Dining/Lounge Area

420.3.5 Resident living, social, and treatment areas.

420.3.5.1 Dining, lounges, recreation areas, and social areas for residents shall be provided. The total area of these spaces shall be a minimum of 35 square feet (3.25 m²) per bed with a minimum total area of 225 square feet (20.90 m²). At least 20 square feet (1.86 m²) per resident shall be available for dining. Additional space may be required for resident day care programs. Storage for supplies and equipment shall be provided in the recreation area.

420.3.5.1.1 If the institutional design model is utilized, these areas may be grouped together and centrally located.

420.3.5.1.2 If a household design model for person centered care is utilized, these areas shall be decentralized and provided within each resident household or can be shared between a maximum of two households.

420.3.8 Facility support areas. Each facility support area shall meet the following standards.

420.3.8.1 Facility Dietary. A facility dietary area shall be provided for dietary service to residents and others as may be appropriate. No part of the kitchen area may be used as a pass through to the linen/laundry area. The facility dietary area shall contain the following facilities, in the size and number appropriate for the type of food service selected:

420.3.8.1.1 Storage space, including cold storage, for at least a seven-day supply of food shall be provided.

420.3.8.1.2 Food preparation facilities for cook to serve, cook to chill or a proprietary system of food preparation and adequate space and equipment for production shall be provided.

420.3.8.1.3 Employee dining and serving lines shall not be permitted in the dietary facilities area.

420.3.8.1.4 Hand-washing facilities shall be conveniently located in the food preparation area.

420.3.8.1.5 Facilities for assembly and distribution of resident meals shall be provided.

420.3.8.1.6 Ware washing space shall be located in a room or an alcove separate from the food preparation and serving area. Commercial-type ware washing equipment shall be provided. Space shall also be provided for receiving, scraping, sorting, and stacking soiled tableware and for transferring clean tableware to the use areas. Convenient hand washing facilities shall be available on the soiled dish side of the ware washing area.

420.3.8.1.7 Pot washing facilities shall be provided.

420.3.8.1.8 Storage areas and cleaning facilities for cans, carts, and mobile-tray conveyors shall be provided.
420.3.8.1.9 An office for the food service manager shall be provided.

420.3.8.1.10 A toilet, hand-washing facility and lockers for dietary staff shall be located within the dietary facilities area. A vestibule shall be provided between the toilet and the kitchen.

420.3.8.1.11 A housekeeping room located within the dietary facilities area shall be provided and shall include a service sink and storage space for housekeeping equipment and supplies.

420.3.8.1.12 An icemaker unit shall be provided and may be located in the food preparation area or in a separate room.

420.3.8.1.13 If the household design for person centered care model is utilized and if required by the functional program, a resident dietary area including cooking equipment, counter tops, kitchen sink, and storage areas shall be provided within the resident household for the use by staff, residents, and family. The cooking equipment shall be designed or secured in such a way to insure resident safety and shall meet all applicable fire safety codes. This dietary area may substitute for the nourishment requirement of section 420.3.4.2.5.

New Construction of Dining/Lounge Area

Summary: Square Feet per Resident; Institutional vs. Household Design Models; Food Storage; Hand-washing; Staff Lockers