

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 41CH	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 02/13/2020
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NAME OF PROVIDER OR SUPPLIER

STREET ADDRESS, CITY, STATE, ZIP CODE

CEDARS HEALTH CENTER

**2800 WEST MAIN STREET
TUPELO, MS 38801**

(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 from 02/10/2020 to 02/13/2020. During the survey, the SA determined the facility was not in compliance with the Minimum Standards for Institutions for the Aged or Infirm. The SA cited the state statute at M945. At the time of survey, the facility was licensed for 140 beds, and had a census of 133.	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: Level II Based on observation, staff interview and facility policy review, the facility failed to maintain a safe and sanitary dietary environment, as evidenced by, unclean ovens, dirty food bins, scoops left in the food bins, and expired foods, for three (3) of 11 kitchens observed. Review of the facility's policy, "Sanitizing Ingredient Bins - #4054" undated, revealed:	M 945	The facility will maintain a safe and sanitary dietary environment. On 02/11/2020, all expired or non-labeled/dated foods were removed from the Green Houses by the Green House Guide. On 2/10/2020, the ovens at Cedars were cleaned by Dining Staff. On 02/10/2020, the food bins were emptied and cleaned as well as the scoops were disposed of and new scoops were purchased by the Dietary Manager. All	3/13/20

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

TITLE

(X6) DATE

Electronically Signed

03/27/20

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NAME OF PROVIDER OR SUPPLIER CEDARS HEALTH CENTER		STREET ADDRESS, CITY, STATE, ZIP CODE 2800 WEST MAIN STREET TUPELO, MS 38801		
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M 945	Continued From page 1 "Ingredient bins will be sanitized on a regular basis." Review of the facility's "Cleaning Ovens - #4079" policy, undated, revealed: "Ovens will be cleaned and sanitized on a regular basis." A review of the facility's "Food Storage and Handling" policy, undated, revealed, it is the policy of the Dining Services Department to cover, label, date, and store all foods in a safe, appropriate manner for the purpose of preventing food borne illnesses. All dry, refrigerated, and frozen items are stored six (6) inches above the floor and not more than 18 inches from the ceiling, in a temperature controlled room. Dry bulk items, such as rice, sugar, and flour are stored in seamless containers with tight fitting lids and are clearly labeled. Scoops should not be left in food bins. On 02/10/2020 at 10:32 AM, an observation, during initial tour of the kitchen, revealed three (3) large plastic bins containing flour, meal and sugar. There were scoops observed in the meal and flour bins, and a small metal bowl turned upside down in the sugar. The tops and inner edges of the bins had yellowish, brown dry material and crumbs on them. The Dietary Director (DD) removed the scoops from the bins, and the Dietary Manager (DM) removed the small metal bowl from the sugar bin. During an interview, on 02/10/2020 at 10:35 AM, with the Dietary Manager (DM), she stated all of the items were contaminated, and would have to be discarded because the scoops should not be left in the bins. The DM confirmed the bins were dirty and needed to be cleaned.	M 945	dietary staff and Shahbaz were in-serviced on 02/11/2020 and 02/12/2020 by the System Executive Chef and General Manager on labeling and dating food, proper storage of dry foods, and proper cleaning of the ovens. This facility has determined that all elders are at risk for the deficient practice. Beginning 02/14/2020, the Registered Dietician, Systems Executive Chef, Dining Director, Certified Dietary Manager, Executive Chef, and the District Manager will provide weekly audits of the houses and Cedars kitchen to ensure proper storage of foods and cleanliness of the ovens. On 3/12/2020, the auditing reports were reviewed by the Quality Assurance Committee to ensure substantial compliance has been achieved as determined by the committee. Dietary's general manager/Registered Dietician will report the results of the weekly audits of the houses and Cedars to the communities of the Quality Assurance Performance Improvement monthly meetings. These results and this Plan of Correction will be monitored monthly at the Quality Assurance Performance Improvement for six months until such time consistent substantial compliance has been achieved.	

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M 945	Continued From page 2 On 02/10/2020 at 10:45 AM, an observation of the convection oven, revealed inside of the oven door, walls, and racks were coated with brown, sticky material and drips of black material hanging from the rack. The bottom of the oven and door opening, contained brownish dry spills, food crumbs and debris. On 02/10/2020 at 10:47 AM, an observation of the two (2) ovens under the range, revealed the walls, inside of the doors, and racks were coated with brown and black build-up. The bottom of both ovens had brownish-black build-up, crumbs and black debris on the floor, shelf ledges, and door crevices. An observation and interview on 02/10/20 at 10:50 AM, with the Dietary Director (DD), confirmed the condition of the convection oven and range ovens. The DD stated they were horribly dirty and embarrassing. He stated the build-up on the ovens could be the cause of a fire, and the black stuff hanging off the racks could cause contamination of foods. An interview, on 02/12/2020 at 9:45 AM, with the Registered Dietician (RD) revealed the facility started with a new company the first of the year, and they had not gotten the new schedules in place for cleaning, but that was no excuse for the dirty ovens and bins. House #3 On 02/10/2020 at 11:45 AM, during an initial tour of House #3 and interview with Certified Nurse Aide (CNA) #1, the following items were observed opened and undated: - 1 bag of "Cheerios" - 1 box of Yellow Cake Mix - 1 box of Devil Food Cake	M 945		

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M 945	Continued From page 3 - 1 bag of vanilla wafers - 1 bag of white flour - 1 bag of orange jello - A large bin of potatoes 2-3 inches off the floor CNA #1 stated they are suppose to be putting those orange labels on stuff that is opened and doesn't get used up. CNA #1 revealed items are supposed to be dated so they would know when it goes bad. House #4 On 02-10-2020 at 12:30 PM, during initial tour in House #4, and interview with CNA #5, the following items were observed opened and undated: - 1 bag of "Cheerios" - 2 bags of coffee - 1 bag of pecans CNA #5 stated that sometimes the girls get in a rush to get things prepped and cooked, and they forget to put the labels on stuff right. CNA #5 revealed that she tries to watch for those things, but must have missed a few. During an interview with the Director of Nursing (DON) on 02/12/2020 at 3:00 PM, she stated, they (Shabazz) are supposed to label everything they open, unless it is all used up. The DON stated, someone could really get sick, if certain food items are past their edible date.	M 945		