Dining/Lounge Area

(5) Patients' dining, TV viewing and recreation areas.
(a) The total areas set aside for these purposes shall be not less than thirty (30) square feet per bed for the first fifty (50) beds and twenty (20) square feet per bed for all beds in excess of fifty (50). Additional space shall be provided for outpatients if they participate in a day care program;
(b) Storage shall be provided for recreational equipment and supplies (e.g., wall cabinets and closets).

Section 8. Dietary Department. If a commercial service will be used or meals will be provided by an adjacent hospital, dietary areas and equipment shall be designed to provide for sanitary storage, processing, and handling, otherwise the following shall be provided:

(1) Food preparation center with a lavatory but no mirror;
(2) Food serving facilities to accommodate patients and staff;
(3) Dishwashing room with a commercial-type dishwashing equipment and a lavatory;
(4) Pot-washing facilities;
(5) Refrigerated storage to accommodate a three (3) day supply;
(6) Dry storage to accommodate a three (3) day supply;
(7) Cart cleaning facilities;
(8) Cart storage area;
(9) Waste disposal facilities;
(10) Can-washing facilities;
(11) Staff dining facilities;
(13) Dietician’s office (may be omitted in facilities with less than 100 beds if desk space is provided in kitchen);
(14) Janitor's closet with storage for housekeeping supplies and equipment, floor receptor or service sink;
(15) Toilet room which is conveniently accessible for dietary staff with a two (2) door separation from food preparation area or dining areas.

7. Each living room or lounge area and recreation area shall have an adequate number of reading lamps, and tables and chairs or settees of sound construction and satisfactory design.

8. Dining room furnishings shall be adequate in number, well constructed and of satisfactory design for the patients.

New Construction of Dining/Lounge Area

Summary: Equipment; Square Feet per Resident; Storage; Day Care Space; Furnishings