

MSDH - Health Facilities Licensure and Certification

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 43CL	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED C 08/29/2023
NAME OF PROVIDER OR SUPPLIER TREND HEALTH AND REHAB OF BROOKHAVEN		STREET ADDRESS, CITY, STATE, ZIP CODE 525 BROOKMAN DRIVE BROOKHAVEN, MS 39601		
(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) COMPLETE DATE
M 000	Initial Comments The State Agency (SA) conducted a Complaint Investigation (CI), MS #22256 and MS #22183, at the facility from 8/28/23 through 8/29/23. MS #22256 was investigated related to Quality of Care regarding incontinent care and hydration. MS #22183 was investigated regarding Dietary Services regarding meal preparation, therapeutic diets, and palatable meals. During the survey, the SA determined the facility was in compliance with the Minimum Standards for Institutions for the Aged or Infirm, state licensure requirement. There were no deficiencies cited.	M 000		
M 855	45.30.7 Food Preparation Food Preparation. Foods shall be prepared by methods that conserve optimum nutritive value, flavor, and appearance. Also, the food shall be acceptable to the individuals served. A file of tested recipes shall be maintained to assure uniform quantity and quality of products. This Statute is not met as evidenced by: Level II Based on observation, interviews, record reviews, and facility policy review, the facility failed to serve meals to the residents that were palatable for two (2) of three (3) residents reviewed for palatable meals. Residents #2 and #3 Findings include: A record review of the facility's, "Food: Quality and Palatability," revised 9/2017, revealed, "Food will be prepared by methods that conserve nutritive value, flavor, and appearance. Food will be palatable, attractive, and served and appetizing temperatures ..."	M 855	Immediately after identifying that two residents stated that the food was bland, the Dietary Manager was notified and a special meeting with the Dining Committee was planned for 9/6/23. The Administrator immediately went to the kitchen to confirm that all ingredients were present as required in the recipe used in the evening meal prepared on 8/28/23. When resident number one, two, and three were identified from the sample list received on 8/30/23, the dietary manager met with those three residents to discuss preferences and satisfaction with food services.	10/4/23

Mississippi State Department of Health

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Electronically Signed

09/14/23

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M 855	Continued From page 1 Resident #2 On 8/28/23 at 4:40 PM, in an interview with Resident #2, she revealed that there are days in which the food is okay, but some days, it has no taste. The resident explained that it depends on who cooked the food. On 8/28/23 at 6:00 PM, in an interview, Resident #2 stated she had corn, rice, and a tortilla with cheese. The resident complained that the corn tasted very bland. Once again, the resident revealed that there are times in which the food has no taste and needs seasoning. However, she noted that the problem with periods of bland tasting food had been brought to the attention of the Dietary Department. On 8/29/23 at 3:30 PM, in an interview, Resident #2 he commented the food tasted better today. A record review of the "Order Summary Report," with active orders as of 8/29/23, revealed Resident #2 had orders for a "Consistent Carbohydrates diet, Regular texture, Regular liquids consistency, and No Salt Packet with Meals." A record review of Resident #2's "Admission Record" revealed the facility admitted the resident on 12/25/22, with diagnoses that included Essential (Primary) Hypertension and Type 2 Diabetes Mellitus A review of the Quarterly Minimum Data Set (MDS) with an Assessment Reference Date (ARD) 5/26/23, for Resident #2, revealed a Brief Interview for Mental Status (BIMS) score of 15, which indicated the resident was cognitively	M 855	All residents eating from the facility dietary services have the potential to be impacted by the practice of serving bland food. Upon Receipt of the 2567 on 9-5-23, the Nursing Home Administrator and Dining Service Manager met to discuss the events that led to the deficient practice. A Root Cause Analysis was completed by the Nursing Home Administrator, Dietary Manager, Dietician, and Director of Nursing and identified that training was needed for seasoning food. An action plan was put in place and all dietary employees where in-serviced by the Regional Dietary Manager on 9/1/23 and 9/4/23 on the following: All meals will be taste tested for seasoning, quality and appropriate temperature. After following the recipe(s) and tasting the meals, if the meal item does not meet satisfaction, add more seasoning, or ask your supervisor for assistance. All taste-testing is to be performed in the kitchen by the cook and/or team members/supervisor prior to service. To monitor the system, beginning 9/6/23 a test tray assessment will be completed by a member of the Administrative/Nursing team 1 time per day 7 days per week for 12 weeks. Breakfast 2 days per week (Sunday and Thursday), Lunch 3 days per week (Monday, Wednesday and Friday), and Dinner 2 days per week (Tuesday and Saturday. Findings will be submitted to Quality Assurance Committee on 10/4/23 x 3 months.	

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M 855	Continued From page 2 intact. Resident #3 On 08/28/23 at 6:10 PM, in an interview with Resident #3, he stated his supper vegetables had no taste. He stated he ate the barbeque chicken on a bun, and it was okay. The resident revealed that most of the time, the food has no taste. He stated he ate it because he was hungry. On 08/29/23 at 11:50 AM, in an interview with Resident #3, he revealed the grits he was served at breakfast, had no taste. The resident stated he does not like food with no taste. A record review of the "Order Summary Report," with active orders as of 8/29/23, revealed Resident #3 had orders for a "HSG (limited calorie diet), CCD (carbohydrate-controlled diet), NAS (no added salt), Regular texture, and Regular liquids consistency." A record review of Resident #3's "Admission Record," revealed the facility admitted the resident on 4/16/23, with diagnoses that included Essential (Primary) Hypertension, Anemia, and Type 2 Diabetes Mellitus. A record review the MDS with an ARD of 7/20/23, for Resident #3, revealed a BIMS score of 13, which indicates the resident was cognitively Intact. On 08/28/23 at 5:30 PM, in an interview with the Dietary Manager (DM), she stated she there are several different cooks that she must schedule to cook the dinner meals. The DM revealed there has been a high turnover in the dietary department, and she has found that some of the	M 855		

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M 855	Continued From page 3 cooks do not taste the food prior to serving the residents. The DM revealed that she believes tasting the food is important, as it helps the cook recognize which foods need additional seasoning. On 08/28/23 at 5:45 PM, during an observation and taste test of the evening meal along with the DM revealed the tray consisted of barbeque pulled chicken on a bun, tater tots, vegetable medley, confetti coleslaw, whole kernel corn, steamed rice, and a cheese quesadilla. The whole kernel corn and vegetable medley tasted very bland. The DM confirmed that they were bland and needed seasoning for taste. She noted that the cook has no salt alternatives for the food and if alternatives were used, it would improve the taste of the food. On 08/29/23 at 4:00 PM, in an interview with Dietary Cook #1, he revealed he uses chicken base to flavor the food when he cooks, as it gives the food a great flavor and is low in sodium.	M 855			