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12VAC5-371-510. Food service facilities.

A. Food service facilities shall consist of an on-site conventional food preparation system, a convenience food service system, or an appropriate combination of the two.

B. The following resources shall be provided in the size required to support the type of food service selected:

1. Control station for receiving food supplies;
2. Storage space for three days supply of food including food requiring cold storage;
3. At least two cubic feet of refrigerated storage per bed and two square feet of dry food storage per bed;
4. Space and equipment for thawing, preparing, cooking, baking, and portioning;
5. Meal service facilities such as tray assembly and distribution space;
6. Potwashing facilities;
7. Sanitizing facilities and storage areas for garbage and trash cans, carts and mobile tray racks; and
8. Easily cleanable ice making facilities that may be in an area separate from food preparation but must be convenient to dietary facilities.

C. Handwashing lavatories shall be available in the food preparation area. Toilets with handwashing lavatories for dietary staff shall be conveniently accessible, but shall not open directly into food service areas.

D. The dietitian or food service supervisor shall have an office or suitable work space.

E. Warewashing space, located in a room or an alcove separate from the food preparation and serving area, shall contain:

1. Space for receiving, scraping, sorting, and stacking soiled tableware;
2. Space for transferring clean tableware to the using area; and
3. A handwashing lavatory.

F. Commercial type dishwashing equipment shall be provided.

Statutory Authority

§§[32.1-12](#) and [32.1-127](#) of the Code of Virginia.

Historical Notes

Derived from Virginia Register Volume 13, Issue 17, eff. July 1, 1997.

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[new search](#) | [table of contents](#) | [home](#)