Dining/Lounge Area

(e) Hot water shall be of a high enough temperature to ensure sanitation and food safety when used for laundry and food preparations, as required in the AIA “Guidelines for Design and Construction of Health Care Facilities,” Nursing Facilities chapter, 2006 edition, and summarized as follows:

(2) 120 degrees Fahrenheit for dietary areas, except that provisions shall be made to provide 180 degrees Fahrenheit rinse water at the warewasher, which may be by separate booster, unless a chemical rinse is provided; and

(u) The licensee shall provide the following rooms to meet the needs of residents:
(1) One or more living rooms or multi-purpose rooms; and
(2) Dining facilities with a seating capacity capable of seating at least 50% of the residents.

New Construction of Dining/Lounge Area

Summary: Equipment; Seating Capacity