

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 44WP	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 10/28/2021
NAME OF PROVIDER OR SUPPLIER THE WINDSOR PLACE		STREET ADDRESS, CITY, STATE, ZIP CODE 81 WINDSOR BOULEVARD COLUMBUS, MS 39702		
(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 an annual recertification survey and a complaint survey for MS00018215 related to quality of care/treatment and residents safety and MS00018227 related to a fall with injury at the facility from 10/25/21 through 10/28/21. During the survey the SA found that the facility was not in compliance with The Minimum Standards for Institutions for the Aged or Infirm and substantiated MS00018215 and cited M640 for Accidents at a Level III. Additional tags were cited related to the recertification survey at M815 at a Level II related to safe food handling. MS00018227 was unsubstantiated. The facility held a license for 140 beds and had a census of 117 at the time of the survey.	M 000		
M 815	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 Statute is not met as evidenced by: Level II Based on observation, staff interviews and facility policy reviews the facility failed to store food to prevent the likelihood of foodborne illness as evidenced by opened items with no open date and unlabeled food items in the refrigerator for one (1) of two (2) kitchen tours. Findings include: Record review of the facility policy titled Food Storage Policy with a revised date of 4/23/19 under Food Storage Policy: " Sufficient storage facilities will be provided to keep foods safe,	M 815	October 25, 2021, all foods from breakfast were labeled and dated. All other items from refrigerator were immediately discarded. All residents have the potential to be affected by this deficient practice. October 25, 2021, audit of refrigerators on each unit was performed by the Dietary Manager to ensure that all food was properly covered, labeled and dated. No other items were found to be not dated. October 29, 2021, Registered Dietician	11/18/21

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

TITLE

(X6) DATE

Electronically Signed

11/18/21

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M 815	Continued From page 1 wholesome, and appetizing. Food will be stored in an area that is clean, dry, and free from contaminants. Food will be stored, at appropriate temperatures and by methods designed to prevent contamination or cross contamination... Procedure:...13. leftover food will be stored in covered or wrapped carefully and securely. Each item will be clearly labeled and dated before being refrigerated. Leftover food is used within 7 days or discarded as per the 2013 Federal Food Code... Check state regulations as state regulations as state regulations may allow shorter time frames for use of leftovers." On 10/25/21 at 1:40 PM, during the initial kitchen tour the State Agency (SA) observed in the four (4) door refrigerator a white container with of pimento and cheese spread with approximately a cup leftover in the bottom with no open date, a white container of chicken salad approximately three fourths full with no open date, a white container with tuna salad approximately half full with no open date, a white container with cucumber salad and onion approximately half full with no open date, a bowl with a lid that was dated 9/29/21 and chili written beside the date, and a glass of a tan colored milk like liquid covered with plastic wrap, with two (2) spots of a dark substance floating on top of the liquid. This glass was not labeled with the contents or a date. An interview on 10/25/21 at 1:55 PM, with the Dietary Supervisor revealed that all opened items placed in the refrigerator should be covered and dated with the open date. She revealed that they do not have a specific schedule for checking opened items for dates and that everyone knows that they should be dated. In the presence of the SA, the dietary supervisor removed each item from the four (4) door refrigerator and she	M 815	(consultant) in-serviced all dietary staff on Food Procurement, Store/Prepare/Serve ☐ Sanitary which included labeling and dating all foods/drinks after opening and storing in refrigerators. All new employees will be in-serviced by the Staff Development Coordinator (Registered Nurse) and trained by dietary staff while in orientation before being allowed to work independently. Facility Food Storage policy was reviewed on November 10, 2021, by the Quality Assurance and Performance Improvement Committee with no needed changes or revisions made. Food Service Supervisor, Dietary Manager, and/or Registered Dietician will complete an audit of all refrigerators weekly for four (4) weeks beginning November 5, 2021, then monthly for five (5) months. Dietary Manager will report findings to the Quality Assurance Performance Improvement Committee monthly beginning November 10, 2021, and continue for the next five (5) months and as needed for any recommendations, revisions, and/or resolutions.	

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M 815	Continued From page 2 confirmed that the pimento and cheese, the chicken salad, the tuna salad, and the cucumber and onion salad were opened and not dated and she confirmed that the bowl with the lid had a date of 9/29/21 and chili written by the date and that the milk like liquid was honey thickened milk and that there were 2 dark spots that looked like mold to her and it was not dated. She confirmed that opened items without dates could cause the food to spoil and cause a foodborne illness. An interview on 10/25/21 at 2:05 PM, with the Dietary Manager revealed that all opened items should be dated when placed in the refrigerator and that food not dated could definitely cause issues and cause a foodborne illness. She revealed that the head cook and assistant cook are responsible to check the refrigerators daily for opened items to ensure that they are dated and she confirmed that they do not have a log for this. She revealed that this is in their job description to check the refrigerators and that they know to do this. She revealed that she spot checks the refrigerators herself and that she checked them about 2 weeks ago but she guessed that she had overlooked the bowl of chili dated 9/29/21. She revealed that the last in-service for food storage which included labeling and dating of food items was on 4/28/21 that was given by the Registered Dietician (RD). Record review of the in-service dated 4/28/21 conducted by the RD revealed that all items should be covered, labeled and dated. Leftovers thrown out after 72 hours. An interview on 10/28/21 at 8:50 AM, with the Administrator revealed that if opened food items are placed in the refrigerator without being dated that they could spoil and cause someone to get	M 815		

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M 815	Continued From page 3 sick.	M 815		