

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 38BH	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 03/28/2019
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NAME OF PROVIDER OR SUPPLIER DIVERSICARE OF MERIDIAN	STREET ADDRESS, CITY, STATE, ZIP CODE 4728 HIGHWAY 39 NORTH MERIDIAN, MS 39301
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(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 survey from 3/25/2019 through 3/28/2019. During the survey the SA determined the facility was not in compliance with the Minimum Standards for the Age & Infirm. The SA cited the state statute at M945. At the time of the survey, the census was 80, and the facility held a license for 120 beds.	M 000		
M 945	45.32.4 Food Storage Food Storage. A food-storage room with cross ventilation shall be provided. Adequate shelving, bins, and heavy plastic or galvanized cans shall be provided. The storeroom shall be of such construction as to prevent the invasion of rodents and insects, the seepage of dust and water leakage, or any other source of contamination. The food-storage room should be adjacent to the kitchen and convenient to the receiving area. The minimum area for a food-storage room shall equal two and one-half (2 1/2) square feet per bed and the width of the aisle shall be a minimum of three (3) feet. This Statute is not met as evidenced by: Based on observations, Staff interviews, and Facility Policy reviews, the facility failed to store and handle food in a sanitary manner to prevent possible cross-contamination for one (1) of three (3) kitchen tour observations. Findings include: A review of the facility's policy titled "Dishwashing Procedures" with an effective date of 8/1/12 revealed, cleaned dishes must be allowed to air dry before storage. Warm water is an excellent	M 945	1. A thorough cleaning of the Center Kitchen was completed immediately, by the dietary team members, on March 28, 2019. This cleaning included removing all team member personal items from the food preparation area. 2. Each resident in the Center receiving food from the kitchen has potential to be affected by this deficient practice.	5/4/19

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

TITLE

(X6) DATE

Electronically Signed

04/30/19

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M 945	Continued From page 1 medium for the growth of bacteria. Overhead racks and dish dollies are helpful, especially when space is limited. A review of the facility's policy titled "Dry Storage" with an effective date of 8/1/12 revealed, it is the policy of this facility to store, prepare, and serve food that is stored in accordance with federal, state, and local sanitary codes. A review of the facility's statement untitled and undated revealed, according to the Coperate Registered Dietician (RD), Diversicare of Meridian does not have an individual policy on storage of personal belongings by kitchen staff. On 3/26/19 at 11:45 AM an observation revealed, dietary staff #2 come into the kitchen area and place her purse on a the bottom rack of the kitchen preparation (prep) table where one 18.1 KG box of white potatoes and 1/2 of an 18.1 KG box of sweet potatoes were sitting. On 3/26/19 at 12:00 PM an interview with dietary staff #2 revealed, she sat her purse on a rack under the prep table with some white potatoes because she does not have anywhere to put her belongings unless she leaves them in the car. She stated "I know I'm not supposed to do that." On 3/26/19 at 12:14 PM upon returning to the kitchen observed, 2 other personal bags on a bottom rack of the kitchen prep table with 1 18.1 KG box of white potatoes and 1/2 box of an 18.1 KG box of sweet potatoes. On 3/26 19 at 12:17 PM an interview with the Dietary manager revealed, the staff personal belongings should not be on a rack on the prep table and should be in the office, because that is	M 945	No residents were harmed by this deficient practice. 3. An educational in-service for all Dietary team members was completed between the dates of April 1, 2019 and May 3, 2019. This education was completed by the Center Registered Dietician and included; proper stowing of personal items, food sanitation, general sanitation, cleaning schedules, not using wet dishes and proper dish room guidelines Daily, beginning April 1, 2019, the Center Dietary Manager or Dietary Supervisor in his absence, will make compliance rounds in the kitchen to ensure proper food preparation and sanitation of the kitchen. Also, twice weekly for two months and once weekly for two months the Center Administrator or designee will also make compliance rounds in the kitchen. 4. Monthly, results of these compliance rounds will be forwarded to the Center Quality Assessment Performance Improvement Committee (QAPI). This Committee is comprised of the Medical Director, Administrator, Director of Nursing Services and three other department managers. This Committee will review the rounds for additional monitoring and continued improvement and make recommendations as needed.	

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M 945	Continued From page 2 cross contamination. On 3/26/19 at 1:30 PM an interview with dietary staff #3 revealed, she has her medicine in her purse, so she puts it on a rack on the prep table. She stated she guess she could leave it in her car. She stated it causes contamination by leaving her purse on a rack on the prep table. On 3/27/19 11:50 AM an observation of wet nesting on 20 bottom plate domes, 1 bowl and 1 plate. A piece of foil that a baked potato was wrapped in had fallen from a baked potato into the bacon bits and the dietary staff #1 retrieved it and continued to use those same bacon bits. On 03/27/19 at 2:22 PM an interview with the dietary manager revealed, wet nesting is when dishes that are still damp in an area where they go. He stated the facility had some wet nesting this morning on the tray line and the dishes were rewashed and allowed to air dry. The dietary manger stated he is still learning his staff and has only been at the facility for 3 weeks. He stated wet nesting allows germs to grow. He also stated, the dishwashing machine puts a sanitizer on the dishes to help prevent bacteria when the dry, so it did no good with the wet nesting. He stated when the foil had fallen in the bacon bits, the foil contaminated the bacon bits and dietary staff #1 should have discarded the bacon bits and recooked some more to use. The dietary manager stated it is important to have foods cooked at certain temperatures to kill germs. The dietary manager stated he need to monitor the things that the dietary staff are doing incorrectly so he can correct. He stated it is cross contamination when the dietary staff bring their bags in from outside.	M 945		

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M 945	Continued From page 3 On 3/27/19 4:10 PM an interview with the RD revealed, the staff personal items should not be under the prep table because it could be a form of contamination. She also stated their personal items should be in their car. The RD stated moisture is a problem with the dishes being wet. She stated we call that wet stacking and it could cause bacteria. 03/28/19 10:01 AM an interview with dietary staff #1 stated the bottom Domes were wet. She stated the staff probably did not let them air dry when they came out of the dishwasher, the dishes should set for a while. Dietary staff #1 stated with the dishes being wet the water could be hot and someone could get scaled. She stated wet dishes are called wetness. She also stated the wet dishes probably could make the food soggy. 03/28/19 10:12 AM Dietary staff #1 returned to the conference room and stated the dietary manager told her that water being on the dishes that she was serving from could cause bacteria.	M 945		