STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	45WB	A. BUILDING: _____ B. WING _____	12/04/2019

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
THE NICHOLS CENTER	1308 HIGHWAY 51 NORTH MADISON, MS 39110

(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 a licensure survey along with a complaint survey, CI MS #00016357, from 12/2/19 to 12/4/19. The SA substantiated the complaint, but no deficiencies were cited related to the complaint. During the survey, the SA also determined the facility was not in compliance with State Licensure Regulations for the Aged or Infirm, and cited the State Statute 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: Level II Based on observation, staff interview, record review and facility policy review, the facility failed to follow proper sanitation and food storage to prevent the likelihood of food borne illness for one (1) of two (2) dietary tours. Findings include: Review of the facility's "Storage of Refrigerated Food" policy, originated 9/04, revealed: "Policy: The facility ensures the quality and safety of refrigerated foods through accepted storage practices. Procedure: 3. Food taken out of original containers is put in a clean sanitized container with a tight fitting lid. No food is left uncovered. 4. All non-hazardous, opened foods are labeled with name of food and date stored. 5. All hazardous foods are labeled with the name of	M 815	Tag M 815 1. Immediate action taken for the identified problem during the survey: On 12/2/19, the Administrator immediately discarded items that were either improperly stored, not labeled or not dated. The microwave was cleaned on 12/2/19 by dietary personnel. On 12/2/19, the administrator in-serviced the dietary personnel regarding the proper technique for sanitary practices during meal prep and service which included proper thermometer use and sanitation with alcohol prep between food items. Additionally, he addressed prevention of the potential for cross contamination by changing gloves between tasks. The in service included instruction that clean cloths must be held in a bucket of sanitizer solution between uses. Monitoring of the	1/4/20

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M 815	Continued From page 1 food and date to be discarded or the date stored. Cooked foods should not be held longer than 48 hours." Review of the facility's "Storage of Canned and Dry Food" policy, originated 9/04, revealed: "Procedure: 6. Opened products are stored in tightly covered containers. Zip lock bags may be used. 7. Opened packages are labeled with name of product and date opened." Review of the facility's "Employee Sanitation Practices" policy, dated 9/04, revealed: Policy: Food service employees shall follow sanitary practices to prevent the spread of foodborne illness and reduce those practices which result in food contamination and compromised food safety. Procedure:. 2. b. Gloves are worn to protect food by creating a barrier between the hand and food but should be used only when doing one task. c. Gloves should be changed: i. As soon as they become soiled or torn, ii. Before beginning a different task." On 12/02/19 10:10 AM, an observation during the dietary tour with Dietary Staff #2/Cook, revealed the microwave oven's entire inside was splattered with a cream color dried matter. In the refrigerator there was an open package of 160 slices of Yellow Pasteurized Processed American Cheese slices with approximately one half (1/2) of the 160 slices present and open to air. A fourth of a head of iceberg lettuce was wrapped in plastic wrap with no label or date. Green Onions, approximately 8 in. x 12 in. x 2 in. were wrapped in original packaging and clear plastic wrap with an 11/6/19 date. The green onions were turning brown and mushy/slimy. There was one half of a meat and cheese sandwich on wheat bread wrapped in plastic wrap that was not labeled or	M 815	residents for upset stomach issues was accomplished by the medical staff and no symptoms of food borne illness were identified. The food served on 2 December 2019 that was Black-eyed Peas, Buttered Carrots and Country Fried Steak. 2. Identification of other residents having the potential to be affected because of the nature of the violation, all residents receiving food from the kitchen had the potential to be affected. However none were found to have been impacted based on the monitoring of the residents identified in bullet 1 3. Actions taken/systems put into place to reduce the risk of future occurrence: In-service training was performed with half of the staff on 12-19-2019 by the Registered Dietician covering the identified deficiencies including sanitation, proper storage and labeling of food items for refrigeration and storage. Another in-service was held on 12-23-2019 for the remaining dietary staff covering the same subject. 1 to 1 instruction will continue by the dietary supervisor daily initially and then weekly after two weeks. A new food processor was purchased 12/20/19 and has not yet arrived for the purpose of preparing mechanically altered food. Additional, larger, containers were purchased for the proper storage of bulk dry goods on 12/2619 and arrived on 12/27/19. 4. How the corrective actions will be monitored to ensure the practice will not	

