Dining/Lounge Area

- (a) Food service facilities shall be located in a designated area and shall include the following rooms and spaces: food production, food service, food storage, dishwashing, dining room, dietary manager’s office, water heating equipment, and janitor closet (mops, brooms, mop sink) in all facilities built after August 23, 1996.
- (b) The dietetic service area shall be of such size and dimensions as to permit orderly and sanitary handling and processing of food. Avoid overcrowding and congestion of operations.
- (c) Hand washing facilities. Hand washing facilities shall be provided in all food production and serving areas. Sinks shall be equipped with a soap dispenser and adequate supply of soap, disposable towels, and hot and cold running water. The use of a common towel is prohibited. Hands must not be washed in sinks where food is prepared.
- (d) Refrigeration. Where separate refrigeration can be provided, temperatures for storing perishable foods are: 32 to 38 degrees Fahrenheit for meats, 40 degrees Fahrenheit for dairy products, 45 to 50 degrees Fahrenheit for fruits and vegetables. If it is impractical to provide separate refrigeration, the temperature shall be maintained at 38 to 40 degrees Fahrenheit at all times. Frozen food shall be maintained at 0 degrees Fahrenheit or below.

New Construction of Dining/Lounge Area

Summary: Food Preparation Space; Hand-washing; Dish and Utensil Storage

Alaska regulations do not address dining and lounge space

Arizona regulations follow federal minimum requirements
**Dining/Lounge Area**
A well lighted, clean, orderly, and ventilated room or rooms shall be provided for patient activities and for dining areas. A minimum of twenty (20) square feet per bed shall be provided for this purpose. At least half of the required area may be used for dining. Kitchens, and other rooms where food and drink are prepared shall have a smooth, nonperforated surface that is washable. Wallpaper shall not be used.

**New Construction of Dining/Lounge Area**

432.1 **DIETETIC SERVICE AREA (LESS DINING AREAS)**
The kitchen shall be located conveniently to the dining area. (Separation of the kitchen and dining areas by corridors should be avoided.)

432.2 The food service area shall provide adequate space and facilities for receiving food deliveries, storage, preparation, tray assembly, and distribution serving of food, dishwashing and utility cleaning, refuse collection and garbage disposal. The total area less dining area, shall not be less than nine (9) square feet per bed for the first one-hundred (100) beds and six (6) square feet per bed for all in excess of one-hundred (100) beds.

432.3 A suitable work area shall be provided for the dietitian or the dietary service supervisor.

432.4 The kitchen shall not serve as a passage between work or patient areas.

432.5 Adequate heat, light, and ventilation shall be provided.

432.6 Hand washing facility shall be provided in the dietary area with wrist-action blade-handle controls and gooseneck spout.

434 **RESIDENTS’ DINING AND RECREATION AREAS**
The total area set aside for residents’ dining and recreation purposes shall be not less than twenty (20) square feet per bed. Additional space shall be provided if the facility participates in a day care program. The areas shall be well lighted and well ventilated.

**Summary:** Square Feet per Bed (Existing and New Construction); Wallpaper; Kitchen Surfaces; Location of Kitchen (New Construction); Kitchen Work Area; Hand-washing

