4) times a day to make sure the ground is clean. The MS affirmed that he recently put a very large box in the dumpster and that is why the dumpster was overflowing today. The MS stated that the facility's garbage dumpsters are emptied Monday through Friday, by a local company. On 5/6/26 at 3:10 PM, during an interview with the Administrator, he reported the Floor Technician was responsible for maintaining cleanliness of the area surrounding the garbage dumpster. He stated the facility contracted with a local company to empty the dumpster Monday through Friday. The Administrator explained maintaining clean facility grounds was important to provide a home-like environment and reported the dumpster area was unusually full due to food deliveries received that day and stated the delivery boxes were likely not broken down properly prior to disposal. The Administrator reported the expectation was for the Maintenance Supervisor to monitor the dumpster area to ensure the grounds remained clean. A record review of the facility's "Service Agreement," effective 12/01/2025, and signed by the Administrator on 12/02/2025, revealed "Equipment/Service Specifications" included a "Freq'" (Frequency) of "5x" (five times)" per week…"	M0980		