Dining/Lounge Area

61.6(1) Each facility shall include or provide for the following:

a. Living area,
b. Dining area,
c. Personal care area,
d. Equipment storage area,
e. Therapy area, and
f. An isolation area or method for isolating a resident, if necessary.

The size of a facility support area shall depend upon the number of licensed beds. (III)

61.6(2) Where space is provided for multipurpose dining, activities, or recreational purposes, the area shall total at least 30 square feet per licensed bed for the first 100 beds and 27 square feet per licensed bed for all beds in excess of 100. An open area of sufficient size shall be provided to permit group activities such as religious meetings or presentation of demonstrations or entertainment. (III)

61.6(3) Where space is provided to be used only for activities and recreational purposes, the area shall be at least 15 square feet per licensed bed. At least 50 percent of the required area must be in one room. (III) (Exception 4)

The activity area shall be readily accessible to wheelchair and ambulatory residents. The activity area shall be of sufficient size to accommodate necessary equipment and to permit unobstructed movement of wheelchairs, residents and personnel responsible for instructing and supervising residents. Space to store recreational equipment and supplies for the activities program shall be within, or convenient to, the area or areas. Locked storage shall be available for potentially dangerous items such as scissors, knives and toxic materials. (II, III)

61.6(4) Where the dining and recreation areas are separated, each area shall have:

a. A minimum of 180 square feet of usable floor space and be at least 10 feet in any one direction. (III)
b. An area of at least 15 square feet per licensed bed when the area is used for dining only. (III) (Exception 4)

61.6(5) Access to a personal care area with barber and beauty shop facilities shall be provided. (III) (Exception 4)

61.6(6) An equipment storage area shall be available for each nursing unit for immediate storage of walkers, wheelchairs, bed rails, intravenous stands, inhalators, air mattresses and similar bulky equipment. (III)

61.6(7) An alcove or area shall be provided for parking stretchers and wheelchairs. (III) (Exception 2)
**61.6(8)** Rescinded IAB 12/6/06, effective 1/10/07.

**61.6(9)** A therapy area shall contain a lavatory or sink, a full-length mirror, a storage facility, a work counter, or space for the appropriate equipment and shall have a minimum floor area of 180 square feet. (III) (Exception 3)

**61.6(10)** Plans and methods for the isolation of residents, if necessary, shall be provided. (III)

**481—61.7(135C) Service area.**

**61.7(1)** A service area shall contain the following rooms or areas:

a. Dietetic service area;
b. Laundry area;
c. General storage area;
d. Mechanical room, electrical, maintenance areas and janitor's closets.

The size of a service area shall depend upon the number of licensed beds. (III)

**61.7(2)** The construction and installation of equipment of the dietetic service area shall comply with, or exceed, the minimum standards set forth in the 1999 Food Code, U.S. Public Health Service, Food and Drug Administration, Washington, DC 20204. (III) (Exception 4)

a. Detailed layout plans and specifications of equipment shall be submitted to the department for review and approval before the new construction, alterations or additions to existing kitchens begin. (III)

b. A dining area for residents and staff shall be provided outside of the food preparation area. (III)

c. The dishwashing area shall have mechanical dishwashing equipment designed to handle racks that are coordinated with mobile dish storage equipment. (III) Either conventional or chemical dishwashing equipment may be used.

   (1) Water temperature requirements for conventional dishwashing equipment are found in 61.11(4) "c"(8), Table 3. (III)

   (2) A three-compartment pot and pan sink shall be provided for soaking and washing utensils. It must be large enough for sanitizing all sizes of utensils used and must provide easy access to the dishwasher. (III) (Exception 1) (Exception 6)

   (3) Machines using chemicals for sanitation may be used provided that:

   1. The temperature of the wash water is not less than 120° F. (III)

   2. The wash water is kept clean. (III)

   3. Chemicals added for sanitation purposes are automatically dispensed. (III)

   4. Utensils and equipment are exposed to the final chemical sanitizing rinse in accordance with manufacturers' specifications for time and concentration. (III)

   5. The chemical sanitizing rinse water temperature is not less than 75° F nor less than the temperature specified by the machine’s manufacturer. (III)

   d. The dietetic service area shall be designed to separate clean and dirty areas in accordance with the 1999 Food Code, U.S. Public Health Service, Food and Drug Administration, Washington, DC 20204. (III)
e. A hand-washing lavatory without mirror shall be provided in the dietetic service area. (III) (Exception 2)

f. There shall be refrigerated storage for at least a three-day supply of perishable food. (III)

g. There shall be available storage for at least a seven-day supply of staple food. (III)

h. No less than 2½ square feet of shelving per resident bed shall be provided for staple food storage. (III)

i. A storage area for carts shall be provided. (III)

j. Provisions for sanitary waste disposal and storage of waste shall be provided on the premises. (III)

k. A toilet room with lavatory conveniently accessible for the dietary staff shall be provided. The toilet room shall not open directly into the dietary area. (III)

l. There shall be an outside service entrance to the food service area which does not open directly into the food preparation area. (III) (Exception 6)

m. The food service area shall be at least 10 square feet per resident bed. Variances to this rule may be granted on the basis of equipment and serving methods used. (III) (Exception 4) (Exception 6)

n. Where meals are provided by a health care facility or by a commercial food service, the preparation, storing and serving of the food and the utensil sanitizing procedures shall meet the requirements of these rules. (III)

o. Mechanical ventilation shall be provided as required in subrule 61.11(3), paragraph “i.” (III)

New Construction of Dining/Lounge Area

Summary: Square Feet per Bed; Open Area; Accessibility; Storage; Dietetic and Sanitation Equipment