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4658.4300 KITCHEN AREA; NEW CONSTRUCTION.

Subpart 1. **In general.** The kitchen must be located conveniently to the service entrance, food storage areas, and dining area. Door openings to food preparation areas must be located away from entrances to soiled linen or utility rooms, trash rooms, or a laundry. The kitchen area must be arranged for efficient operation and must contain sufficient space and equipment for the type of food service selected. If a commercial food service is used, or if meals are provided by another facility, the kitchen areas and equipment must be designed to provide for the safe and sanitary storage, processing, and handling of such food. The kitchen area must be subjected only to that traffic which is directly related to the functions of the food service. Food storage areas must be located to avoid delivery traffic through the kitchen area.

A kitchen and food storage area designed for limited food preparation should be arranged for possible future expansion in case a nursing home reverts to a standard-type food service at a later date. Doors with locks must be provided to secure the kitchen and food storage areas during off-hours.

Subp. 2. **Storage for nonperishable food.** A

well-ventilated storeroom must be provided for day storage and for the reserve food supply. The maximum temperature of the storeroom must not exceed 85 degrees Fahrenheit. The storeroom must have storage capacity for at least one week's supplies. Shelving must be finished with a washable surface, and the bottom shelf must be at least six inches above the floor. Floor drains must not be provided.

Subp. 3. **Storage facilities.** Mechanical refrigeration or hot food storage facilities must be provided to ensure the maintenance of potentially hazardous food at required temperatures. Each storage facility must be provided with a numerically scaled-temperature indicating device accurate to plus or minus three degrees Fahrenheit (plus or minus two degrees centigrade) located to measure the air temperature in the warmest part of the refrigeration facility or the coldest part of the hot holding facility. Temperature-indicating devices must be securely fastened and located to be easily readable. Where it is impractical to install fixed temperature-indicating devices on equipment such as cold table tops, steam tables, processing lines, kettles, heat lamps, or portable transport carriers, a product thermometer of metal stem type construction, numerically scaled, and accurate to plus or minus two degrees Fahrenheit (plus or minus one degree

centigrade) must be provided and used to check internal food temperatures. Floor drains, directly connected to the building sewer system, must not be provided inside the room.

Subp. 4. **Storage for dishes and utensils.** Enclosed storage must be provided for all china, glasses, flatware, and other food service utensils, including cooking utensils, pots, and pans. Dishes and utensils must not be stored in the dishwashing area.

Subp. 5. **Janitor's closet.** The dietary department must be provided with its own janitor's closet with a floor receptor or service sink, and storage for housekeeping supplies and equipment.

Subp. 6. **Sinks.** At least one sink with a single-service towel dispenser must be provided in the food preparation area and in the clean end of the dishwashing area. Mirrors must not be installed in food preparation areas. The use of a common towel is prohibited.

Subp. 7. **Toilet room.** A toilet room must be accessible for the dietary staff. It must not open directly into any food service area. It must contain a toilet, sink, mirror, and a single-service towel dispenser. The use of a common towel is prohibited.

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4658.4305 FOOD SERVICE EQUIPMENT; NEW CONSTRUCTION.

Subpart 1. **In general.** All food service equipment, including ice makers, drinking fountains, and dishwashers, must comply with part [4658.3500](#), subpart 3. Food storage equipment must be designed and constructed according to NSF International Standard No. 2. Materials used on the interior and exterior exposed surfaces of the food storage equipment must be NSF International approved. Counter tops for all food service cabinets must be NSF International approved. The complete food storage equipment does not require NSF International approval. Sufficient separation must be provided between each piece of equipment and between equipment and walls to permit easy and effective cleaning, or the equipment must be placed with a tight fit and the joints sealed. Equipment which is not sealed at the floor must have casters or be installed on sanitary legs that provide at least six inches clearance between the equipment and

the floor. Aisles between equipment must have a minimum width of four feet to allow room for traffic in work areas and to permit movement of mobile equipment.

Subp. 2. **Food carts.** Floor space designated for the storage of all food carts must be provided within the kitchen area.

Subp. 3. **Cutting boards.** Cutting boards or similar use table tops must be constructed of nonporous, smooth, and cleanable material, and be free of cracks, crevices, and open seams.

Subp. 4. **Scullery sink.** For manual washing, rinsing, and sanitizing of utensils and equipment, a sink with at least three compartments must be provided and used. Sink compartments must be large enough to permit the accommodation of the equipment and utensils and each compartment of the sink must be supplied with hot and cold potable running water. Drain boards must be provided at each end for proper handling of soiled utensils before washing and for cleaned utensils following sanitizing and must be located so as not to interfere with the proper use of the utensil washing facilities. If a mechanical dishwasher or a mechanical utensil washer is used for the sanitizing of pots and pans, a sanitizing compartment is not required and a two-compartment scullery sink is acceptable as used according to

parts [4658.0675](#) and [4658.0680](#).

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4658.4310 DISHWASHING AREA; NEW CONSTRUCTION.

The dishwashing area must be separate from the food preparation area, and must be arranged and equipped as follows:

A. Soiled dishes must arrive at the soiled dish counter without passing through the clean dish side of the dishwashing area or through the food preparation area of the kitchen. The soiled dish counter must include provisions for prerinse of dishes and disposal of garbage.

B. Facilities with more than 30 beds must provide a commercial hood-type or conveyor dishwasher. The area containing the dishwasher and the soiled dish spray rinse must be separated from the food preparation area and the clean dish storage area by a wall protection.

C. Facilities with 30 or fewer beds must be equipped with a minimum of an under-counter-type dishwasher that complies with NSF International Standard No. 3.

