

Mississippi State Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 06/11/2026	
NAME OF PROVIDER OR SUPPLIER Compere NH Inc				STREET ADDRESS, CITY, STATE, ZIP CODE 865 NORTH STREET , JACKSON, Mississippi, 39202			
(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) COMPLETION DATE	
M0000	Initial Comments		M0000				
M0815	The State Agency (SA) conducted an annual recertification survey at the facility from 6/8/26 through 6/11/26. During the survey, the SA determined the facility was not in compliance with the Minimum Standards for Institutions for the Aged or Infirm, state licensure requirements and cited M815. 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 LICENSURE REQUIREMENT 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, expired foods, and moisture in the dry bins for one (1) of two (2) kitchen observations. Findings include: A review of the facility's policy, "Food Service Operational Standards for Purchasing, Cooking and Storage" Originated: 9/04, "Policy: The facility stores...food under sanitary conditions to prevent the spread of food borne illness...8. Cooling and storing...g. Label and store foods with the date and time...to indicate when to discard. On 06/08/2026 at 10:13 AM, during an initial observation and tour of the kitchen and interview revealed in the refrigerator: one (1) opened 1/2-gallon fat free butter milk with "Best if used by date" 5/31/26, (1) opened bag of lettuce containing visible brown and wilted lettuce in the bag with a written-on date of 6/3/26 with no indication of what the date meant, a pan of nine (9) peeled, pre-boiled eggs with no date. An observation of the dry bins revealed the flour bin with blotches of moisture in the flour. An interview with the Dietary Manager (DM) revealed he was made aware of the expired food, undated food and moisture in the flour bin at the		M0815				

Office of Primary Care and Health Systems Management

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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M0815	Continued from page 1 time of this tour. The DM stated that although he expects everyone to be aware of expired foods, undated foods and keeping the dry bins items dry, he is ultimately responsible for maintaining food quality standards in the kitchen. The DM explained that the hazard of having expired foods, undated foods in the kitchen and moisture in the dry bins is bacterial growth. The DM stated that he will have his staff make a daily walk through to make sure prepared foods are dated and expired foods are discarded. The DM noted that he will instruct the staff to keep the dry bin lid closed to prevent moisture from getting in. On 06/11/2026 at 10:09 AM, during an interview with the Administrator she expressed understanding at the report of undated food, expired food and moisture in the flour bin. The Administrator explained that the DM is responsible for maintaining food quality in the kitchen. The Administrator stated that resident's' could potentially be food poisoned from expired foods or bacteria growth from moisture in the dry bins. The Administrator stated that she will have the DM make rounds daily to maintain food quality. The Administrator reported that she will have the DM report to her and sign off on his rounds three (3) times a week.			M0815			