44:04:02:09. INFECTION CONTROL...

The facility must provide orientation and continuing education to all personnel on the facility's staff on the cause, effect, transmission, prevention, and elimination of infections.

44:04:04:05. PERSONNEL TRAINING.

The facility must have a formal orientation program and an ongoing education program for all personnel. Ongoing education programs must cover the required subjects annually. These programs must include the following subjects:

1. Fire prevention and response. The facility must conduct fire drills quarterly for each shift. If the facility is not operating with three shifts, monthly fire drills must be conducted to provide training for all staff;

2. Emergency procedures and preparedness;

3. Infection control and prevention;

4. Accident prevention and safety procedures;

5. Proper use of restraints;

6. Patient and resident rights;

7. Confidentiality of patient or resident information;

8. Incidents and diseases subject to mandatory reporting and the facility's reporting mechanisms;

9. Care of patients or residents with unique needs; and

10. Dining assistance, nutritional risks, and hydration needs of residents. Personnel whom the facility determines will have no contact with patients or residents are exempt from training required by subdivisions (5), (9), and (10) of this section. Current professional and technical reference books and periodicals must be made available for personnel.

44:04:07:16. REQUIRED DIETARY INSERVICE TRAINING.

The dietary manager or the dietitian in hospitals and nursing facilities, and the person-in-charge of dietary services or the dietitian in assisted living centers shall provide ongoing inservice training for all dietary and food-handling employees. The person-in-charge of any hospital without an in-house dietary department that uses a contracted dietary service shall provide ongoing inservice
training for all dietary and foodhandling employees. Topics shall include: food safety, handwashing, food handling and preparation techniques, food-borne illnesses, serving and distribution procedures, leftover food handling policies, time and temperature controls for food preparation and service, nutrition and hydration, and sanitation requirements.

44:04:18:02. EMPLOYMENT OF QUALIFIED NURSE AIDES REQUIRED.

Nurse aides employed by a nursing facility must meet the following minimum qualifications of training, competency evaluation, registry status, and performance:

...(4) Annual attendance at a minimum of 12 hours of in-service education related to results of performance review and of special resident needs.