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 two (2) degrees Fahrenheit or one (1) degree (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,
non-absorbent, and washable surface.

(12) Ceiling: The ceiling shall be of plaster or equivalent material with smooth, light-colored,
non-absorbent, washable, and seamless surface.

(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 non-absorbent
and easily cleaned.

(14) Screens: All room openings to the out-of-doors shall be effectively screened. Screen doors shall
be self-closing.

(15) Lighting: All rooms in which food or drink is stored or prepared or in which utensils are washed
shall be well lighted.

(16) Sewage contamination: Rooms subject to sewage or wastewater backflow or to condensation or
leakage from overhead water or wastelines shall not be used for storage of food preparation unless provided with
acceptable protection from such contamination.

[7-1-60, 7-1-64, 5-2-89; 7.9.2.77 NMAC – Rn, 7 NMAC 9.2.77, 8-31-00]

7.9.2.78 STORAGE:
A. GENERAL STORAGE: A general storage area shall be provided for supplies, equipment, and
wheelchairs.
B. LINEN: Facilities shall provide a linen storage space or cabinet for each nursing unit.
[7-1-60, 7-1-64, 5-2-89; 7.9.2.78 NMAC – Rn, 7 NMAC 9.2.78, 8-31-00]

7.9.2.79 FAMILY AND EMPLOYEE LIVING QUARTERS: Any family and employee living quarters shall
be separate from the residents’ area.
[7-1-60, 5-2-89; 7.9.2.79 NMAC – Rn, 7 NMAC 9.2.79, 8-31-00]

7.9.2.80 EMPLOYEE FACILITIES: The following shall be provided for employees, and shall not be located
in food preparation, food storage, utensil washing area or in resident’s rooms:
A. An area, room, or rooms for employee wraps, with lockers for purses and other personal belongings
when on duty.
B. Handwashing lavatories with soap dispenser, single service towel dispenser, or other approved
hand drying equipment.
C. Toilet facilities separate from those used by residents.
[7-1-60, 5-2-89; 7.9.2.80 NMAC – Rn, 7 NMAC 9.2.80, 8-31-00]

7.9.2.81 JANITOR FACILITIES: Facilities shall have a mechanically ventilated janitor closet of
adequate size on each floor and in the food service area, equipped with hot and cold running water and a service sink
or receptor.
[7-1-60, 5-2-89; 7.9.2.81 NMAC – Rn, 7 NMAC 9.2.81, 8-31-00]

7.9.2.82 LAUNDRY FACILITIES:
A. FACILITIES: A laundry room shall be provided unless commercial laundry facilities are used.
Laundry facilities shall be located in areas separate from resident units and shall be provided with necessary washing
and drying equipment.
B. WORK ROOM: When commercial laundries are used, a room for sorting, processing, and storing
soiled linen shall be provided and shall have mechanical exhaust ventilation.