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
	01OL	A. BUILDING: _____ B. WING _____	03/12/2020

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
ADAMS COUNTY NURSING CENTER	587 JOHN R JUNKIN DRIVE NATCHEZ, MS 39120

(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 an annual re-certification survey, at the facility, from 03/09/2020 to 03/12/2020. During the survey, the SA determined that the facility was not in compliance with the Minimum Standards of Operation for Institutions for the Aged or Infirm. The facility cited the state statutes at M815 and M940. The census at time of survey was 69, and the facility held a license for 100 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, record review and policy review the facility failed to maintain the kitchen in a clean and sanitary condition as evidenced by not cleaning the thermometer during tray line temps, for two (2) of three (3) kitchen observations. Findings include: A review of the facility's "Guidelines for Using Thermometers" policy, dated 04/2014, revealed: "The facility shall monitor temperatures of hazardous foods to maintain quality and safety of food served. Thermometers are cleaned and sanitized before and after each use to prevent cross contamination."	M 815	a. On 3/10/2020, the food was removed from the tray line and second batches of the meal for serving residents and employees was placed on the serving line. Proper food temperature check procedures were followed. b. All residents have the potential to be affected by this deficient practice. c. On 3/13/2020, the Dietary Staff were inserviced by Dietary Manager #2 on guidelines of using thermometers and checking food temperatures. On 3/18/2020, the Quality Assurance Committee reviewed the policy, Guidelines for using thermometers and Machine Ware Washing with no recommended changes to the policy and no additional	5/4/20

Mississippi State Department of Health
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE | TITLE | (X6) DATE

Electronically Signed | 05/07/20

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M 815	Continued From page 1 An observation, on 03/10/2020 at 11:00 AM, during tray line temperature checks, Dietary Staff (DS) #2 checked food items, and did not clean the thermometer between checking each item. DS #2 checked the roast beef, chopped roast beef, pureed roast beef, mixed vegetables, pureed vegetables, rice, pureed rice, chopped pork meat and beans. Four (4) of the food items (chopped roast beef, pureed vegetables, pureed rice and pork meat) were below the required holding temperature of 135 degrees. DS #2 only cleaned the thermometer when she re-checked the pork meat and the chopped roast beef. During an interview, on 03/12/2020 at 9:28 AM, with the Dietary Manager (DM), she stated not cleaning the thermometer between temperature checks of food items was an issue. The DM stated the risk was the possible spread of contamination of the food. The DM revealed DS#2 had been working at the facility for over 20 years. The DM stated the last dietary training was done last year and included competencies. Review of the facility's "Inservice Training", dated 11/21/2019, revealed, DS #2 was in attendance for the training for Dietary Staff Employees and had taken the "Competency Test", which covered temperature checks.	M 815	training was recommended to the training already done. d. The Facility Administrator will monitor Food temperature procedures daily for fourteen (14) days, beginning 3/11/2020, then weekly for four (4) weeks, and then monthly for two (2) months. Any areas of concern will be brought by the Administrator to the quarterly Quality Assessment and Improvement Committee for review. The Administrator will take necessary corrective action plan, as needed, to include additional training and/or disciplinary action will be considered as warranted. By submitting the enclosed materials we are not admitting the truth or accuracy of any specific findings for allegations. We reserve the right to contest the findings or allegations as part of any proceedings and submit the responses pursuant to our regulatory obligations.	
M 940	45.32.3 Dishwashing Dishwashing. Commercial or institutional type dishwashing equipment shall be provided in homes with more than twenty-four (24) beds. The dishwashing area shall be separated from the food preparation area. If sanitizing is to be accomplished by hot water, a minimum temperature of one hundred eighty (180) degrees	M 940		5/4/20

