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
	44TH	A. BUILDING: _____ B. WING _____	02/20/2020

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
TRINITY HEALTHCARE CENTER	230 AIRLINE ROAD 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 a recertification and complaint, CI MS #16691,survey from 2/18/2020 to 2/20/2020. During the survey the SA did not substantiate the complaint and no state statutes were cited related to the complaint. However, during the survey the SA determined the facility was not in compliance with the Minimum Standards for The Institutions For The Aged And Infirm. The SA cited the state statute M815. The census at the time of entrance was 59, and the facility was certified for 60 beds.	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 interview and facility policy review, the facility failed to provide a safe and clean dietary environment for the storage and service of foods to the residents for two (2) of two (2) dietary tours. Findings include: Review of the facility policy #4079, titled, "Dining Services - Cleaning Ovens" dated 02/01/2020, revealed the objective was to ensure equipment is cleaned and in good working condition and ovens will be cleaned and sanitized weekly. This	M 815	1. On 2/18/2020, all not labeled/dated foods were removed from the walk-in cooler by the Director of Dining Services. On 2/19/2020, the ovens at Trinity Healthcare were cleaned by the Director of Dining Services. On 2/18/2020, all not labeled/dated items were removed from the stand-alone cooler by the Registered Dietician. 2. This facility has determined that all elders are at risk for the deficient practice. 3. All dietary staff were in-serviced on 2/18/2020, by the Director of Dietary Services on labeling and dating food and proper cleaning of the ovens. 4. Beginning 2/19/2020, the Registered	4/25/20

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M 815	Continued From page 1 is the responsibility of the dining service cooks/utilities. During initial tour of the Dietary Department, on 2/18/2020 at 10:30 AM, an observation revealed in the walk-in refrigerator with these undated and unlabeled food items: A container of eight (8) boiled eggs, one bowl of chopped meat, three (3) containers of pureed foods, a bowl of scrambled eggs, approximately one-half of a nine (9) to 11 pound turkey breast and ham. These items were removed by the Director of Dining Services (DDS) at this time. An observation, on 2/18/2020 at 10:45 AM, of the stand-alone refrigerator near the serving line, revealed trays containing two (2) glasses of water, one (1) glass of tea, two (2) bowls of pureed bread, two (2) bowls of pudding, two (2) glasses of buttermilk, six (6) glasses of tomato juice, one (1) glass of strawberry Ensure, four (4) glasses of nectar thick sweetened tea, and four (4) glasses of nectar thickened water without a date or label. On the bottom shelf there was eight (8) cups of mandarin oranges and one (1) cup of sliced peaches not covered or dated. One of the cups of oranges had a piece of grated cheese in it that fallen out of a salad that was on the shelf above it. The Registered Dietician (RD) removed the cup of mardarin oranges containing the cheese from the refrigerator. There was a two quart pitcher of tea and a two quart pitcher with a small amount of tomato juice barely covering the bottom of the pitcher on the top shelf. Neither of these was labeled or dated. The RD removed the pitcher of tomato juice from the refrigerator. An interview, on 2/18/2020 at 10:50 AM, with the RD, confirmed that all food and drinks should be labeled and dated. She stated she guessed they	M 815	Dietician and Director of Dining Services will provide weekly audits of the walk in and reach in coolers to ensure proper storage of foods, and cleanliness of the ovens. Beginning 3/25/2020, the auditing reports will be reviewed by the Quality Assurance Committee monthly until such time consistent substantial compliance has been achieved as determined by the committee.	

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M 815	Continued From page 2	M 815		

weren't because they usually throw away everything left over after the meal. She confirmed the cheese should not have been in the bowl of mandarin oranges. She stated that she didn't know why the pitcher of tomato juice was in the refrigerator because it was empty.

An interview, on 2/18/2020 at 10:55 AM, with the DDS, confirmed that containers of food put in the refrigerators should be labeled and dated. He stated some of the things like the scrambled eggs should not have been in the refrigerator, they should have been thrown away.

An observation, on 2/19/2020 at 11:45 AM, revealed the entire inside of the convection oven was covered with a dark brown coating. The oven racks were coated with a black charred material and the door ledge was covered with black flakes and brownish food particles.

During an interview, on 2/19/2020 at 12:30 PM, with the Director of Dining Services (DDS), he stated the convection oven needed to be taken care of immediately. He stated the carbon build-up and charred food could cause a fire. The DDS stated the kitchen staff should do daily cleaning and he thought deep cleaning was done by maintenance because they did not have the chemicals in the kitchen needed for deep cleaning.

An interview, with the RD, on 2/19/2020 at 12:35 PM, revealed no prior cleaning schedules were available because the new company people had come in and thrown everything away last night.

An interview, on 2/20/20 at 12;20 PM, with the Administrator (ADM), revealed the ovens had been cleaned last night. The ADM stated he had

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M 815	Continued From page 3 a smoker at his house that was cleaner than the oven. He stated that he eats in the kitchen and he did not want to get sick and he did not want his residents to get sick. He stated the DDS is responsible for looking at and monitoring these kitchen problems. The ADM stated the new company had cleaned out all their previous papers, schedules and policies.	M 815		