

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

dishwashers and in the rinse water line at the machine of a spray-type mechanical dishwasher or in the rinse water tank of in 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.