STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	58GR	A. BUILDING: _____ B. WING _____	12/29/2021

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
PONTOTOC HEALTH & REHAB CENTER	278 WEST EIGHTH STREET PONTOTOC, MS 38863

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M 000	Initial Comments The State Agency (SA) conducted an annual recertification survey along with complaint survey MS # 18391 from 12/27/21 through 12/29/21. The SA determined the facility was not in compliance with the Mississippi Regulations for Minimum Standards for Institutions for Aged or Infirm. The SA did not substantiate the complaint concerning Activities of Daily Living related to bathing. The facility had a census of 46 at the time of the survey and held a license 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, interview, record review and facility policy review, the facility failed to provide a safe and clean environment for preparing and storage of food for two (2) of three (3) kitchen/nourishment room tours. Findings include: Review of facility policy, titled, "Cleaning Instructions: Oven," dated 2017, revealed "Policy: Ovens will be cleaned as needed and according to the cleaning schedule (at least once every two weeks). Spills and food particles will be removed after each use ..." Review of facility policy, titled, "Cleaning Instructions: Ranges," dated 2017, revealed,	M 815	The cookie sheets and sheet of metal that were used to cover the deep fryer were replaced with new metal pans. The four (4) deep fryer baskets were cleaned to remove buildup. The stove top was cleaned around the eyes and the pipes under each stove eye were cleaned. The convection oven was cleaned inside and outside. The silver panel located behind the stove was cleaned to remove the buildup. The six (6) baking pans and five (5) pots were replaced. The resident nourishment refrigerator was cleaned thoroughly to remove all build up and all items that were not labeled properly were removed. The facility has determined that all residents have the potential to be affected.	2/25/22

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M 815	Continued From page 1 "Policy: The cook/chef on each shift is responsible for keeping for range as clean as possible during the preparation of the meal. The range will be cleaned after each use. Spills and food particles will be wiped up as the occur ..." Review of facility policy, titled, "Cleaning Instructions: Fryers," dated 2017, revealed "Policy: Fryers will be cleaned on a regular basis and cared for in such a way to maintain optimum production ..." Review of facility policy, titled, "Food from Outside Sources," dated 2008, revealed," ...Procedure: 5. Food brought in should be labeled with the individual's name and dated if it must be stored." An observation, on 12/28/21 at 2:00 PM, revealed there was a yellow and brown build up on a large steam table pan lid, a flat/thin silver sheet of metal, and two (2) cookie sheets, that were being used to cover the deep fryer. There were four (4) deep fryer baskets, sitting on top of the deep fryer covers, covered with yellow and brown build up. The stove top had black colored build up on the areas surrounding the eyes. There was black, crusty, build up on the pipes under each stove eye. The inside of the convection oven doors was covered with a dark brown build up that had run down on the ledge on the outside of the stove under the oven doors. The back wall of the convection oven was covered in a dark brown build up. There was a dark and thick, yellow and brown, build up on the silver panel located behind the stove. There were six (6) baking pans and five (5) pots covered with a dark brown and black build up on the outside. The baking pans had a dark brown build around the sides on the inside of the pans.	M 815	Administrator completed inspection of all equipment on 01/18/2022 in dietary department to ensure all equipment is free of buildup. Any areas that were identified as needing cleaned were cleaned immediately. On 01/17/2022 The administrator also completed inspection of resident nourishment refrigerator to ensure all items were dated and labeled and that refrigerator was clean. To prevent re-occurring, beginning 12/28/2021 the Registered Dietician set up a cleaning schedule for the staff to follow and educated them on importance of thoroughly cleaning according to schedule. 12/30/2021 the Director of Nursing completed education with Certified Nurse Assistants on cleaning the resident nourishment refrigerator and properly dating and labeling items placed in it. Beginning the week of 1/24/2022 The Administrator will conduct weekly inspections to ensure proper cleaning of equipment for six weeks. The Administrator will report the findings of the audits monthly at the Quality Assurance/Performance Improvement (QAPI) Committee Meeting beginning January 27, 2022. The Quality Assurance/Performance Improvement (QAPI) committee will review results to ensure ongoing compliance until substantial compliance has been achieved for 90 days. Beginning January 24, 2022, the night shift nurse will monitor the resident nourishment refrigerator daily to ensure clean and all items are properly	

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M 815	Continued From page 2 An observation and interview, on 12/28/21 at 2:12 PM, with Dietary Cook #1, confirmed that there was grease build up on the stove top, that there was black crusty build on the pipes under the stove eyes, that there was a yellow and brown build up on the 4 deep fryer baskets, that there was a yellow and brown grease build up on the large steam table pan lid, a flat piece of silver metal, and two (2) cookie sheets, that were being used to cover the deep fryer, that there was a brown build up inside the doors of the convection oven, that there was a dark brown build up on the ledge of the convection oven on the outside under the doors, that there was a brown build up on the back wall inside of the convection oven, and that there was a yellow and dark brown build up on the silver panel located behind the stove. Dietary Cook #1 stated all of the appliance's should have been cleaned and were supposed to be cleaned every week. Dietary Cook #1 stated she did not know when the last time the deep fryer was used or cleaned. An observation and interview, on 12/28/21 at 02:20 PM, with Dietary Staff #2, confirmed the stove top, the deep fryer covers, and the 4 deep fryer pans had grease build up and had not been cleaned. Dietary Staff #2 revealed she did not know who was assigned to clean the stove and she did not know how long the fryer basket had been dirty. Dietary Staff #2 confirmed the baking pans and the pots had yellow and black build on the outside and the baking pans has dark brown build up on the inside. An interview, on 12/28/21 at 02:25 PM, with Dietary Staff #3, revealed the deep fryer had not been used in a very long time, and she could not give a specific time frame. Dietary Staff #3 stated	M 815	labeled, they will report their findings to the director of nursing who will report monthly to the QAPI committee beginning 1/27/2022 for review and recommendations for ongoing compliance until substantial compliance has been achieved for 90 days.	

