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
	51JA	A. BUILDING: _____ B. WING _____	01/04/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
J G ALEXANDER NURSING CENTER	25112 HIGHWAY 15 UNION, MS 39365

(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) determined during an annual recertification survey, conducted from 1/02/19 through 1/04/19, the facility was not in compliance with the Mississippi Regulations for Minimum Standards for Institutions for Aged or Infirm with a deficiency cited at M855.	M 000		
M 855	45.30.7 Food Preparation Food Preparation. Foods shall be prepared by methods that conserve optimum nutritive value, flavor, and appearance. Also, the food shall be acceptable to the individuals served. A file of tested recipes shall be maintained to assure uniform quantity and quality of products. This Statute is not met as evidenced by: Level II Based on resident interview, staff interview, observation, record review and facility policy review the facility failed to serve palatable meals to residents for three (3) of 22 residents interviewed regarding food; Resident #5, Resident #13 and Resident #33. Findings include: Review of the facility policy titled, "Nutritive Value/Appearance, Palatable/Prefer Temp", dated November 2016, revealed: Each resident will receive and the facility will provide -- a. Food prepared by the methods that conserve nutritive value, flavor and appearance. b. Food and drink that is palatable, attractive, and at a safe and appetizing temperature. Resident #5	M 855	1. Dietary Manager and Director of Nurses interviewed Resident #5, Resident #13, and Resident #33 on 1/7/2019; documented data facts related-to likes and dislikes voiced by these residents concerning food palatability; and on 1/7/2019, the Dietary Manager altered these resident's meal tray preparation cards in order to ensure palatable and attractive meals in accordance with the likes, dislikes, and pertinent data facts voiced by these residents. 2. All residents have the potential to be affected by the same deficient practice. 3. (A.) On 1/7/2019, Dietary Staff was in-serviced by the Registered Dietician and the Dietary Manager related-to proper procedures concerning how to follow menus and recipes in order to ensure that all food served to residents is attractive	2/2/19

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M 855	Continued From page 1 On 01/02/19 at 02:23 PM, an interview with Resident #5, revealed she stated that she does not like the food. Resident #5 stated, she usually eats her breakfast and that's it. The resident stated, her daughter brings her food from home, and she usually eats that when she gets hungry. On 01/03/19 at 04:00 PM, an interview with Resident #5, revealed she stated the lunch today was fair. The resident stated, she was able to eat a small portion of the food. Resident #5 further stated, it was a lot better today than it had been in the past. The resident revealed, in the past, she had not been able to eat the roast. Resident #13 On 01/02/19 at 11:40 AM, an interview with Resident #13, revealed she does not like the food. The resident stated, it is not seasoned properly. On 01/03/19 at 03:09 PM, an interview with Resident #13, revealed she stated, that she really didn't like the food today. Resident #13, stated, her roll was in her green beans and it was soggy, and she couldn't eat it. The resident stated, she is often served food that she feels is undercooked, such as peas and squash. Resident #13 stated, she will ask for buttermilk and cornbread at dinner, because she knows this is something she will eat and can eat. Resident #33 On 01/02/19 at 11:56 AM, an interview with Resident #33, revealed, he stated he couldn't eat the food here. Resident #33 stated, he liked the	M 855	and palatable. (B.) Beginning on 1/7/2019, the Quality Assurance Nurse will receive and audit a test tray at least five times per week for at least four weeks in order to ensure that residents receive palatable and attractive meals. (C.) Beginning on 1/7/2019, the Dietary Manager will conduct Resident Satisfaction Surveys/Audit(s) at least twice monthly for at least three months in order to ensure that residents receive palatable and attractive meals. (D.) The Quality Assurance Nurse will compile all findings related-to test tray audit(s), satisfaction survey(s)/audit(s), and in-service(s) on a monthly basis, and submit the same to the Quality Assurance Committee on a monthly basis in order to ensure that residents receive palatable and attractive meals. 4. The Quality Assurance Committee will review the results of all scheduled data collection, audit(s), and in-service(s), presented by the Quality Assurance Nurse to determine pertinent corrective action(s) as well as the continued frequency of all scheduled data collection, audit(s), and in-service(s) based-upon results achieved.	

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M 855	Continued From page 2 breakfast fine, but that's the only meal he eats. Resident #33 stated, he snacks the remainder of the day. 01/03/19 at 01:34 PM, Resident #33 stated, that he did not eat the meal today. The resident stated, he looked at it, and it didn't look good, so he didn't eat it. Resident #33 stated, he ate breakfast this morning. The resident stated, if he gets hungry this afternoon, he has some snacks he can eat. 01/03/19 at 11:00 AM, an interview with the Dietary Consultant (DC), revealed she stated, the food lacks seasoning, and she has received complaints regarding the food. The DC stated, she understands that it is very important to the residents that they have good food to eat. On 01/03/19 at 12:15 PM, a test tray was obtained by the Surveyor to test food palatability. The temperature of the food was ok. The roast was mushy and stringy, and did not have the firmness one would expect of meat. The roast had more of a watery overcooked consistency. The carrots were soggy and had a watery consistency. The rice and broccoli was bland, and had no taste.	M 855		

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	51JA	A. BUILDING: **01 - J. G. ALEXANDER NURSING CENTER** B. WING _____	**01/11/2019**

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
J G ALEXANDER NURSING CENTER	**25112 HIGHWAY 15 UNION, MS 39365**

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M1245	45.41.1 Date of Construction & Life Safety... Date of Construction and Life Safety Code Compliance. 1. Buildings constructed after the effective date of these regulations shall comply with the edition of the Life Safety Code (NFPA 101) effective on the date of construction. 2. Buildings constructed prior to the effective date of these regulations shall comply with Chapter 13 of the Life Safety Code (NFPA 101), 1985 edition. This Statute is not met as evidenced by: Based on observation and interviews, the facility failed to properly maintain exit egress as per NFPA 19 2.2.2.4. This standard deficiency affected one (1) of six (6) exits and eight (8) of 59 residents in the facility on the day of survey. Findings include: On January 11, 2019 at 10:15 AM, observation and interviewing revealed the staff did not contain nor had access to the key for the lock on the gate to the egress from the 400 Hall of the facility. This same deficiency practice was observed and cited on last year Life Safety Code survey on September 6, 2017.	M1245	1. The lock on the gate to the egress from 400 Hall was removed on 01/04/2019 by Facility Maintenance Supervisor and replaced with caribiner.(Exh. K2111) 2. All resident have potential to be affected. 3. (A.) In-service for new maintenance supervisor was done on 01/29/2019 by Field Maintenance Supervisor on importance of means of egress and fire safety.(Exh. K2112) (B.) Laird Maintenance Supervisor will audit monthly to ensure exit egress is maintained.(Exh. K2113) 4. QA will review findings monthly to ensure continued compliance.	2/2/19

Mississippi State Department of Health

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

Electronically Signed | 02/01/19