Dining/Lounge Area

Dietary Services

(1) Food Sanitation Rules. Construction, equipment, and installation shall comply with OAR 333, division 150.

(2) Food Preparation Areas. The dietary services area shall include:
   (a) Space and equipment for preparing, cooking, and baking;
   (b) Ice making equipment which is easily cleanable. All ice dispensing equipment which is not in the dietary services area but is accessible to residents shall be self-dispensing;
   (c) Space for tray assembly and distribution;
   (d) Handwash sink; and
   (e) Design shall provide for flow of clean items/food and soiled items/food in a manner which avoids potential for contamination.

(3) Food Receiving, Storage and Other Work Areas. The dietary services area shall include the following which shall not be in the food preparation area:
   (a) Storage space for seven days' supply including cold storage for two days' food needs;
   (b) An area designated for receiving food supplies;
   (c) Dishwashing equipment and work area;
   (d) Office or suitable work space for the dietitian or the dietary service manager;
   (e) Janitor's closet for exclusive use of the dietary department. It shall contain a floor receptor or service sink and storage space for housekeeping equipment and supplies;
   (f) Cart storage and cart sanitizing area. This area may be shared with other departments if located outside the dietary services area. If located outside, the area shall be covered and paved;
   (g) Waste storage facilities in a separate area easily accessible to the outside for direct pickup or disposal; and
   (h) Toilet room. There shall be a staff toilet room accessible within 25 feet of the dietary services area. The toilet room shall not open directly to the food preparation area.

(4) Exceptions:
   (a) Toilet Room. The distance to the toilet room may exceed 25 feet if the facility has been continuously licensed since January 1, 1992 unless otherwise provided by OAR 411-087-0010;
   (b) Office. The office space required in subsection (3)(d) of this rule may be outside the dietary services area if the facility has been continuously licensed since January 1, 1992 unless otherwise provided by OAR 411-087-0010;
   (c) Closet. The janitor's closet required in subsection (3)(e) of this rule may be outside the dietary services area if the facility has been continuously licensed since January 1, 1992 unless otherwise provided by OAR 411-087-0010. In such circumstances, the facility shall have a documented system to ensure mops and other cleaning supplies used in nursing or laundry areas are not used in the dietary services area;
   (d) Cart Storage/Sanitizing. If located outside, the cart sanitizing and storage area is not required to
Residents' Dining, Activities and Living Areas

(1) Area Requirement. The total area available for dining, activities, visitor waiting and living shall be not less than 30 square feet per bed with a minimum size of 225 square feet. Additional space shall be provided for outpatients if they participate in a day care program.

(2) Storage. Storage space shall be provided for activity equipment and supplies.

(3) Living Areas. Each facility shall have a solarium, living room, or sun porch for the use of residents on each floor. Such rooms must be provided with mechanical ventilation or with windows that open.

(4) Lighting. Lighting intensity of all dining, activities and living areas shall comply with Table 4.

(5) Exceptions. Facilities continuously licensed since January 1, 1992, shall not be required to meet the area requirements for dining, activities, visitor area/lounge and living space (30 square feet per bed) unless otherwise provided by OAR 411-087-0010.

Storage Rooms

(2) Linen, Food. There shall be separate areas for storage of clean linens and food.

New Construction of Dining/Lounge Area

Summary: Square Feet per Bed; Storage; Solarium/Living Room/Sum Porch; Windows; Food Preparation Areas; Hand-washing; Exceptions