

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.