310:675-7-17.1. Infection control
(a) The facility shall have an infection control policy and procedures to provide a safe and sanitary environment. The policy shall address the prevention and transmission of disease and infection. The facility, and its personnel, shall practice the universal precautions identified by the centers for Disease Control. All personnel shall demonstrate their knowledge of universal precautions through performance of duties.
(b) The facility shall maintain a sanitary environment and prevent the development and transmission of infection in the following areas.
(1) Food handling practices.
(2) Laundry practices including linen handling.
(3) Disposal of environmental and resident wastes.
(4) Pest control measures.
(5) Traffic control for high-risk areas.
(6) Visiting rules for high-risk residents.
(7) Sources of air-borne infections.
(8) Health status of all employees and residents.
(9) Isolation area for residents with communicable diseases.
(c) Infection control policies to break the transmission of infection shall include the following:
(1) Excluding personnel and visitors with communicable infections.
(2) Limiting traffic in dietary and medication rooms.
(3) Using aseptic and isolation techniques including hand washing techniques.
(4) Bagging each resident’s trash and refuse.
(5) Issuing daily damp wipe cloths, treated dust cloths and clean wet mops, as needed.
(6) Laundering the used wet mops and cleaning cloths every day.
(7) Cleaning the equipment for resident use daily, and the storage and housekeeping closets as needed.
(8) Providing properly identifiable plastic bags for the proper disposal of infected materials.
(d) When scheduled to be cleaned, the toilet areas, utility rooms, and work closets, shall be cleaned with a disinfectant solution and fresh air shall be introduced to deodorize.
[Source: Added at 9 Ok Reg 3163, eff 7-1-92 (emergency); Added at 10 Ok Reg 1639, eff 6-1-93]
(b) Food service staff.
(2) The food service staff shall complete a basic orientation program before working in the food service area. This orientation shall include, but not be limited to:, fire and safety precautions, infection control, and basic dietary guidelines.

310:675-9-13.1. Food storage, supply and sanitation
(c) Dishwashing and handwashing.
(1) The dishwashing system and procedures shall be approved by the Department.
(2) Hands shall be properly washed or sanitized before handling clean dishes or equipment. In new or remodeled facilities, handwashing facilities, including soap and paper towels, shall be conveniently located in the kitchen to facilitate good handwashing techniques.
(f) Kitchen room temperature. The maximum room temperature in the food preparation area shall not exceed 90° F. (32.2° C.)

310:675-5-4. Service areas
The following shall be located in or readily available to each nursing unit:
(1) Nurses' station with space for nurse's charting, doctor's charting, storage for administrative supplies, and handwashing facilities. (This handwashing facility could serve the drug distribution station, if conveniently located.)

(3) Room for examination and treatment of residents may be omitted if all resident rooms are single-bed rooms. This room shall have a minimum floor area of 120 sq. ft. (11.15 sq. m.), excluding space for vestibule, toilet, closets and work counters (whether fixed or moveable). The minimum room dimension shall be 10'0" (3.05 m.) and shall contain a lavatory or sink equipped for handwashing, a work counter, storage facilities, and a desk, counter, or shelf space for writing.

(4) Clean workroom/clean holding room.
   (A) The clean workroom shall contain a work counter, handwashing, and storage facilities.
   (B) The clean holding room shall be part of a system for storage and distribution of clean and sterile supply materials and shall be similar to the clean workroom except that the work counter and handwashing facilities may be omitted.

(5) Soiled workroom/soiled holding room.
   (A) The soiled workroom shall contain a clinical sink or equivalent flushing rim fixture, sink equipped for handwashing, work counter, waste receptacle, and linen receptacle.

310:675-5-6. Physical therapy facilities
The following elements shall be provided in skilled nursing facilities:
(1) Treatment areas shall have space and equipment for all modalities to be utilized. Provision shall be made for cubicle curtains around each individual treatment area, handwashing facility(ies) (One lavatory or sink may serve more than one cubicle), and facilities for the collection of soiled linen and other material.

310:675-5-9. Dietary facilities
(4) Handwashing facility(ies) in the food preparation Area.
(12) Toilets for dietary staff with handwashing facility immediately available.

310:675-5-12. Linen services
(a) If linen is to be processed on the site, the following shall be provided:
(1) Laundry processing room with commercial type equipment which can process seven (7) days' needs within a regularly scheduled work week. Handwashing facilities shall be provided.

310:675-5-18. Design and construction
(M) Location and arrangement of handwashing facilities shall permit their proper use and operation.
(N) Lavatories and handwashing facilities shall be securely anchored to withstand an applied vertical load of not less than 250 lbs. (113.4 kg.) on the front of the fixture.
(O) Mirrors shall be arranged for convenient use by residents in wheelchairs as well as by residents in a standing position. Mirrors shall not be installed at handwashing fixtures in food preparation areas.
(P) Provisions for hand drying shall be included at all handwashing facilities. These shall be single-use separate, individual paper or cloth units enclosed in such a way as to provide protection against the dust or soil and ensure single unit dispensing. Hot air dryers are permitted provided that installation is such to preclude possible contamination by recirculation of air.

310:675-7-15.1. Housekeeping laundry, and general storage
(a) Housekeeping. Each facility shall have housekeeping services that are planned, operated, and maintained to provide a pleasant, safe and sanitary environment.
(b) Laundry. Each facility shall have laundry services that are planned, operated, and maintained to provide sufficient, safe and sanitary laundering of linen, supplies, and clothing.
(4) Laundry processing and procedures shall render soiled linens and resident clothing clean, dry, soft and free of detergent, lint and soap.
(5) Soiled laundry shall be processed frequently to prevent the accumulations of soiled linens and resident's clothing.

310:675-9-1.1. Nursing and personal care services
(2) Personal care shall include, but not be limited to:
(B) Keeping bed linens clean and dry.

310:675-7-9.1. Written administrative policies and procedures
(k) The facility shall adopt a nursing policy and procedure manual, which shall detail all nursing procedures performed within the facility. All procedures shall be in accordance with accepted nursing practice standards, and shall include, but not be limited to, the following:
(9) Isolation procedures.
(l) Each nursing station shall have a copy of the nursing policy and procedure manual, isolation techniques, and emergency procedures for fire and natural disasters.

310:675-9-31. Influenza and pneumococcal vaccinations
(a) Each facility shall document evidence of the offering of annual vaccination against influenza for each resident and for each employee, in accordance with the Recommendations of the Advisory Committee on Immunization Practices for the Centers for Disease Control and Prevention most recent to the time of vaccination.
(b) Each facility shall document evidence of the offering of vaccination against pneumococcal disease for each resident, in accordance with the Recommendations of the Advisory Committee on Immunization Practices for the Centers for Disease Control and Prevention most recent to the time of vaccination.
(c) The immunizations provided for in this section may be waived because of medical contraindication or may be refused. Documentation of the vaccination, medical contraindication or refusal shall be recorded in the resident's medical or care record. If the resident is not vaccinated, the documentation in the resident record shall include a statement signed by the resident, the resident's representative, or the resident's physician as appropriate.
(d) Attending physicians may establish standing orders for the administration of influenza and pneumococcal immunizations in accordance with the Recommendations of the Advisory Committee on Immunization Practices for the Centers for Disease Control and Prevention most recent to the time of vaccination.