

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  255342	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  02/13/2025
NAME OF PROVIDER OR SUPPLIER  MS Care Center of Raleigh		STREET ADDRESS, CITY, STATE, ZIP CODE  309 Magnolia Dr/Highway 35 South Raleigh, MS 39153	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>50921</p> <p>Based on observation, interviews, record review, and facility policy review, the facility failed to label and date prepared foods in the refrigerator and freezer and failed to prevent the possible spread of infection when a kitchen staff member failed to wear a beard guard while preparing plates for the dining hall for one (1) of four (4) days of kitchen observation.</p> <p>Findings include:</p> <p>A review of the facility's Food Storage Labeling policy, revised 8/24, revealed, .Procedure .2. All food items that are not in their original container must be labeled with the common name of the food and the use by date. 3. Foods that are prepared and stored for later service must be labeled and dated .</p> <p>A review of the facility's Employee Work Practices policy, revised 10/17, revealed, .Procedure .2. Proper Work Attire .c. The food service employee observes the following dress standards .iii. Food handlers with facial hair wear a beard restraint .</p> <p>On 02/10/2025 at 10:24 AM, during an initial tour with the Dietary Manager (DM), an observation was made of the refrigerator of one (1) pot of peas and carrots, one (1) pan of uncooked beef burger patties, one (1) pan of yeast rolls, mashed potatoes, beef fingers, cooked rice, and corn-all covered in aluminum foil without a preparation date, description, or use-by date. The DM confirmed that the food items were not labeled with the date, description, or use-by date as required by facility policy.</p> <p>On 02/10/2025 at 11:25 AM, during an observation, a male kitchen worker was observed preparing meal trays for residents without wearing a beard guard.</p> <p>On 02/11/2025 at 9:57 AM, during an interview, a kitchen staff worker stated that staff had recently been in-serviced regarding food dating and labeling.</p> <p>(continued on next page)</p>

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 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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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>On 02/12/2025 at 10:00 AM, during an interview, the Registered Dietitian (RD) stated that the facility's policy for food preparation required all stored food to be labeled with a date and description on the outside of the container. The RD confirmed that staff were required to wear hair restraints while in the kitchen and stated that the male kitchen worker had forgotten to put on a beard restraint. The RD further stated that the expectation for staff was to follow policy and prepare food according to proper food safety guidelines.</p> <p>On 02/13/2025 at 11:56 AM, during an interview, the Administrator stated that the expectation for kitchen staff was to follow facility policies to safely prepare food and prevent the spread of infection among residents. The Administrator stated that food safety measures were essential to ensuring that residents received meals that met their preferences and nutritional needs.</p>		