Dining/Lounge Area

(5) DINING, RECREATION AND ACTIVITY AREAS.
(a) Multipurpose space. The facility shall provide one or more appropriately furnished multipurpose areas of adequate size for dining and for diversional and social activities of residents.
(b) Lounge. At least one dayroom or lounge, centrally located, shall be provided for use of the residents.
(c) Size of dining rooms. Dining rooms shall be of sufficient size to seat all residents at no more than 2 shifts. Dining tables and chairs shall be provided. TV trays or portable card tables shall not be used as dining tables.
(d) Space. If a multipurpose room is used for dining and diversional and social activities of residents, there shall be sufficient space to accommodate all activities and minimize their interference with each other.
(e) Total area. 1. In period A and B facilities, the combined floor space of dining, recreation, and activity areas shall not be less than 15 square feet per bed. Solaria and lobby sitting space may be included, but shall not include required exit paths. Required exit paths in these areas shall be at least 4 feet wide.

2. In period C facilities, the combined floor space of dining, recreation, and activity areas shall not be less than 25 square feet per bed. Solaria and lobby sitting areas, exclusive of traffic areas, shall be categorized as living room space.

(6) FOOD SERVICE.
(a) General. The facility shall have a kitchen or dietary area which shall be adequate to meet food service needs and shall be arranged and equipped for the refrigeration, storage, preparation, and serving of food, as well as for dish and utensil cleaning and refuse storage and removal. Dietary areas shall comply with the local health or food handling codes. Food preparation space shall be arranged for the separation of functions and shall be located to permit efficient services to residents and shall not be used for nondietary functions.

(b) Period A. In period A facilities:
1. ‘Location.’ The kitchen shall be located on the premises or a satisfactory sanitary method of transportation of food shall be provided.
2. ‘Proximity.’ Kitchen or food preparation areas shall not open into resident rooms, toilet rooms, or laundry.
3. ‘Handwashing.’ Adequate and convenient handwashing facilities shall be provided for use by food handlers, including hot and cold running water, soap, and sanitary towels. Use of a common towel is prohibited.
4. ‘Sink.’ At least a 2−compartment sink for manual dishwashing shall be provided in
kitchens or dishwashing areas. A minimum three-compartment sink shall be provided for replacement.

5. ‘Sanitation.’ Rooms subject to sewage or wastewater backflow or to condensation or leakage from overhead water or waste lines shall not be used for storage or food preparation unless provided with acceptable protection from such contamination.

(c) Period B. In period B facilities:

1. ‘Traffic.’ Only traffic incidental to the receiving, preparation, and serving of food and drink shall be permitted.
2. ‘Proximity.’ Toilet facilities shall not open directly into the kitchen.
3. ‘Storage.’ Food day-storage space shall be provided adjacent to the kitchen.
4. ‘Lavatory.’ A separate handwashing lavatory with soap dispenser, single service towel dispenser, or other approved hand drying facility shall be located in the kitchen.
5. ‘Dishwashing area.’ A separate dishwashing area, preferably a separate room, shall be provided.
6. ‘Sanitation.’ Rooms subject to sewage or wastewater backflow or to condensation or leakage from overhead water or waste lines shall not be used for storage or food preparation unless provided with acceptable protection from such contamination.

(d) Period C. In period C facilities:

1. ‘Kitchen and dietary.’ Kitchen and dietary facilities shall be provided to meet food service needs and arranged and equipped for proper refrigeration, heating, storage, preparation, and serving of food. Adequate space shall be provided for proper refuse handling and washing of waste receptacles, and for storage of cleaning compounds.
2. ‘Traffic.’ Only traffic incidental to the receiving, preparation and serving of food and drink shall be permitted.
3. ‘Toilets.’ No toilet facilities may open directly into the kitchen.
4. ‘Food storage.’ Food day-storage space shall be provided adjacent to the kitchen and shall be ventilated to the outside.
5. ‘Handwashing.’ A separate handwashing sink with soap dispenser, single service towel dispenser, or other approved hand drying facility shall be located in the kitchen.
6. ‘Dishwashing.’ A separate dishwashing area, preferably a separate room, with mechanical ventilation shall be provided.
7. ‘Sink.’ At least a 3-compartment sink shall be provided for washing, rinsing and sanitizing utensils, with adequate drainboards at each end. In addition, a single-compartment sink located adjacent to the soiled utensil drainboard shall be available for prewashing. The additional sink may also be used for liquid waste disposal. The size of each sink compartment shall be adequate to permit immersion of at least 50% of the largest utensil used. In lieu of the additional sink for prewashing, a well-type garbage disposal with overhead spray wash may be provided.
8. ‘Mechanical dishwashers.’ Mechanical dishwashers and utensil washers, where provided, shall meet the requirements of the current approved list from the national sanitation foundation or equivalent with approval of the department.
Note: Copies of the National Sanitation Foundation’s “Listing of Food Service Equipment” are kept on file and may be consulted in the department and in the offices of the secretary of state and the revisor of statutes.

9. ‘Temperature.’ Temperature gauges shall be located in the wash compartment of all mechanical dishwashers and in the rinse water line at the machine of a spray–type mechanical dishwasher or in the rinse water tank of an immersion–type dishwasher. The temperature gauges shall be readily visible, fast–acting and accurate to plus or minus 2º F. or oneº C.

10. ‘Fire extinguishers.’ Approved automatic fire extinguishing equipment shall be provided in hoods and attached ducts above all food cooking equipment.

11. ‘Walls.’ The walls shall be of plaster or equivalent material with smooth, light–colored, nonabsorbent, and washable surfaces.

12. ‘Ceiling.’ The ceiling shall be of plaster or equivalent material with smooth, light–colored, nonabsorbent, washable surfaces.

13. ‘Floors.’ The floors of all rooms, except the eating areas of dining rooms, in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be of such construction as to be nonabsorbent and easily cleaned.

New Construction of Dining/Lounge Area

Summary: Seating Capacity; Furnishings; Space; Square Feet per Bed; Equipment; Hand-washing