STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	255171	A. BUILDING _____ B. WING _____	C 10/07/2021

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
WINONA MANOR HEALTH CARE AND REHABILITATION CENTER	627 MIDDLETON ROAD WINONA, MS 38967

(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 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 by: Based on observation, staff interview, facility policy review, and record review, the facility failed to prevent the likelihood of foodborne illness as evidence by out of date and unlabeled food items in the refrigerator and failed to clean the ice machine as evidence by black substance on the ice and the interior walls of the kitchen ice machine for two (2) of two (2) kitchen tours. Findings include: Record review of the facility policy titled "Receiving" revised 9/2017 revealed # 5, "All food items will be appropriately labeled and dated	F 812	1. On 10/04/2021 upon notification of out of date and unlabeled food items in the refrigerator, the Executive Director (ED) had the dietary staff remove the out of date and unlabeled food items from the refrigerator to prevent the likelihood of foodborne illness to residents by ensuring food is in date and labeled in the refrigerator. On 10/05/2021 upon notification of the unclean ice machine, the ED had the Maintenance Director clean the ice machine and document the ice removal and cleaning of the ice maker on the Ice Machine Cleaning Schedule to prevent the likelihood of foodborne illness to residents by not cleaning the ice	11/15/21

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

Electronically Signed | 10/14/2021

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F 812	Continued From page 1 either through manufacturer packaging or staff notation." Record review of the facility policy titled "Food Storage: Cold Foods" revised 4/2018 revealed # 5, "All foods will be stored wrapped or in covered containers, labeled and dated, and arranged in a manner to prevent cross contamination." Record review of the facility policy titled "Food: Preparation" revised 9/2017 revealed #17, "All TCS foods that are to be held for more than 24 hours at a temperature of 41 degrees F or less, will be labeled and dated with a "prepared date" (Day 1) and a "used by date" (Day 7)." Record review of the facility in-service titled " Labeling and Dating Inservice Quiz" was completed on 10 dietary department members on 6-4-2021. Record review of the facility policy titled "Equipment" had no issue date or revision date and revealed in the policy statement, " All foodservice equipment will be clean, sanitary, and in proper working order." Record review of the facility policy titled "Ice Machines and Ice Storage Chests" revised 01/2012 revealed with the policy statement, " Ice machines and ice storage/distribution containers will be used and maintained to assure a save and sanitary supply of ice." On 10-04-21 at 10:05 AM an observation during a tour of the kitchen revealed in the double door cooler to the right of the kitchen, a 48-ounce box of cream cheese that was 3/4 full and with an expiration date of 8-10-2021, a block of yellow	F 812	machine. 2. Residents who eat meals and are served ice from the ice machine have the potential to be affected by not preventing the likelihood of foodborne illness by ensuring food is in date and labeled in the refrigerator and by ensuring the ice machine is cleaned. 3. Quality Review was conducted on 10/13/2021 by the Assistant Executive Director (Asst. ED) and Dietary Manager on preventing the likelihood of foodborne illness by ensuring food is in date and labeled in the refrigerator and cleaning the ice machine. On 10/13/2021 a Root Cause Analysis (RCA) was completed by the Quality Assurance Performance Improvement (QAPI) Committee on ensuring the prevention of the likelihood of foodborne illness by ensuring food is in date and labeled in the refrigerator and cleaning the ice machine. On 10/13/2021 the Asst. ED initiated education with dietary and maintenance staff on ensuring the prevention of the likelihood of foodborne illness by ensuring food is in date and labeled in the refrigerator and cleaning the ice machine. On 10/14/2021 education was completed. Newly hired staff will be educated by the Asst. ED on ensuring the prevention of the likelihood of foodborne illness by ensuring food is in date and labeled in the refrigerator and cleaning the ice machine. 4. A QAPI meeting was held on 10/13/2021 to ensure the prevention of	

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F 812	Continued From page 2 sliced cheese in an opened zip lock bag with no date or label, a zip lock bag of lettuce with an expiration date of 10-2-2021 and a bag of shredded cabbage and carrots with no date or label. On 10-4-21 at 10:20 AM an interview with Dietary Stafff (DS) #1, #2 and # 3 confirmed that the date on the 48-ounce box of cream cheese that was 3/4 full was expired as of 8-10-2021, a zip lock bag of lettuce had an expiration date of 10-2-2021, the opened zip lock bag of yellow sliced cheese had no date or label, and the bag of shredded cabbage and carrots had no date or label. Dietary staff # 1, #2 and # 3 confirmed that all food in the cooler should be dated, labeled and if expired or not dated and labeled should be disposed of. On 10-4-21 at 10:35 AM, an observation of the inside of the ice maker revealed a small black substance stuck to one piece of ice. DS # 1 confirmed there was a small black substance stuck to one piece of ice. On 10-4-21 at 10:36 AM an interview with DS #1 revealed that the black substance attached to the piece of ice was sediment from when they clean the ice machine. Dietary staff #1 confirmed the ice machine cleaning schedule taped to the front of the ice maker revealed the last documented cleaning was dated 7/13/21. On 10-5-21 at 4:15 PM an observation and interview with DS # 4 confirmed the ice maker had 13 black spots, approximately the size of a pencil eraser, scattered on the ice and the back interior wall of the ice maker. The cleaning log on the front of the ice maker had the last cleaning	F 812	the likelihood of foodborne illness by ensuring food is in date and labeled in the refrigerator and cleaning the ice machine. ED/Asst. ED will conduct a Quality Monitor initiating on 10/18/2021 five (5) times per week for two (2) weeks, three (3) times per week for two (2) weeks, and then monthly for six (6) months to ensure the prevention the likelihood of foodborne illness by ensuring food is in date and labeled in the refrigerator and cleaning the ice machine. The findings of these quality monitoring will be reported on the third Thursday of each month during the QAPI meeting by the QAPI Committee in the monthly meeting for 6 months.	

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F 812	Continued From page 3	F 812		

date as 7/13/21.

On 10-6-21 at 8:52 AM an interview with DS # 4 revealed that if residents would have ingested the black substance that was on the interior walls of the ice machine it could have made them sick and could have been served to all of the residents. Dietary department # 4 stated, "I think it was mold." Dietary department # 4 revealed that residents could have become sick with a food borne illness if they had ingested the expired foods and confirmed that the cheese could have been served to all residents.

On 10-6-21 at 9:00 AM an interview with the facility Administrator (ADM) revealed the maintenance man is responsible for cleaning the ice machine. The facility ADM revealed she observed the black substance in the ice maker and "it was bad."

On 10-6-21 at 9:12 AM an interview with Maintance Staff (MS) # 1 revealed the ice maker should be cleaned monthly and the filter should be changed every three months. MS # 1 revealed, "I would not want to drink it."

On 10-7-21 at 8:35 AM an interview with DS # 4 revealed that the ice from the ice machine in the kitchen is used for both tea glasses and water glasses for all residents.

Record review of the facilities Ice Machine Cleaning Schedule 2020-2021 revealed the last documented ice removal was dated 7-13-2021, last documented cleaning of the ice maker was 07/13/2021, and last documented sanitized was 7-13-2021.

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F 812	Continued From page 4 Record review of the facility ice machine cleaning instructions revealed a cleaning instruction titled "Basic Ice Machine Cleaning and Sanitizing Procedures."	F 812		