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M 815	Continued From page 2 dated. A gallon zip lock bag 1/4 full of what appeared to be red peppers or pimento type food was not labeled or dated. In the freezer, a 6"x 6" plastic container with a lid contained what appeared to be green beans not labeled or dated. A full gallon zip lock bag of frozen macaroni type material was not labeled or dated. In the pantry, a 50 pound (lb) paper bag of sugar was open with a date of 11/30/19 and loosely rolled down from the top. It contained approximately six (6) inches depth of sugar in the bottom of the bag. A 50 lb. paper bag of Buttermilk Biscuit Mix with a date of 4/24/19, was open and loosely rolled down from the top. It contained approximately 8 inch depth of mix in the bottom of the bag. One half package of Dry Fruit Punch mix was wrapped in plastic wrap and stored in the original box. No open date was on the plastic wrap. Punch mix crystals were falling out of the plastic wrap into the box. An interview with Dietary Staff #2 at this time revealed that all food should be labeled and dated after opening and wrapped tightly. She stated that she would throw it away. She stated that workers on the other shift probably did not label the food. During an observation of the tray line temperatures and interview, on 12/2/19, at 11:15 AM, revealed Dietary Staff #2 wiped the thermometer probe with gloved fingers between each food tempted. She stated, "I thought it was ok, it's all going to the same place". She took several pieces of Country Fried Steak from the large steam pan and placed it in a smaller steam pan. She tore the steak up with her fingers to make the chopped steak. She then wiped her gloves with a dish cloth that was lying on the counter of the steam table and spooned Black Eyed Peas, Carrots, and Corn Bread into smaller steam pans to make pureed foods. She stated, "It's the dish cloth I clean with". She took the	M 815	re-occur:1 to 1 instruction daily for two weeks began 12-9-2019 through 12-22-2019 for each shift. The instruction included proper labeling of stored items, proper thermometer use, changing of gloves when needed, cloths in sanitizing solution and proper cleaning and sanitizing kitchen equipment. A daily check sheet was developed by the dietary supervisor who observes that the correct procedures are properly performed or makes correction on the spot. Disciplinary actions for those that refuse to comply will be initiated. Beyond that spot checks through the week and monitoring of proper practices weekly will continue using a weekly check list developed. Monthly the QAA will review the documents from the dietary department and view the practices. This will continue for at least three months (1—4-2020)	

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M 815	Continued From page 3 foods and the dish cloth over to the preparation table by the blender and proceeded to make the pureed food. She then wiped the counter with the same dish cloth. In an interview and observation, on 12/02/19, at 10:45 AM, with the Administrator, he confirmed the cheese was not wrapped, the lettuce, sandwich, red peppers/pimento type food in the refrigerator and the frozen macaroni type food, and green beans were not labeled and dated. He confirmed the sugar and biscuit mix were not sealed properly and the Fruit Punch dry mix was not labeled, dated, and sealed properly. He stated the cheese could become spoiled and molded, the green onions should be thrown away due to the brown, mushy appearance, and that all foods not labeled and stored properly should be discarded due to the risk of food borne illness. He stated, "If its not labeled, we don't know what it is and it should not be used.". He confirmed that the microwave "needs attention". An interview, on 12/4/19 at 10 AM, with the Dietary Staff #1/Dietary Manager, he stated that dry foods should be stored in a sealed container because something might get in it if the bag was folded over. He stated that all foods that have been opened or refrigerated should be labeled and dated. He stated "Residents could get sick if you serve something out of date". In regards to the tray line temps and dish cloth, he stated that "It could contaminate things and make residents sick. You are supposed to throw gloves away and wash hands. You must change gloves between different tasks. Meats should be put in the chopper, not torn by hand". Review of an In-Service Form, Subject: Infection Control. How to decrease bacteria growth in food	M 815		

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M 815	Continued From page 4 to reduce the likelihood of food borne illness in the residents eating food prepared by dietary, presented by the Registered Dietitian, on 10/29/19, revealed that Dietary Staff #2 attended. Contents of the in-service include, "According to the FDA (Food and Drug Administration), cloths used for wiping counters and other surfaces shall be: 1) Held between uses in a chemical sanitizer solution.. All items stored in refrigerators must be covered, labeled, and dated with an open/expiration date."	M 815		