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M 940	Continued From page 2 Fahrenheit shall be maintained during the rinsing cycle. An alternate method of sanitizing through use of chemicals may be provided if sanitizing standards of the Mississippi State Department of Health Food Code Regulations are observed. Adequate counter-space for stacking soiled dishes shall be provided in the dishwashing area at the most convenient place of entry from the dining room, followed by a disposer with can storage under the counter. There shall be a pre-rinse sink, then the dishwasher and finally a counter or drain for clean dishes. This Statute is not met as evidenced by: Level II Based on observation, staff interview, record review and policy review the facility failed to maintain the kitchen in a clean and sanitary condition as evidenced by the failure to have the dishwasher at recommended water temperatures for two (2) of three (3) kitchen observations. Findings include: Review of facility's "Machine Warewashing" policy, dated 05/2018, revealed, the wash and rinse temperatures of ware washing machines that use chemical sanitizing should meet the temperature posted on the machine. On 03/11/2020 at 8:51 AM, an observation of the dishwasher cycle with DS #3, revealed, the dishwasher had a water temperature of 115 degrees for two (2) wash cycles. On 03/11/2020 at 8:55 AM, during an interview with DS #3, she revealed that the temperature should be in the "green" on the dishwasher thermometer. The temperature hand stayed in	M 940	a. On 3/11/2020, facility residents were served on Styrofoam plates and utensils. Facility Maintenance Director and plumbing contractor made a temporary repair on 3/11/2020 and ensured the facility dish machine was functioning appropriately. On 3/17/20, the Plumbing Contractor replaced a Hi-temp switch and thermostat. b. All residents have the potential to be affected by this deficient practice. c. On 3/13/2020, the Dietary Staff were inserviced by Dietary Manager #2 on guidelines of using thermometers and machine ware washing. On 3/18/2020, the Quality Assurance Committee reviewed the policy, Guidelines for using thermometers and Machine Ware Washing with no recommended changes to the policy and no additional training due to related training was already conducted on 3/13/2020. d. The Facility Administrator will monitor	

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M 940	Continued From page 3 the "blue" portion on the thermometer. DS #3 stated all the dishes had been washed from breakfast. DS #3 stated she had been working at the facility for about two (2) weeks, and that she was still in training. Review of DS #3's "Food Service and Nutrition Department Employee Orientation Checklist" revealed proper operating procedures for equipment, and machine and manual ware washing was covered on 02/14/2020. On 03/11/2020 at 9:13 AM, during an interview with the DM, she stated the temperature range was about 125 degrees and pointed to the manufacturer ' s sticker on the dishwasher, which had the temperature listed at 125 degrees. The DM stated unclean dishes were a risk for the spread of infection. She stated the facility ' s policy was to use paper plates, until the dishwasher was working. The DM stated all the dishes would have to be cleaned again, when the dishwasher was working. She stated that Maintenance was aware of the issue with the dishwasher. Review of the "Dishmachine Temperature/Chemical Log" for March 2020, revealed, temperature checks were below 125 degrees for 15 out of 34 temperature checks performed, from 03/01/2020 through 03/11/2020. On 03/11/2020 at 9:19 AM, during an interview with the Maintenance Director, he stated that he was aware of the issue and had called a plumber last week, but they couldn't be here until this week. The Maintenance Director did not indicate a specific date that the plumber was notified. The Maintenance Director stated he called (Name of Dishwasher Manufacturer), and they told him that	M 940	Dishwasher temperatures daily for fourteen (14) days, beginning 3/11/2020, then weekly for four (4) weeks, and then monthly for two (2) months. Any areas of concern will be brought by the Administrator to the quarterly Quality Assessment and Improvement Committee for review. The Administrator will take necessary corrective action plan, as needed, to include additional training and/or disciplinary action will be considered as warranted.	

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M 940	Continued From page 4 the dishwasher still cleans at 110 degrees. The Maintenance Director confirmed that the water temperature was too low. The Maintenance Director stated the plumber would have to make a new line, with a dedicated line from the hot water heater to the dishwasher. The Maintenance Director stated that he didn't know when it happened, but he realized when they used the sprayer beside the dishwasher, the temperature would not get high enough. Review of the "Maintenance Jot Book" revealed, the DM notified Maintenance of the problem regarding low water temperature on the dishwasher, on 03/03/2020. The Maintenance Director initialed that the work was completed on 03/04/2020. On 3/12/2020 at 9:50 AM, during an interview with the Maintenance Director, he confirmed that he signed the "Maintenance Jot Book" on 03/04/2020. The Maintenance Director stated his initials were to acknowledge his awareness of the issue, and that he was working on it. The Maintenance Director revealed the work on the dishwasher was not completed that day (03/04/2020).	M 940		