Dining/Lounge Area

44:04:02:07. Handwashing facilities. Handwashing facilities consisting of hot and cold running water dispensed through a mixing faucet controlled with blade handles or other handsfree controls, a towel dispenser with single-service towels or a hand-drying device, and hand cleanser must be located in dietary areas, utility rooms, nurses' stations, pharmacies, laboratories, nurseries, surgical suites, delivery suites, physical therapy rooms, restorative therapy rooms, examination and treatment rooms, emergency rooms, laundry, and all toilet rooms not directly connected to patient or resident rooms. A handwashing facility must be provided in each patient or resident room or in a bath or toilet room connected directly to the room. If existing faucets and controls are replaced or changed, they must be replaced with mixing faucets controlled with blade handles or other handsfree controls.

New Construction of Dining/Lounge Area

44:04:13:04. Dietary department. Construction, equipment, and installation of the dietary department must comply with or exceed the minimum standards in §§ 44:02:07:01, 44:02:07:02, and 44:02:07:04 to 44:02:07:95, inclusive, the Food Service Code. The installation must comply with § 44:04:13:05 unless a commercially prepared dietary service, meals, or disposables are used. If a commercial service is used, dietary areas and equipment must meet the requirements for sanitary storage, processing, and handling.

44:04:13:05. Food preparation services and equipment. The dietary area must be completely cleanable by conventional methods. The location and design of the dietary area must enable convenient handling of incoming supplies, preparation of meals, including tray service, and disposal of rubbish and garbage. Equipment and space provided must include the following:

1. In dietary areas serving 20 beds or more, a dishwashing area including a commercial dishwasher supplied with 180 degree Fahrenheit (82 degrees centigrade) rinse water or a chemical sanitizing cycle, a soiled dish table with at least seven feet (2.13 meters) of work space, a garbage disposal, a garbage can, a clean dish table with room for at least three dish racks, and handwashing facilities. If commercial undercounter dishwasher is used, the unit must be raised above the floor so that the rack height is level with the adjacent dish tables;
2. A dry food storage area with at least 1.5 linear feet (0.46 meters) of shelving 20 inches (0.51 meters) wide for each patient or resident bed and a functional aisle;
3. Refrigerated storage space providing at least 1.5 cubic feet (0.042 cubic meters) of refrigerated space and 0.5 cubic feet (0.014 cubic meters) of freezer space per patient or resident bed with sufficient refrigerated storage space located within the food production area for convenient food preparation;
4. Aisles within the dietary area not less than three feet (0.91 meters) wide. Aisles adjoining equipment locations with doors or aisles utilized for cart traffic must be at least four feet (1.22 meters) wide;
(5) Pot and pan washing facilities, including a three-compartment sink with 18 inch drainboards on both sides and drying and storage facilities for pots and pans;
(6) A vegetable preparation area with a two-compartment sink with drainboards on both sides;
(7) Cart cleaning facilities;
(8) Cart storage areas;
(9) Waste disposal facilities;
(10) Waste can washing facilities;
(11) Employee dining facilities;
(12) Dietary manager’s office or desk;
(13) Janitor’s closet with storage for housekeeping supplies and equipment and floor receptor or service sink; Page 86 of 146 06.25.07
(14) Food production equipment sized and designed to prepare a complete meal for the total bed complement and for personnel, guests, day-care patients, or other catering services;
(15) Food holding and transportation equipment capable of protecting food from contamination and of maintaining cold food at 41 degrees Fahrenheit (five degrees centigrade) or below and hot food at 140 degrees Fahrenheit (60 degrees centigrade) or above during the total serving period;
(16) Ventilation equipment sized and designed to effectively remove steam, heat, cooking vapors, and grease from food production areas, dishwashing areas, and serving areas;
(17) Handwashing facilities that are convenient to each work area, consisting of hot and cold running water, towel dispenser with single-service towels or hand drying device and hand cleanser;
(18) In dietary areas serving 20 beds or more, a staff toilet facility; and
(19) In dietary areas serving 20 beds or more, a dispensing ice maker. A built-in dispensing ice maker in a refrigerator may be used in any facility with a capacity of less than 20 beds.

44:04:13:29. Food service ventilation. The air from dining areas may be used to ventilate the food preparation areas only after it has been passed through a filter with 80 percent efficiency. Exhaust hoods in food preparation centers must have a minimum exhaust rate of 50 cubic feet a minute for each square foot (0.25 cubic meters a second for each square meter) of hood face area. All hoods over cooking ranges must be equipped with fire extinguishing systems interconnected to shut off the fuel source. Cleanout openings must be provided every 20 feet (6.10 meters) in horizontal exhaust duct systems serving hoods.

Summary: Equipment; Hand-washing; Storage; Food Service Ventilation