

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 07/16/2026	
NAME OF PROVIDER OR SUPPLIER BEDFORD CARE CENTER OF PETAL				STREET ADDRESS, CITY, STATE, ZIP CODE 908 S GEORGE STREET , PETAL, Mississippi, 39465			
(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 7/13/26 to 7/16/26. 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 observations, interviews, record review, and facility policy review, the facility failed to maintain food under sanitary conditions by failing to ensure prepared and opened food items were properly packaged, sealed, labeled, and dated in accordance with facility policy for one (1) of four (4) kitchen observations. Findings include: A review of the facility's policy titled, "Food Receiving and Storage," reviewed 10/03/2022, revealed, "...Foods shall be received and stored in a manner that complies with safe food handling practices... Policy Interpretation and Implementation... 7. All foods stored in the refrigerator or freezer will be covered, labeled, and dated... 13. Foods that have been cooked and are to be stored will be labeled and dated. They will be used or discarded within three (3) days..." On 07/13/2026 at 5:45 PM, during an initial kitchen observation and interview with Head Cook (DD #1), the State Agency (SA) observed multiple food storage concerns. In Freezer #2, cooked ribs dated 06/29/2026 were loosely wrapped in aluminum foil rather than securely packaged. In Refrigerator #3, five prepared sandwiches were stored without dates or labels. In the dry storage room, an opened package of taco seasoning dated 07/05/2026 was rolled closed but not securely sealed, an opened		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 container of grape drink mix was not resealed, and an opened package of yellow cake mix was not securely closed or repackaged. During the interview, DD #1 stated prepared foods should be covered, securely packaged, labeled, and dated before storage. DD #1 further stated dietary staff were responsible for ensuring opened food items were properly resealed or repackaged and appropriately labeled and dated after opening. A record review of dietary staff in-service records dated 12/22/2025 revealed staff received education regarding food safety. On 07/15/2026 at 11:55 AM, during an interview, the Dietary Manager (DD #2) stated dietary staff were expected to store and label food items in accordance with regulatory requirements and confirmed all dietary staff shared responsibility for maintaining proper food storage practices. On 07/16/2026 at 1:45 PM, during an interview, the Director of Nursing (DON) stated she expected dietary staff to properly package, label, date, and store food items in accordance with federal regulations to reduce the risk of food contamination and foodborne illness. On 07/16/2026 at 2:30 PM, during a post-exit interview, the Administrator stated she expected dietary staff to properly package, seal, label, date, and store food items to maintain sanitary conditions and protect residents from foodborne illness.			M0815			