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
	50NC	A. BUILDING: _____ B. WING _____	05/09/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
NESHOBA COUNTY NURSING HOME	1001 HOLLAND AVENUE PHILADELPHIA, MS 39350

(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 A recertification survey was conducted by Ascellon on behalf of the Mississippi State Department of Health, from 5/6/19 through 5/9/19. During the recertification survey, it was determined that the facility is not in compliance with the Minimum Standards of Operation for Institutions for the Aged or Infirm, state licensure requirements at M970. The facility's census on May 6, 2019 was 159 residents, and the facility held a license for 160 beds.	M 000		
M 970	45.33.4 Control of insects, rodents, etc. Control of insects, rodents, etc. The facility shall be kept free of ants, flies, roaches, rodents, and other insects and vermin. Proper methods for their eradication and control shall be utilized. This Statute is not met as evidenced by: Level II Based on observation, interview and review of the facility policy on pest control, the facility failed to maintain an effective pest control program so that the kitchen was free of flies. This had the potential to increase the risk of illness for residents that received food from the facility kitchen. The facility's census was 159 and there were nine (9) residents documented with feeding tubes; this indicated 150 residents received food from the kitchen. Findings include: Review of the undated facility policy entitled, "Pest Control", indicated, "If pests are seen in the kitchen, the food service manager or appropriate	M 970	1. How corrective actions will be accomplished for those residents found to have been affected by the deficient practice: No specific resident was identified to be affected by the deficient practice. 2. How the facility will identify other residents having the potential to be affected by the same deficient practice: The facility acknowledges that all residents that receive food and/or beverages from the Dietary Department of the facility have the potential to be affected by the deficient practice.	6/14/19

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M 970	Continued From page 1 staff shall be informed, describing where the pest was seen and when. Appropriate action will be taken to eliminate any reported pest situation in the department... If a pest situation is reported, the contractor comes in as soon as possible to spray at the appointed times." During observation on 5/9/19 at 9:00 AM, flies flew around the preparation area where lunch was being prepared. A fly landed on a ladle that hung with other food preparation equipment over the food preparation table. There were two (2) fly-catching devices in the kitchen. One (1) was on the wall near the restroom and the other near where the meat slicer sat on a preparation table. Neither fly-catching devices were plugged in. The AC cord for the one near the restroom hung down along the wall with its prongs near the electrical outlet. The AC cord for the fly-catching device near the meat slicer had its cord on the food preparation table with part of it running under the meat slicer. During an interview on 5/9/19 at 9:30 AM, Cook #1 said she had seen flies in the kitchen at other times. In an interview on 5/9/19 at 9:33 AM, Cook #2 said she had seen flies in the kitchen at other times. She said she did not know why the devices on the walls to catch flies were not plugged in. She said she had seen them plugged in before. In an interview on 5/9/19 at 12:30 PM, the Dietary Manager indicated the fly-catching devices should be plugged in. The one by the restroom may have been knocked out by a food cart passing by and the one by the meat slicer may have been unplugged when staff was working with the meat	M 970	3. What measures will be put into place or systemic changes made to ensure that the deficient practice will not recur: A. On 5/23/19, the Board of Directors approved a Pest Control contract with a new pest control provider to replace the current pest control provider. the new pest control provider's service will begin July 1, 2019. The current pest control provider will continue service until June 30, 2019. B. On 5/29/19, air curtains were installed on both sets of double doors to the kitchen, the door to the dish room and the exterior double doors to the loading dock to prevent insects from entering the kitchen. C. On 5/29/19, dedicated electrical outlets for the fly trap lights were installed above the ceiling tile on two of the fly trap lights, and the third was rerouted to be plugged into an outlet at ceiling height to ensure that fly trap lights will not be unplugged for other uses of the electrical outlet. D. On 5/30/19, 6/10/19, and 6/11/19, in-services on pest control in the kitchen were given by the Dietary Director. The in-services included instruction on observing for and disposing of pests, sanitizing areas and equipment exposed to pests, reporting pests to management, and entering sightings into the pest control log. Anyone absent because of illness, vacation or any other reason will be in-serviced on the day they return to work.	

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M 970	Continued From page 2 slicer earlier. In an interview on 5/9/19 at 12:30 PM, the Service Representative for pest control indicated that the fly-catching device had to be plugged in and lit 24 hours per day and seven (7) days per week (24/7) in order to be effective. He indicated they were unplugged every month when he came to service the kitchen. He would replace the glue boards in the fly traps each month. The blue lamps in the fly trap attracted the flies and they get stuck to the glue board. Review of the customer service reports showed the facility kitchen had been serviced for flies on 8/28/18, 10/16/18, 12/19/18, 1/16/19, 2/28/19, 3/20/19 and 4/17/19. However, the reports did not reflect the catching machines were not plugged in at the time of service. In an interview on 5/9/19 at 1:00 PM, the Administrator indicated the issue with the fly traps not being plugged in was going to be eliminated by perhaps hardwiring the devices.	M 970	4. How the corrective actions will be monitored to ensure the deficient practice will not recur, i.e., what quality assurance program. Beginning 6/14/19, the Dietary Director and/or Supervisor will observe for pests in the kitchen daily. Any pest noted will be disposed of and/or reported in the pest control log book. The Maintenance Director will communicate entries in the log book to the pest control vendor as needed between monthly visits. Beginning 6/14/19, the Dietary Director or Supervisor will monitor fly trap lights, to ensure that they are plugged in and that the lights are working, twice a day x four weeks, then daily until the September Quality Assurance Performance Improvement Meeting. The monitor findings will be brought before the Quality Assurance Performance Improvement committee at the September meeting for discussion to determine the need for continued monitoring.	