Dining/Lounge Area

PRE-1975:

Title: Section 713-1.6 - Nutrition and dining services 713-1.6 Nutrition and dining services.

(a) A nursing home shall have at least one room of adequate size and appropriately furnished and designed for resident dining and other resident activities. If a multipurpose room is used for dining and other resident activities, there shall be sufficient space to accommodate all activities and prevent their interference with each other.

(b) Kitchen and dietary service areas shall comply with the requirements set forth in Part 14 of this Title (State Sanitary Code).

1975-1990:

Title: Section 713-2.6 - Resident dining and recreation areas

713-2.6 Resident dining and recreation areas.

(a) Resident dining and recreation areas shall be not less than thirty square feet per certified bed for the first one hundred certified beds and twenty seven square feet per certified bed for all certified beds in excess of one hundred. Additional space shall be provided for visitors who participate in an adult day health care program.

(b) Storage space shall be provided for recreational equipment, within or adjacent to dining room.

(c) Toilets for resident use shall be located within or immediately adjacent to the dining room.

(b) The following functional elements shall be provided in such size as required to implement the type of food service system selected:

(1) A control station for receiving food supplies.

(2) Storage space for four days' supply including cold storage.

(3) Food preparation facilities as required by the narrative program. Conventional food preparation systems require space and equipment for preparing, cooking and baking. Convenience food service systems such as frozen prepared meals, bulk packaged entrees, individual packaged portions, or systems using contractual commissary services will require space and equipment for thawing, portioning, cooking, or baking.

(4) Handwashing facility(ies) in the food preparation area.
(5) Resident meal service space including facilities for tray assembly and distribution.

(6) Dining area for ambulatory residents, staff, and visitors.

(7) Ware washing in a room or an alcove separate from food preparation and serving areas. This shall include commercial-type dishwashing equipment. Space also shall be provided for receiving, scraping, sorting, and stacking soiled tableware and for transferring clean tableware to the using areas. A lavatory shall be conveniently available.

(8) Pot washing facilities.

(9) Sanitizing facilities and storage areas for cans, carts, and mobile tray conveyors. The sanitizing facilities may be combined with those required for linen services.

(10) Waste storage facilities in a separate room that is easily accessible to the outside for direct pickup or disposal.

(11) Office or suitable workspace for the dietitian or the dietary service manager.

(12) Toilets for dietary staff with handwashing facilities immediately available.

(13) A janitors' closet located within the dietary department. It shall contain a floor receptor or service sink and storage space for housekeeping equipment and supplies.

(14) Self-dispensing ice making facilities.

(23) Recreation rooms, exercise rooms, and similar spaces where impact noises may be generated shall not be located directly over resident bed unless special provisions are made to minimize such noise.

(ii) All fixtures used by medical and nursing staff, and all lavatories used by residents and food handlers shall be trimmed with valves, which can be operated without the use of hands. Where blade handles are used for this purpose, they shall not exceed four and one-half inches in length, except that handles on clinical sinks shall be not less than six inches long.

1990-2010:

(b) The following service areas shall be readily available:

(5) dining space that is wheelchair accessible; and

Title: Section 713-3.9 - Communal areas

713-3.9 Communal areas.

Resident communal areas shall be provided and shall include, at a minimum, the following:

(a) Resident dining space shall be provided at a minimum ratio of twenty-eight square feet net useable areas per resident. Dining facilities may be provided in separate satellite dining areas within or adjacent to nursing units to accomplish less densely populated groupings and to be easily
accessible to the residents. Toilets accommodating wheelchair residents shall be readily accessible to all dining areas.

(b) Resident recreation and lounge areas shall be provided at a minimum of twelve square feet net usable area per resident. Such spaces may be provided within or adjacent to nursing units to provide for resident accessibility.

(1) Recreation and lounge areas shall be designed and furnished in a home-like manner to encourage resident participation and provide for resident identification with surroundings.

