

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 06/17/2026	
NAME OF PROVIDER OR SUPPLIER PEARL RIVER CO NURSING HOME				STREET ADDRESS, CITY, STATE, ZIP CODE 305 WEST MOODY STREET PO BOX 392, POPLARVILLE, Mississippi, 39470			
(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 re-licensure survey at the facility from 06/15/2026 through 06/17/2026. 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 interview, and facility policy review, the facility failed to discard spoiled food items for one (1) of four (4) days of survey. Findings include: A review of the facility's policy, "Storing; Food and Equipment", Food Storage and Equipment," undated, revealed, "...Team members must store food in a manner that ensures quality, freshness and safeguards against foodborne illness..." On 6/15/26 at 9:43 AM, during an observation and interview with Dietary Manager (DM) #1, there was one (1) box of cucumbers that contained several molded and deteriorating cucumbers at the bottom of the box in Walk-in Refrigerator #1. DM #1acknowledged the cucumbers were deteriorated and removed the entire box from the refrigerator. There was three (3) bags of grapes stored inside a cardboard box that contained molded grapes. DM #1 removed the case, and reported dietary aides were responsible for inspecting fresh produce daily and removing deteriorating items. DM #1 further explained dietary aides were responsible for unloading produce deliveries and checking fresh produce every other day for deterioration. On 6/17/26 at 3:30 PM, in a follow up interview, DM #1 revealed expectations were for staff to remove all		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 rotting, deteriorating, and moldy produce prior to serving. DM #1 reported corrective actions would include assigning staff responsibility for specific storage areas, conducting systematic inspections at the beginning and end of each shift, and ensuring no deteriorating food items remained. DM #1 acknowledged staff had not consistently completed the food storage checklist. On 06/17/2026 at 4:38 PM, in an interview, the Administrator stated that his expectation for the Dietary Department is to ensure staff routinely monitor all fresh produce and promptly remove any moldy, spoiled, or deteriorating produce from refrigerators when identified. He further stated that dietary staff are expected to inspect produce regularly to ensure only wholesome food is available for resident consumption.			M0815			