

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 76ME	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 03/04/2021
NAME OF PROVIDER OR SUPPLIER MS CARE CENTER OF GREENVILLE		STREET ADDRESS, CITY, STATE, ZIP CODE 1221 EAST UNION STREET GREENVILLE, MS 38703		
(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 Agency (SA) determined during an annual recertification survey, conducted from 2/28/21 through 3/4/21, the facility was not in compliance with the Mississippi Regulations for Minimum Standards for Institutions for Aged or Infirm with deficiencies cited at M-945 for food being stored in the refrigerator without a date or time.	M 000		
M 945	45.32.4 Food Storage Food Storage. A food-storage room with cross ventilation shall be provided. Adequate shelving, bins, and heavy plastic or galvanized cans shall be provided. The storeroom shall be of such construction as to prevent the invasion of rodents and insects, the seepage of dust and water leakage, or any other source of contamination. The food-storage room should be adjacent to the kitchen and convenient to the receiving area. The minimum area for a food-storage room shall equal two and one-half (2 1/2) square feet per bed and the width of the aisle shall be a minimum of three (3) feet. This Statute is not met as evidenced by: Level II Based on observation, staff interview, facility policy review the facility failed to label and date left over food in the refrigerator for one (1) of two (2) tours. Findings Include: Review of the facility policy titled, "Food Storage Labeling", revised 10/17, revealed that the facility will ensure the safety and quality of food by following good storage and labeling procedures.	M 945	1. Metal containers of fortified sweet potatoes, vegetable soup, and chicken soup not labeled or dated were removed and discarded on March 2, 2021. The Dietary Manager in-serviced the dietary staff on proper labeling and dating foods in the refrigerator on March 2, 2021. Staff Development Nurse did an in-service on March 8, 2021 including Nurses, Certified Nursing Assistants, Maintenance, Housekeeping, Laundry, Dietary and Administrative Department on labeling and dating items in Dietary and wheelchair	3/29/21

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

TITLE

(X6) DATE

Electronically Signed

03/12/21

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M 945	Continued From page 1 The procedure revealed suggested labeling include the common name and the date of preparation or the use by date. An observation of the standalone refrigerator on 3/2/21, at 11:30 AM, revealed metal containers of fortified sweet potatoes, vegetable soup, and chicken soup not labeled or dated. An interview, on 3/2/21 at 11:45 AM with the Dietary Manager (DM), confirmed the containers should be labeled and dated in order to know how long they had been in the refrigerator, so they could be discarded. The DM revealed she did not know what staff member placed the containers in the refrigerator unlabeled. The DM stated that bad food could cause sickness. An interview, on 03/04/21 at 12:45 PM, with the DM revealed that she and her staff were aware to date and label items in the refrigerator. She confirmed that they failed to date and label the fortified sweet potatoes, the vegetable soup, and the chicken soup. The DM stated that her staff had been in serviced on labeling and dating refrigerated items. Record review revealed an in-service dated 1/12/21, provided by the DM, addressed labeling, and dating of foods. Record review revealed four (4) staff members attended.	M 945	repair orders, wearing mask properly and clutter in hallways on covid unit. 2. Residents who eat food out of the kitchen have the potential to be affected. 3. The Dietary Manager in-serviced the staff on proper labeling and dating foods in the refrigerator on March 10, 2021 and March 17, 2021. An audit tool, DSM Daily Start-UP Checklist will be used to monitor the labeling and dating of foods in the refrigerator 5 days a week by the Dietary Manager beginning March 5, 2021. 4. To ensure compliance the Dietary Manager will audit to ensure food is labeled and dated correctly 5 days a week for 4 weeks then weekly for 4 weeks then monthly for 3 months. The results of these audits will be referred to the QA/QAPI committee and it will be determined if continued compliance has been achieved.	