(2) Toilets accommodating wheelchair residents shall be readily accessible to all recreation and lounge areas.

**Title:** Section 713-3.13 - Dietary facilities

713-3.13 Dietary facilities.

(a) Construction, equipment and installation of dietary facilities shall comply with the standards in Part 14 of this Title (State Sanitary Code). Food service facilities shall be designed and equipped to meet the nutritional requirements of the residents. Dietary facilities shall consist of an on-site food preparation system, a contractual convenience food service system, or an appropriate combination thereof.

(b) The following functional elements shall be provided in such size as required to implement the type of food service system selected:

(1) A control station for receiving food supplies.

(2) Storage space for four days' supply including cold storage.

(3) Food preparation facilities as required by the program. Conventional food preparation systems shall include space and equipment for preparing, cooking, and baking. Convenience food service systems such as frozen prepared meals, bulk packaged entrees, individual packaged portions, or systems using contractual commissary services shall include space and equipment for thawing, portioning, cooking or baking.

(4) Staff handwashing facilities located within the food preparation area.

(5) Resident meal service space including facilities for tray assembly and distribution.

(6) A dining area for ambulatory residents, staff and visitors.

(7) Space for dishwashing equipment in a room or an alcove separate from food preparation and serving areas. This shall include commercial-type dishwashing equipment. Space also shall be provided for receiving, scraping, sorting and stacking soiled tableware and for transferring clean tableware to the using areas. A lavatory shall be conveniently available for handwashing.

(8) Pot washing facilities.
(9) Sanitizing facilities and storage areas for cans, carts and mobile tray conveyors. The sanitizing facilities may be combined with those required for linen services.

(10) Waste storage facilities in a separate room that is easily accessible to the outside for direct pickup or disposal.

(11) Office or suitable workspace for the dietitian or the dietary service manager.

(12) Toilets for dietary staff with handwashing facilities immediately adjacent to the work area.

(13) A janitor’s closet located within the dietary department. The closet shall contain a floor receptor or service sink and storage space for housekeeping equipment and supplies.

(14) Self‐dispensing ice‐making facilities.

(17) Recreation rooms, and similar spaces where impact noises may be generated shall not be located directly over resident bed areas unless special provisions are made to minimize such noise.

New Construction of Dining/Lounge Area

(a) Construction, equipment, and installation of dietary facilities shall comply with the standards in Part 14 of this Title (State Sanitary Code). Food service facilities shall be designed and equipped to meet the requirements of the narrative program. These may consist of an on‐site conventional food preparation system, a convenience food service system, or an appropriate combination thereof.

Title: Section 713-4.8 - Communal areas

713-4.8 Communal areas.

Resident communal areas shall be designed and furnished to encourage resident use.

(a) Toilets accommodating wheelchair residents shall be readily accessible to all communal areas.

(b) Resident Dining: Dining areas shall:
(1) Provide adequate space for resident dining in accordance with the functional program, including residents in wheelchairs when applicable.
(2) Provide adequate clear space for residents to access and leave their tables without disturbing other residents.
(3) Include adequate clearances for residents in wheelchairs and/or other mobility devices.
(4) Provide clear and unobstructed lanes for servers and food carts.
(5) Include space for attendants to assist residents who cannot feed themselves.
(6) Be permitted to be located in separate satellite dining areas within or adjacent to nursing units to accomplish less densely populated groupings and to be easily accessible to the residents.
(7) Provide toilet facilities accommodating wheelchair residents that are readily accessible to all dining areas.

(8) Be permitted to be used for other activities in accordance with the functional program.

(b) Recreation and lounge areas shall:
(1) Provide adequate space for resident activities in accordance with the functional program.
(2) Be sufficient in number and configuration to allow for varying sizes of resident groups and separate and distinct activities.

**Summary:** Furnishings; Square Feet per Resident; Storage; Equipment; Hand-washing; Communal Areas; New Construction