

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.

C. In addition to the requirements of Sections 7.9.2.82.A and 7.9.2.82.B, facilities shall have:

(1) A soiled linen sorting room separate from the laundry, which shall be mechanically ventilated and under negative pressure.

(2) A lavatory with both hot and cold running water, soap, and individual towels in the laundry area.  
[7-1-60, 5-2-89; 7.9.2.82 NMAC – Rn, 7 NMAC 9.2.82, 8-31-00]

**7.9.2.83 ISOLATION:** For every one hundred (100) beds or fraction thereof, facilities shall have available one separate room, equipped with separate toilet, handwashing, and bathing facilities, for the temporary isolation of a resident. The isolation room bed shall be considered part of the licensed bed capacity of the facility.

[7-1-60, 5-2-89; 7.9.2.83 NMAC – Rn, 7 NMAC 9.2.83, 8-31-00]

**7.9.2.84 ADMINISTRATION AND ACTIVITY AREAS:**

A. **ADMINISTRATION AND RESIDENT ACTIVITY AREAS:** Administration and resident activities areas shall be provided. The sizes of the various areas will depend upon the requirements of the facility. Some functions allotted separate spaces or rooms under Section 7.9.2.84B may be combined, provided that the resulting plan will not compromise acceptable standards of safety, medical and nursing practices, and the social needs of residents.

B. Administration department areas shall include:

- (1) Business office.
- (2) Lobby and information center.
- (3) Office of administrator.
- (4) Admitting and medical records area.
- (5) Public and staff toilet room.
- (6) Office of director of nurses; and
- (7) In-service training area.

C. Resident activities areas shall include:

- (1) Occupational therapy.
- (2) Physical therapy.
- (3) Activity area; and
- (4) Beauty and barber shop.

[5-2-89; 7.9.2.84 NMAC – Rn, 7 NMAC 9.2.84, 8-31-00]

**7.9.2.85 MIXED OCCUPANCY:** Rooms or areas within the facility may be used for occupancy by individuals other than residents and facility staff if the following conditions are met:

A. The use of these rooms does not interfere with the services provided to the residents; and

B. The administrator takes reasonable steps to ensure that the health and safety and rights of the residents are protected.

[5-2-89; 7.9.2.85 NMAC – Rn, 7 NMAC 9.2.85, 8-31-00]

**7.9.2.86 LOCATION AND SITE:**

A. **ZONING;** The site shall adhere to local zoning regulations.

B. **OUTDOOR AREAS:** Areas shall be provided for outdoor recreation area, exclusive of driveways and parking area.

C. **PARKING:** Space for off-street parking for staff and visitors shall be provided.

[5-2-89, 7-1-60; 7.9.2.86 NMAC – Rn, 7 NMAC 9.2.86, 8-31-00]

**7.9.2.87 SUBMISSION OF PLANS AND SPECIFICATIONS:** For all new construction:

A. One copy of schematic and preliminary plans shall be submitted to the Department for review and approval of the functional layout.

B. One copy of working plans and specifications shall be submitted to and approved by the