MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	70RH	A. BUILDING: _____ B. WING _____	C 12/21/2021

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
REST HAVEN HEALTH AND REHABILITATION	103 CUNNINGHAM DRIVE RIPLEY, MS 38663

(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) conducted a complaint survey CI MS# 17645 at the facility from 12/20/21 to 12/21/21. The SA determined the facility was not in compliance with the Mississippi Regulations for Minimum Standards for Institutons for Aged or Infirm and cited M855 related to serving residents stale bread. The facilty census at the time of the survey was 37 and the facility held a license for 60 beds.	M 000		
M 855 SS=F	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: Based on observation, staff interview and facility policy review the facility failed to store and serve food in accordance with professional standards of food service safety for two (2) of two (2) dietary tours. Review of the facility policy titled," Sanitation and Infection Control" revealed the facility ensures the quality and safety of refrigerated foods stored outside the dining service area through accepted storage practices. Procedure #5 revealed all temperature-controlled foods and ready to eat foods will be labeled. Information included in the label: a. Name of food b. Date and time of storage c. Date by which it should be eaten or discarded (USE BY DATE) . Number 6. C. revealed, Food items that have passed the use by date, expiration date, or are not labeled are discarded.	M 855	0855 Food Preparation " • All bags of bread out of date were discarded once identified. Administrator immediately in-serviced Dietary Manager on 12/21/21 on facility standards for Recommended Food Storage, Sanitation, and Infection Control Storage of Refrigerated and Refrigerated Equipment from Facilities Nutritional Service Standard on storage time for bread stored at room temperature. All other dietary staff were immediately in-serviced on 12/21/21 by Dietary Manager on facility standards for Recommended Food Storage, Sanitation and Infection Control Storage of Refrigerated	1/19/22

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M 855	Continued From page 1 An observation, on 12/20/21 at 1:10 PM revealed the bread being used in the dietary department had a date of 12/9/21 written on the plastic bag in black marker. The shelf contained 21 loaves of bread and 9 bags of hot dog buns. There was no indication if this date was a use by or expiration date on the bags. There were four open bags on the shelf with three to nine slices of bread in them. There was no open date or expiration date on the bread. An observation revealed a tray in the white refrigerator with 21 sandwiches and 12 sandwiches in the gray refrigerator. No visible mold was observed on the bread. An interview, on 12/20/21 at 1:30 PM with the Dietary Manager (DM) revealed that they receive their bread frozen and the 12/9/21 date was when they took it out of the freezer to thaw for use. She confirmed that the bread did not have an expiration date on it. She stated that they keep a check on the bread, and when they open it if it smells or feels dry, they discard it. The DM sated that she was not aware of any resident complaints about the bread. The DM stated after review of the recommended food storage chart that the bread kept at room temperature should have been discarded on 12/16/21. An interview, on 12/20/21 at 2:45 PM with Resident #2 revealed that the bread was usually fresh, but when it isn't he tells the dietary staff and they take care of it. An interview, on 12/20/21 at 2:50 PM with Resident #4 revealed that the bread was hard most of the time. She stated that she thinks	M 855	and Refrigerated Equipment from Facilities Nutritional Service Standard on storage time for bread stored at room temperature. • The facility has determined that all residents who consume bread by mouth have the potential to be affected by deficient practice of not dating bread after being opened and not discarding bread after expiration date. • Dietary Manager will log in all bread received from vendor onto spreadsheet starting on 12/30/21. Dietary staff will look for dates on bread bag before serving any resident to ensure bread is not out of date. The dietary manager/administrator will complete a weekly audit of bread using the sanitation score card/spreadsheet starting 12/30/21 for 30 days to monitor date items are opened and any for expired items and will continue monthly audits for 90 days completing audits on April 30, 2022, to ensure compliance with the standard and not serve out of date bread. Any concerns noted will be corrected immediately by the dietary manager/administrator. • The dietary manager will bring the	

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M 855	Continued From page 2 everybody has complained about it. She stated that she microwaves hers to soften it. An interview, on 12/20/21 at 2:55 PM with Resident #1 revealed that the bread they are served is always hard when they get it. An interview with the DM on 12/20/2021 at 4:23 PM revealed that using old bread could cause dissatisfaction from the residents and could cause them to get sick if the bread had molded. An interview, on 12/20/21 at 4:57 PM with the Administrator (ADM) revealed that he was not aware of issues with the bread. The ADM confirmed that the bread should have an expiration date on it because out of date bread could be dissatisfying to the residents. An interview on 12/20/21 at 4:59 PM with the Director of Nursing (DON) revealed that if the bread should have been discarded on 12/16/21, it probably was stale and not satisfactory to the residents. She stated that it could possibly cause illness of the residents. Record review of the facility dietary manual titled, "Nutritional Services Standard ", revised November 2019 revealed in the "Tool Kit" section revised October 2019 that the recommended storage time for bread stored in the pantry at room temperature was five (5) to seven (7) days.	M 855	scorecard results and any identified concerns to the Quality Assurance Committee during the monthly meetings beginning 1/13/22 and will continue to be reviewed monthly at least until the April 2022 Quality Assurance Meeting or until no other issues are identified. The Interdisciplinary team /Quality Assurance Committee consists of the Administrator, the Director of Nursing, Unit Manager, Dietary Manager, the Infection Control Preventionist/ Nurse Educator, Medical Records Nurse, Social Service Director, Activity Director and Medical Director at a minimum.	