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**CALIFORNIA**

California regulations follow federal minimum requirements

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**COLORADO**

Dining/Lounge Area
In addition to the physical plant requirements of these regulations, the facility shall provide at least 10 square feet per resident (excluding hallways) of common areas within the secure unit.
Dining/Lounge Area
E. Resident lounge or sitting room. Each resident wing and/or floor shall contain at least one (1) lounge area of two-hundred and twenty-five (225) square feet or nine (9) square feet per resident, whichever is greater.
F. Resident dining and recreation rooms.
(1) The total area designed for combined residents’ dining and recreation purposes shall not be less than thirty (30) square feet per resident bed. Additional space shall be provided for non-residents if they participate in day care programs.
(2) Areas appropriate for an activities program shall be provided which shall:
   (a) be readily accessible to wheelchair visitors.
   (b) be of sufficient size to accommodate equipment and permit unobstructed movement of residents and personnel responsible for instructing and supervising residents.
   (c) have storage space to store equipment and supplies convenient or adjacent to the area or areas.
   (d) have toilet and handwashing facilities readily accessible.
G. Resident recreation area.
   (1) Recreation areas are required.
   (2) Space for recreation, if separated from dining area, shall contain fifteen (15) square feet per resident. This space shall be provided in one area. Lobby area shall not be included in recreation space.
   (3) Ten (10) square feet per resident shall be provided for outdoor porches or paved patio areas.
H. Dietary facilities. The food service shall include space and equipment for receiving, storage, preparation, assembling and serving food; cleaning or disposal of dishes and garbage and space for a food service office in a facility of fifty (50) beds or more. In addition, the following shall apply:
   (1) Kitchens shall be centrally located, segregated from other areas and large enough to allow for adequate equipment to prepare and care for food properly.
   (2) Floors shall be waterproof, greaseproof, smooth and resistant to heavy wear, with coved corners and wall junctions. There shall be floor drains located where the most cleaning is required as in the dishwashing machine room, near the cooking area, etc.
   (3) All equipment and appliances shall be installed to permit thorough cleaning of the equipment, the floor and the walls around them.
   (4) A commercial dishwashing machine shall be provided in any facility with twenty-five (25) or more beds. A commercial dishwashing machine shall be in a separate room or in an area separated from the main kitchen by a partition of five feet (5') minimum height. There shall be adequate openings for entrance and exit of carts. There shall be space for trucks with dirty dishes at the beginning of the counter. For facilities of less than twenty-five (25) beds, a dishwasher is still required.
   (5) Outside ventilation openings shall be screened and provide at least ten (10) air changes per hour. A working ventilating fan is required. A strong exhaust fan in the hood over the range and steam equipment is required. The hood shall be a box type with straight sides and provided with a fire extinguishing system.
   (6) Service pipes and lines in food cooking and preparation areas must be enclosed and insulated.
   (7) A dining section within the kitchen area is prohibited.
   (8) A hand washing sink with a soap dispenser shall be provided. Single service towels and a
covered waste receptacle shall be provided in the kitchen area for the exclusive use of kitchen personnel.

(9) A janitor’s closet shall be provided with a floor receptor or service sink, storage space for housekeeping equipment and supplies, and shall be located within the dietary department.

(10) Food service equipment shall be arranged for efficient, safe work flow, a separation of clean and contaminated functions and shall provide:
(a) Potwashing facilities.
(b) Refrigerated storage for at least a three-day supply of food.
(c) Dry storage for at least a three-day supply of food.
(d) Enclosed waste disposal facilities.
(e) A toilet room with lavatory conveniently accessible for dietary staff.

(1) Adequate space, equipment and qualified personnel shall be provided to ensure proper selection, storage, preparation and serving of regular and special diets to residents at regularly scheduled hours.

(f) Recreation. Recreational activities shall be provided in homes for the aged. Space and equipment provided for recreational activities shall be approved by the state department of health.

New Construction of Dining/Lounge Area

Summary: Size/Ratio per Resident; Space per Non-Resident (Adult Day Care); Accessible, Storage Space; Square Feet per Resident for Outdoor Porches/Paved Patios; Recreation; Dietary Facilities; Kitchen Location

DELAWARE

Dining/Lounge Area

7.4.4.1 Areas for resident recreational and social activities shall provide at least 30 square feet per bed for the first 100 beds and 27 square feet per bed for beds in excess of 100.

7.4.4.2 The dining areas shall accommodate all residents.

7.5 Kitchen and Food Storage Areas. Facilities shall comply with the Delaware Food Code.

New Construction of Dining/Lounge Area

Summary: Square Feet per Bed; Seating Capacity

DISTRICT OF COLUMBIA

Dining/Lounge Area

3234.7 The facility shall provide one (1) or more rooms designated for resident social, recreational, and dining activities which shall be:

(a) Easily accessible from each resident’s bedroom;
(b) Well ventilated with designated smoking areas identified;
(c) Adequately furnished; and
(d) Have sufficient space to accommodate all activities.

