

Toilets shall be water flushed and equipped with open front seats without lids.

(1) Toilet facilities shall be provided in conjunction with each resident's rooms, with not more than two (2) residents' rooms, and not more than four (4) beds per toilet room.

(2) One toilet and one lavatory for not more than four (4) residents shall be provided and separate facilities shall be provided for each sex.

(3) One tub or shower for every twenty (20) residents shall be provided. The bath or shower shall be located on the same floor as the residents served. Facilities for showering with a wheeled shower chair shall be provided.

(4) Every tub, shower, or toilet shall be separated in such a manner that it can be used independently and afford privacy.

(5) On floors where wheelchair residents are cared for, there shall be a toilet room large enough to accommodate a wheelchair and attendant.

B. EMPLOYEE AND FAMILY FACILITIES: Toilets, baths, and lavatories for use by employees or family members shall be separate from those used by residents.

C. GRAB BARS: Firmly secured grab bar shall be installed in every toilet and bathing compartment used by residents.

D. WHEELCHAIR FACILITIES:

(1) On floors housing residents who use wheelchairs, there shall be at least one toilet room large enough to accommodate wheelchairs.

(2) In all facilities licensed for skilled care, a bathtub or shower room large enough to accommodate a wheelchair and attendant shall be provided.

E. The requirement of separate facilities for male and female residents is not applicable to facilities used by married couples sharing a room, or those referenced in Section 9.2.72.A if the facilities are not used by other residents.

[7-1-60, 7-1-64, 5-2-89; 7.9.2.73 NMAC – Rn, 7 NMAC 9.2.73, 8-31-00]

7.9.2.74 NURSING FACILITIES:

A. ALL FACILITIES: Each facility shall have:

(1) A medicine storage area.

(2) Space for storage of linen, equipment, and supplies.

(3) Utility rooms, which shall be located, designed and equipped to provide areas for the separate handling of clean and soiled linen, equipment, and supplies.

B. Each resident care area on each floor shall have:

(1) A centrally located nurse station located to provide visual control of all resident room corridors; equipped with storage for records and charts, a desk or work counter, operational telephone, and nurse call system as required in Section 7.9.2.75.

(2) A medicine preparation room immediately adjacent to the nurse station with a work counter, refrigerator, sink, and a well-lighted medicine cabinet with lock and space for medicine cart. The room shall be mechanically ventilated.

(3) A soiled utility room with a flush-rim siphon jet service sink cabinet counter, and sink with hot and cold running water. The utility shall be mechanically ventilated and under negative pressure.

(4) A cleaning area or room with a sink with hot and cold running water, counter, and cabinets.

(5) Staff toilet and lavatory facilities separate from those of residents, near nursing station.

(6) If a kitchen is not open at all times, a nourishment station with sink, hot and cold running water, refrigerator, and storage for serving between meal nourishment. Each station may service more than one nursing area.

[7-1-60, 7-1-64, 5-2-89; 7.9.2.74 NMAC – Rn, 7 NMAC 9.2.74, 8-31-00]

7.9.2.75 NURSE CALL SYSTEM: A nurse call station shall be installed at each resident's bed, in each resident's toilet room, and at each bathtub and shower. The nurse call at the toilet, bath, and shower rooms shall be

an emergency call equipped with pull cords of sufficient length to extend to within eighteen (18) inches off the floor. All calls shall register at the nurse station and shall actuate a visible signal in the corridor where visibility to corridors is obstructed at the room door. In multi-corridor nursing units, additional visible signals shall be installed at corridor intersections. An emergency call station shall also be provided in any enclosed room used by residents.
[7-1-60, 5-2-89; 7.9.2.75 NMAC – Rn, 7 NMAC 9.2.75, 8-31-00]

7.9.2.76 DINING, RECREATION AND ACTIVITY AREAS:

- A. MULTI-PURPOSE SPACE:** The facility shall provide one or more furnished multi-purpose areas of adequate size for dining, diversional, and social activities of residents.
- B. LOUNGE:** At least one dayroom or lounge, 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 two (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 multi-purpose 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:** The combined floor space of dining, recreation, and activity areas shall not be less than twenty-five (25) square feet per bed. Solaria and lobby sitting areas, exclusive of traffic areas, shall be categorized as living room space.
[7-1-60, 5-2-89; 7.9.2.76 NMAC – Rn, 7 NMAC 9.2.76, 8-31-00]

7.9.2.77 FOOD SERVICE - GENERAL:

- A.** 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 and preparation, and serving of food, as well as for dish and utensil cleaning and refuse storage and removal.
- B.** 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 non-dietary functions.
 - (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 components.
 - (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 three-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 fifty (50) percent 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.
 - (9) Temperature:** Temperature gauges shall be located in the wash compartment of all mechanical