Dining/Lounge Area

310:675-5. Resident’s dining and recreation areas

The total areas set aside for these purposes shall not be less than 30 sq. ft. (2.79 sq. m.) per bed for the first 100 beds with a minimum size of not less than 225 sq. ft. (20.9 sq. m.) and 27 sq. ft. (2.51 sq. m.) per bed for all beds in excess of 100. Additional space shall be provided for outpatients if they participate in a day care program or are regularly fed in the facility. Storage space shall be provided for recreation equipment and supplies.

310:675-5-9. Dietary facilities

Shall be provided in such size as required to implement the type of food service system selected:

1) Control station for receiving food supplies.
2) Storage space for four (4) days' supply including cold storage.
3) Food preparation facilities as required by program. Conventional food preparation systems require space and equipment for preparing, cooking, and baking. Convenience food service systems such as frozen prepared meals, bulk packaged entrees, individual packaged portions, or systems using contractual commissary services will require space and equipment for thawing, portioning, cooking, and/or baking.
4) Handwashing facility(ies) in the food preparation Area.
5) Resident meal service space including facilities for tray assembly and distribution.
6) Dining Area for ambulatory residents, staff, and visitors.
7) Warewashing in a room or an alcove separate from food preparation and serving areas. This shall be provided for receiving, scraping, sorting, and stacking soiled tableware and for transferring clean tableware to the using areas. A lavatory shall be conveniently available.
8) Potwashing facilities.
9) Sanitizing facilities and storage areas for cans, carts, and mobile tray conveyors.
10) Waste storage facilities in a separate room which is easily accessible to the outside for direct pickup or disposal.
11) Office or suitable work space for the dietitian or the dietary service manager.
12) Toilets for dietary staff with handwashing facility immediately available.
(13) Janitor's closet located within the dietary department. It shall contain a floor receptor or service sink and storage space for housekeeping equipment and supplies.

(14) Self-dispensing icemaking facilities. May be in area separate from food preparation area but must be easily cleanable and convenient to dietary facilities. Bulk ice dispensing units must be accessible only to authorized staff members.

(Q) The minimum ceiling height shall be 8’0” (2.44 m.) with the following exceptions:

(i) Boiler rooms shall have ceiling clearances not less than 2’6” (76 cm.) above the main boiler header and connecting piping.
(ii) Rooms containing ceiling-mounted equipment shall have height required to accommodate the equipment.
(iii) Ceilings in corridors, storage rooms, toilet rooms, and other minor rooms shall be not less than 7’8” (2.34 m.).
(iv) Suspended tracks, rails and pipes located in path of normal traffic shall not be less than 6’8” (2.03 m.) above the floor.

New Construction of Dining/Lounge Area

(R) Recreation rooms, exercise rooms, and similar spaces where impact noise may be generated shall not be located directly over resident bed areas unless special provisions are made to minimize such noise.

Summary: Square Feet per Bed; Day Care Program; Storage Space; Location of New Construction; Hand-washing