

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 25CI	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 07/14/2022
NAME OF PROVIDER OR SUPPLIER WOODLANDS REHABILITATION AND HEALTHCARE C		STREET ADDRESS, CITY, STATE, ZIP CODE 102 WOODCHASE PARK DRIVE CLINTON, MS 39056		
(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 Survey Agency (SSA) conducted a Recertification Survey and Complaint Investigation (CI), CI MS #19383 and CI MS #19385 at the facility from 07/11/2022 to 07/14/2022. CI MS # 19383 was unsubstantiated for verbal abuse and CI MS #19385 was unsubstantiated for physical abuse. During the survey, the SSA determined the facility was not in compliance with the Minimum Standards for Institutions for the Aged or Infirm and cited M815.	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: Based on observations, staff interviews, and facility policy review, the facility failed to discard expired food items, date, and label opened items in the dry storage room and freezer for one (1) of two (2) kitchen observations. Findings Include: A review of the facility's policy "Labeling and Dating Inservice" (undated) revealed, "...Importance of labeling and dating: Proper labeling and dating ensures that all foods are stored, rotated, and utilized in a First in First Out (FIFO) manner. This will minimize waste and ensure that items that are passed their due date are discarded..." On 07/11/22 at 10:08 AM, the State Agency (SA)	M 815	1. On 7/11/22, Dietary Staff/Manager immediately discarded all the unlabeled, expired, and not dated items in the kitchen that included; the nine (9) expired 12 ounce(oz) cans of velvet evaporated milk, three (3) expired bags of croutons, undated 16 oz. box of cornstarch argo 100%, unlabeled box of frozen cookies, one-half of a 40 oz. bag of frozen green beans unlabeled, one-half of a 40oz. bag of frozen corn unlabeled, and a one-half of a 40 oz. bag of frozen lima beans not labeled. 2. Each of the 132 residents in the facility on July 11, 2022, had the potential to be affected.	8/15/22

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

TITLE

(X6) DATE

Electronically Signed

07/26/22

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M 815	Continued From page 1 conducted an initial tour of the kitchen with the Dietary Manager (DM). There were several items identified that were not labeled or expired found on the initial tour. 1. In the dry storage room, there were nine (9) 12 ounce (oz) cans of Velvet Evaporated Milk with an expiration date of 05/22/22. 2. In the dry storage room, there were three (3) bags of croutons, with an expiration date of 11/30/21. 3. In the dry storage room, there was a 16 oz. box of Cornstarch Argo 100% Pure opened and not dated an open or used by date. 4. In the freezer, there were a box of frozen cookies opened and was not dated with an open or used by date. 5. In the freezer, there was one-half of a 40 oz. bag of frozen corn wrapped in plastic wrap, but not labeled with an open or used by date. 6. In the freezer, there was one- half of a 40 oz. bag of frozen Green Beans wrapped in plastic wrap, but not labeled with an open or used by date. 7. In the freezer, there was one- half of a 40 oz. bag of frozen Lima Beans wrapped in plastic wrap, but not labeled with an open or used by date. On 07/11/22 at 10:20 AM, the SA conducted an interview with the DM, who confirmed that after opening most items, they are considered good for up to 7 days.	M 815	3. Beginning 7/12/2022, the Dietary Manager and Administrator in-serviced all dietary staff on proper procedure for labeling, dating and storage of foods and juices. 4. Effective 7/18/2022, Dietary Manager and Infection Preventionist will conduct audits on kitchen sanitation, labeling and storage three (3) times a week for four (4) weeks, then once (1) a week for four (4) weeks, then monthly thereafter for three (3) months. The report of the audits will be reviewed by the Administrator and brought to the Quality Assurance Performance Improvement Committee for review and recommendations on 8/8/2022 then monthly for four (4) months.	

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M 815	Continued From page 2 On 07/12/22 at 11:36 AM, the SA conducted an interview with the DM, who confirmed that he and the Assistant Dietary Manager (ADM), are responsible for making sure things are discarded when expired. He stated that sometimes they receive help from the staff but most times they do not. The DM stated that the resident could be exposed to food born illnesses. He stated that physical contaminants would be something he would be concerned about. On 07/12/22 at 11:41 PM, the SA conducted an interview with the ADM, who stated that expired food can cause food poisonings, stomach bugs, be bad for the resident if they are consume. He stated that he is responsible for discarding expired items as well as the DM. On 07/12/22 at 02:30 PM, the SA conducted an interview with the Administrator who stated, that expired food can make the resident sick with stomach issues. She stated that all things opened should be labeled and dated. A review of documentation revealed the dietary staff received electronic in-service training on 06/04/22, and upon hire, in reference to labeling and dating.	M 815		