

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTIONS		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 255282		(X2) MULTIPLE CONSTRUCTION A. BUILDING B. WING		(X3) DATE SURVEY COMPLETED 10/01/2026	
NAME OF PROVIDER OR SUPPLIER CLINTON HEALTHCARE LLC - SNF				STREET ADDRESS, CITY, STATE, ZIP CODE 1251 PINEHAVEN ROAD , CLINTON, Mississippi, 39056			
(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
F0000	INITIAL COMMENTS The State Agency (SA) conducted an Annual Recertification survey and two (2) Complaint Investigations (CI MS #3691002 and CI MS #3152684) at the facility from 9/28/26 through 10/01/26. CI MS #3691002 was investigated for quality of care and neglect. CI MS #3152684 was investigated for rehabilitation services and there were no citations related to these complaints. During the survey, the SA determined the facility was not in compliance with the requirements of participation in Medicare and Medicaid and cited F812. The facility had a census of 109 and was licensed for 121 beds.			F0000			
F0812 SS = D	Food Procurement,Store/Prepare/Serve-Sanitary CFR(s): 483.60(i)(1)(2) §483.60(i) Food safety requirements. The facility must - §483.60(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities. (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. §483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety. This REQUIREMENT is NOT MET as evidenced by:			F0812			

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See reverse for further instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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F0812 SS = D	Continued from page 1 Based on observation, interview, record review, and facility policy review, the facility failed to ensure food was properly sealed, labeled, and stored in the freezer and failed to consistently record temperatures for the freezer, refrigerator and freezer, steam table, 3-compartment sink and dish machine for one (1) of three (3) kitchen observations. Findings Include: Record review of the facility policy "Food Storage Labeling "with a revised date of 3/24 revealed, "The facility will ensure the safety and quality of food by following good storage and labeling procedures..." Record review of the facility policy, dated 3/24 "Monitoring Temperatures of Cooked Foods" revealed the "Temperatures of TCS (Time/Temperature Control) cooked foods will be monitored to ensure that the foods are not in the danger zone (above 41 degrees F (Fahrenheit) and below 135 degrees F...3. Cooking and holding temperatures should be recorded for each meal..." Record review of the facility policy review of the facility's "Storage of Frozen Foods" with a review date of 11/23 revealed, "The facility ensures the quality and safety of frozen food through accepted storage practices...8. Open boxes with liners should be closed and sealed tightly with packing tape or twist ties..." Record review of the facility's "Manual Ware washing" with a reviewed date of 3/24 revealed, "...3. The dishmachine operator documents the water temperature and chemical concentration of the sanitizing solution...6. If dishmachine cannot be used, dishes should be washing according to the procedure for washing pots and pans in the three-compartment sink... (See s19 Manual Warewashing)" Record review of the facility's "Machine Ware Washing" with a reviewed date of 3/24 revealed, "Food service pots and pans that cannot fit in a dishmachine are cleaned and sanitized in a three-compartment sink...9. The employee using the three compartment sink documents temperature and concentration. Record review of the facility "Facility Unit Refrigeration Equipment" with a reviewed date of 3/24 revealed the facility ensures the quality and safety of refrigerated foods stored outside the food service area thorough accepted storage practices...6.	F0812					

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F0812 SS = D	Continued from page 2 a. Documentation of temperature on Refrigerator and freezer temperature log..." On 09/28/2026 at 10:20 AM, during the initial tour of the kitchen with the Dietary Manager (DM) revealed there were several items not stored properly. In the freezer there were Pillsbury biscuits in a clear plastic open in a cardboard box. There was a box of West Greek carrots in a clear plastic bag open. A clear Ziploc bag with eight (8) sausage links undated and unlabeled. A two-pound box of Dominos light brown sugar left open. All items above were in freezer unsealed and left open to air. The following temperature logs were incomplete; daily temperature logs for tray line, three compartment sink logs, dishwasher logs and refrigeration logs. Record review of the "Daily Temperature Log" for the steam table revealed the temperature were not recorded for breakfast and lunch on 9/9/26 ,9/10/26, and 9/14/26; and on 9/27/26 dinner temperatures were not recorded. Record review of pot, pan sink chemical log revealed no documentation on the morning shift 9/3/26,9/9/26, 9/10/26,9/15/26,9/16/26,9/21/26,9/22/26; Noon 9/3/26, 9/9/26, 9/10/26, 9/16/26, 9/22/26 and 9/27/26; Evening shift 9/10/26,9/11/26, 9/12/26, 9/16/26, 9/22/26, 9/23/26, 9/24/26 and 9/27/26. Record review of the facility's dish machine temperature/chemical revealed the logs were incomplete on 9/21/26, 9/27/26 and 9/28/26 on the morning shift and on 9/21/26 and 9/27/26 on the noon shift and on 9/23/26 and 9/24/26 on the evening shift. Record reviews of the facility's refrigerator and freezer logs revealed on 9/9/26, 9/10/26, and 9/27/26 logs were incomplete on 9/15/26, 9/21/26 and 9/28/26 for the morning shift. On 09/28/26 at 11:33 AM, in an interview with the DM stated all staff are responsible for making sure that before placing items in the refrigerator or freezer bags should be secured. She stated it should be a team effort. She stated she is responsible for checking behind staff. She stated food in the freezer and refrigerator not sealed can lead to freezer burn or the food being dried out. She stated staff should check the refrigerator and freezer temperatures first thing in the morning. She stated they need to make sure the food is good before using it. She stated food on steamtable should be checked for each meal before serving the residents. She stated the reason			F0812			

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F0812 SS = D	Continued from page 3 is to make sure food is safe before serving. She stated that staff is supposed to check and record three compartment sink and dishwasher temperatures prior to use. She stated it is the staff's responsibility to make sure dishes are sanitized correctly prior to use. She stated the above concerns can affect residents' health, by stomach issues for the residents. She denied being aware of any stomach issues for the residents. On 09/29/2026 at 2:33 PM, an interview with Director of Nursing (DON) stated they have not had an outbreak of stomach virus or any other gastrointestinal issues in September. On 10/01/2026 at 1:05 PM, during an interview the Nursing Home Administrator (NHA) stated the DM had spoken to her about the identified concerns. She stated her expectations are for staff to check temperature of freezer, refrigerator, tray line, dishwasher and three compartment sinks. She stated staff should seal all open food before placing it in the refrigerator and freezer. She stated the listed concerns could cause residents to get stomach virus or contaminated food. On 10/2/26 at 1:32 PM, in a post survey phone interview, the Cook stated the tray line temperatures should be completed and documented to make sure the food is cooked properly and safe to serve to the residents.	F0812					