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
	19ME	A. BUILDING: _____ B. WING _____	08/31/2022

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
MEADVILLE CONVALESCENT HOME	300 HWY 556/ROUTE 2 BOX 66 MEADVILLE, MS 39653

(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 recertification survey at the facility from 8/28/2022 to 8/31/2022. The SA determined that the facility was not in compliance with the Mississippi Regulations for Minimum Standards for Institutions for Aged or Infirm and cited M945.	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 observation, staff interviews, and facility policy review, the facility failed to store food in accordance with professional standards for food service safety related to food items not dated with a use-by date, and food items not discarded after the expiration date, for one (1) of three (3) kitchen observations. Findings Include: A review of the facility's "Food Service Operational Standards for Purchasing, Receiving, Cooking and Storage of Food" policy with a revised date of 10/17 revealed, "The facility receives, stores, prepares, distributes and serves	M 945	Plan of Correction #1 Corrective action for this deficiency has been accomplished by the dietary manager discarding all food that was not appropriately labeled including all open and unopened containers. This also included all expired food products. This was accomplished on 08/31/2022.The dietary manager will do weekly checks to ensure this does not recur. #2 All residents have the potential to be affected by this deficient practice. #3 An in-service was given on 08/30/2022	10/4/22

Mississippi State Department of Health

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
Electronically Signed		09/20/22

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M 945	Continued From page 1 food under sanitary conditions to prevent the spread of food borne illness and to reduce those practices that result in food contamination and compromised food safety....Follow "First In First Out" ...foods should be labeled before being stored in the refrigerator or freezer ...The date mark indicates the date of preparation or the discard date...Commercially processed foods will have a use by date. This use by date should be followed..." On 8/28/22 at 11:35 AM, the State Agency (SA) conducted an initial tour of the kitchen with the Cook and observed the following: 1. In the Dry Storage room, there was an opened (6) pound (lb.) bag of Brownie Mix, a six (6) lb. bag of Blueberry Muffin Mix, a five (5) lb. bag of Basic American Foods Mashed Potatoes, a 16-ounce (oz) container of Imitations Bacon Bits, a five (5) lb. bag of Originals Villa Frizzoni Noodles, and a five (5) lb. container of Peanut Kid: Creamy Peanut Butter with no opened or use by dates. 2. In the freezer, there was an open ten (10) lb. bag of Tater Tots, a ten (10) lb. bag of French Fries, and a 2 lb. bag of shredded lettuce with no opened or use by dates. 3. In the Dry Storage room, there were two (2) five (5) oz. cans of Salsa De Arah Gelatizados with the expiration date of 8/17/22 and a 70 oz. container of Tostitos Salsa with the expiration date of 5/14/21. On 6/27/22 at 11:52 AM, during an interview with the Dietary Manager (DM), she stated that she and the Assistant DM are responsible for discarding expired foods. On 6/28/22 at 10:00 AM, during an interview with	M 945	by the Registered Dietician and the Dietary Manager to all dietary staff to ensure food storage regulations are followed at all times. The dietary manager gave an in-service on 08/31/2022 to staff demonstrating the proper labeling of foods in freezer and storage area with use-by dates and/or opened dates and the discarding of expired foods. #4 The Dietary Manager will do weekly checks in storage and freezer for compliance of all food being labeled correctly and any expired food being discarded. This began on 08/31/2022. The dietary manager will do these checks at least once weekly x 4 weeks and bring to Quality Assurance committee x1 month to ensure compliance with this process. The first QA meeting to monitor this POC will be on 09/22/2022. #5 This plan of correction began on 08/31/2022 and will be completed by 10/04/2022.	

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M 945	Continued From page 2 the DM, she stated that expired food items could cause harm to the residents. She confirmed that food items should be checked daily for expired items and labeling. On 6/30/22 at 02:18 PM, during an interview, the Administrator stated that the residents are at risk for a possible illness if they consume expired food products. He stated that it is very important to check the dates on food and that he does not expect to find expired items in the kitchen. Record review of an "Associate In-Service Record", dated 12/14/21, revealed "Points Covered/Overview ...receiving and storage of food ..." revealed dietary staff received training on storage of food items.	M 945		