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M 815	Continued From page 3 there were plenty of cleaning supplies available to clean the kitchen appliances, but did not know who was supposed to be cleaning the fryer. An observation and interview, on 12/28/21 at 03:30 PM, with the Administrator, confirmed there was a brown and yellow grease build up on a large steam table pan lid, a flat piece of silver metal, and two (2) cookie sheets, that were being used to cover the deep fryer, that there were four (4) deep fryer baskets covered with yellow and brown build up, that the stove top had grease build on the areas surrounding the eyes, that there was black, crusty, build up on the pipes under each stove eye, that there was a thick, yellow and brown build up on the silver panel behind the stove, that the inside of the convection oven doors were covered with a dark brown build up that had run down on the ledge on the outside of the convection oven under the oven doors, that the back wall of the convection oven was covered in a dark brown build up, that there was a yellow and dark brown build up on the silver panel located behind the stove, and that the baking pans and pots were covered with a brown and black build up on the outside, that the baking pans had a dark brown build around the sides on the inside of the pans. The Administrator stated the grease build up on the stove top, on the stove pipes, and on the deep fryer could possibly cause a fire. The Administrator revealed she only had a copy, for one week, of the December 2021 kitchen cleaning schedule, that showed kitchen staff cleaning task assignments. The Administrator revealed that the December 2021 kitchen cleaning schedule did not have a date that indicated which week in December the cleaning took place. The Administrator confirmed there has been no in-services done on the cleaning of the kitchen.	M 815		

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M 815	Continued From page 4 An observation, on 12/28/21 at 04:00 PM, revealed the resident nourishment refrigerator had an excessive amount of yellow and dark tan build up inside at the bottom of the refrigerator. The entire bottom of the inside of the refrigerator had yellow and tan spillage, that was dried and run out of the bottom under the door. There was also spillage down the lower part of the back wall inside of the refrigerator. Observation also revealed there were several outside food items and drinks in the resident nourishment refrigerator that were not labeled with a resident's name or dated, to show when they were placed in the resident nourishment refrigerator. Items observered included two (2) plastic containers with food, cold cut tray, two (2) zip lock bags and three (3) opened partially empty drink bottles in the nourishment refrigerator that were not labeled or dated. An observation and interview, on 12/28/21 at 04:05 PM, with Licensed Practical Nurse (LPN) #1, confirmed the resident nourishment refrigerator had an excessive amount of yellow and dark tan build in the bottom and the nourishment refrigerator should have been cleaned. LPN #1 stated the nourishment refrigerator was supposed to be cleaned by the night shift staff, but not sure how often the refrigerator was to be cleaned. LPN #1 stated the outside food, not being labeled and dated in the resident nourishment refrigerator, could cause a resident to have been given the wrong food or old food, and a resident could get sick. An observation and interview, on 12/28/21 at 04:14 PM, with Director of Nursing (DON), revealed the resident nourishment refrigerator at the nurses station had an excessive amount of	M 815		

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M 815	Continued From page 5 yellow and dark tan build up, in the bottom of the refrigerator, on the inside, and there was several food items, two (2) plastic containers with food, cold cut tray, two (2) zip lock bags and three (3) opened partially empty drink bottles in the nourishment refrigerator that were not labeled or dated. The DON confirmed the resident nourishment refrigerator should have been cleaned. The DON confirmed the 11:00 PM to 7:00 AM shift's nursing staff were responsible for the nourishment refrigerator cleaning task. DON confirmed a resident could get sick if they were given the unlabeled food or drinks. A telephone interview, on 12/29/21 at 11:50 AM, with Dietary Staff #4, revealed she last cleaned the stove top and the convection oven, on Saturday, 12/18/21. Dietary Staff #4 stated it was not her job to clean the stove and oven and the Kitchen Cook was responsible for cleaning the stove. Record review of the December kitchen cleaning schedule title, "Daily Cleaning Schedule Form," dated December 2021 revealed the schedule covered one week and did not indicate which week in December it represented. The cleaning schedule revealed the cleaning of the stove top and the convection oven were to be done weekly. There was no indication of how often the fryer was to be cleaned. The December kitchen cleaning schedule revealed Dietary Staff #4's initials, that indicated she was the last one to clean the stove top and the convection oven, on a Saturday, with no specific date noting which Saturday in December the cleaning took place. Record review of the cleaning schedule for the nourishment refrigerator titled, "11-7 Cleaning Schedule," dated 04/23/14 revealed the	M 815		

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M 815	Continued From page 6 nourishment refrigerator was to be defrosted and cleaned every Thursday, and all Certified Nursing Assistants were to work together to complete the task.	M 815		