D. Clean dishes must be returned directly from the clean dish counter to a clean area for storage. The clean dish counter must be at least four feet long in facilities with pass-through type dishwashers. If necessary, provision must be made for the return of empty dish racks to the dishwasher area.

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4658.4315 WASHING OF FOOD CARTS; NEW CONSTRUCTION.

A separate area, equipped with a floor drain, must be provided for the cleaning of food carts.

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4658.4320 WASHING OF GARBAGE CANS; NEW CONSTRUCTION.

An area, separated from the dietary area, equipped with a floor drain, must be provided for the washing of garbage cans.

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4658.4325 LAUNDRY, SIZE AND LOCATION; NEW CONSTRUCTION.

Subpart 1. **Laundry.** The laundry, if provided in the facility, must be sized and equipped to handle the laundering of all linen and personal clothing to be processed in the facility.

Subp. 2. **Entrance.** The entrance to a soiled linen collection room or to a laundry processing room must be located

away from resident living areas and the entrance to the kitchen. Door widths to laundry areas must allow for movement of equipment and linen carts.

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4658.4330 SOILED LINEN COLLECTION ROOM; NEW CONSTRUCTION.

Subpart 1. **Soiled linen collection room.** A separate, enclosed soiled linen collection room must be provided for the collection, storage, and sorting of soiled linen to be processed in the laundry processing room or by an outside laundry service.

Subp. 2. **Location.** The soiled linen collection room must be located at the soiled side of the laundry processing room. A soiled linen collection room for facilities with outside laundry service must be located near the service entrance.

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4658.4335 LAUNDRY PROCESSING ROOM; NEW CONSTRUCTION.

The laundry processing room must be arranged and equipped to allow for the orderly, progressive flow of work from the soiled area to the clean area. The layout of the processing area must minimize linen transportation and avoid cross-traffic between clean and soiled operations. Laundry operations must be physically separated by a floor area. The processing room must provide space for the storage of supplies and equipment. Space for storage of laundry carts must be provided within the laundry area. Handwashing facilities must be available for the area. A two-compartment laundry tub must be provided and must be of a material with a nonabsorbent, smooth, permanent finish. A laundry tub may be provided with fittings for the required handwashing facilities.

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4658.4340 LAUNDRY EQUIPMENT; NEW CONSTRUCTION.

The laundry equipment must be of commercial type and must be of sufficient size and quantity for the size of the facility. The washer installation must be constructed of materials capable of meeting the operating requirements in part [4658.1410](#). The washer must be capable of measuring and displaying internal water temperatures.

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4658.4345 CLEAN LINEN STORAGE; NEW CONSTRUCTION.

Rooms, closets, or enclosed carts must be provided for the storage of clean linen.

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4658.4350 LAUNDRY FOR PERSONAL CLOTHING; NEW CONSTRUCTION.

Provision must be made for the washing of personal clothing either within or outside the facility. Residential-grade equipment may be used for the washing of personal clothing.

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4658.4355 REFUSE; NEW CONSTRUCTION.

Subpart 1. **Refuse area.** An outside, fenced area or a separate room must be provided for holding trash and garbage prior to disposal. It must be located convenient to the service entrance and be sized to accommodate the refuse volume and the

chosen type of disposal system.

Subp. 2. **Incinerator.** An incinerator, if provided, must be in a separate room, or in a designated area within the boiler or heater room, or outdoors. An incinerator, if provided, must comply with parts [7011.1201](#) to [7011.1285](#).

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4658.4360 COVERED ENTRANCE AREA; NEW CONSTRUCTION.

At least one covered entrance area must be provided to protect residents from weather. The covered entrance must extend from the curb line to the building.

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4658.4365 FACILITIES FOR PERSONNEL; NEW CONSTRUCTION.

Locker and toilet facilities must be provided for personnel.

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4658.4370 REHABILITATIVE SERVICES AREAS; NEW CONSTRUCTION.

Subpart 1. **Specialized rehabilitative services area.** Each specialized rehabilitative therapy service provided must be provided space and equipment for exercise and treatment which meets the needs of a medically directed therapy program and of the residents receiving services. Each treatment area must be designed and equipped to protect residents' visual privacy. A lavatory or sink must be conveniently located to all rehabilitative services areas. Space for administrative activities and storage of supplies and equipment must be provided for any rehabilitative service provided.

Subp. 2. **Physical therapy area.** The physical therapy area must be provided with a lavatory or sink with institutional fittings and a single-service towel dispenser.

Subp. 3. **Physical therapy area toilet room.** A toilet room must be located within or adjacent to the physical therapy area. Access to this toilet room must be provided from within the physical therapy area. This toilet room may also serve the general corridor. The toilet room must comply with the requirements for handicapped accessible toilet rooms in part [4658.4150](#).

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4658.4375 BARBER AND BEAUTY SHOP SERVICES; NEW CONSTRUCTION.

A room must be provided and equipped for barber and beauty shop services.

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**4658.4390 PENALTIES FOR DIETARY, LAUNDRY, AND OTHER SERVICES;
NEW CONSTRUCTION RULE VIOLATIONS.**

Penalty assessments for violations of parts [4658.4300](#) to [4658.4375](#) shall be assessed on a daily basis and are as follows:

- A. parts [4658.4300](#) to [4658.4345](#), \$200;
- B. part [4658.4350](#), \$100;
- C. part [4658.4355](#), \$150;
- D. part [4658.4360](#), \$200; and
- E. parts [4658.4365](#) to [4658.4375](#), \$150.

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