3249. RESIDENT RECREATION AND SOCIAL AREAS

3249.1 Each nursing unit shall have, on the same floor as the unit, social recreation spaces in the amount of twenty (20) square feet per the average number of residents in the unit.
3249.2 Sound-insulated flexible partitions may be used to divide larger spaces.
3249.3 Each social area may also be used for small group dining, if there exists other social space sufficient to accommodate the average number of residents who may wish to occupy it at any one time.
3249.4 Each social area shall contain at least one (1) window providing natural light.
3249.5 Whenever possible, each social area shall be located along walls that receive at least two (2) hours of direct sunlight a day.
3249.6 Each social area shall be attractively furnished and attractively decorated.
3249.7 Each social area may contain plants and pets of suitable temperament.
3249.8 Furniture shall be arranged to facilitate small group conversation.
3249.9 A refreshment station shall be located near or adjacent to each social area.
3249.10 At least one (1) social area on each nursing unit shall be designated for quiet privacy and may be utilized by each resident and his or her visitor.
3249.11 Each facility shall provide at least one (1) room large enough to accommodate residents and staff for special events.
3249.12 The dining area may be used for social purposes when it can be shown that use of the room can be accommodated without interference with the facility's food services.
3249.13 For each newly constructed facility and those where there has been a change in the configuration of facility space, the social area shall be large enough for more than ten (10) residents.
3249.14 The facility shall make accessible to residents a semiprivate space where a telephone can be used.
3249.15 At least one (1) telephone equipped with an amplifier shall be available to residents.

3250. FOOD SERVICE AREAS
3250.1 Each food service area shall be planned, equipped, and operated in accordance with Title 23 DCMR, Chapters 22, 23 and 24, and with all other applicable District laws and regulations.
3250.2 Each facility shall have a kitchen area adequate to meet its food service needs.
3250.3 Each kitchen area shall be well ventilated and maintained at a comfortable temperature to protect the health and safety of employees.
3250.4 When food is prepared on the premises, each kitchen area shall be arranged and equipped for the refrigeration, storage, preparation and serving of food, as well as for dish washing, utensil washing, and refuse storage and removal.
3250.5 Each food preparation area shall be arranged for the separation of each function and shall be located to permit efficient service to the residents.
3250.6 A hand washing facility with single service towels shall be provided for kitchen employees in the areas where food is handled and in each separate area of the food operation.
3250.7 No food preparation area shall be used for non-dietary functions.
3250.8 A well-lighted, well-ventilated area shall be provided in the facility for any resident who is able to eat outside his or her room.
3250.9 At least twelve (12) square feet of floor area shall be provided for each resident who uses the dining room.
3250.10 Provisions shall be made for group dining.
3250.11 When residents are unable to go to the central dining room, a convenient area close to their living quarters shall be designed for group dining.
3250.12 Each dining area shall have windows and shall be pleasantly furnished and decorated in a home-like style.
3250.13 Special tables and extra square footage shall be provided in the dining area for wheelchair seating as needed.
3250.14 The facility shall furnish separate locker room or similar space for male and female food service employees in an area near the food service department.

New Construction of Dining/Lounge Area

Summary: Resident Recreation; Furnishings and Decoration; Accessibility; Visiting Space; Square Feet per Resident; Partitions; Special Event Space; Food Service Employee Locker Rooms; Hand-Washing

Dining/Lounge Area

420.3.5 Resident living, social, and treatment areas.
420.3.5.1 Dining, lounges, recreation areas, and social areas for residents shall be provided. The total area of these spaces shall be a minimum of 35 square feet (3.25 m²) per bed with a minimum total area of 225 square feet (20.90 m²). At least 20 square feet (1.86 m²) per resident shall be available for dining. Additional space may be required for resident day care programs. Storage for supplies and equipment shall be provided in the recreation area.
420.3.5.1.1 If the institutional design model is utilized, these areas may be grouped together and centrally located.
420.3.5.1.2 If a household design model for person centered care is utilized, these areas shall be decentralized and provided within each resident household or can be shared between a maximum of two households.
420.3.8 Facility support areas. Each facility support area shall meet the following standards.
420.3.8.1 Facility Dietary. A facility dietary area shall be provided for dietary service to residents and others as may be appropriate. No part of the kitchen area may be used as a pass through to the linen/laundry area. The facility dietary area shall contain the following facilities, in the size and number appropriate for the type of food service selected:
420.3.8.1.1 Storage space, including cold storage, for at least a seven-day supply of food shall be provided.
420.3.8.1.2 Food preparation facilities for cook to serve, cook to chill or a proprietary system of food preparation and adequate space and equipment for production shall be provided.
420.3.8.1.3 Employee dining and serving lines shall not be permitted in the dietary facilities area.
420.3.8.1.4 Hand-washing facilities shall be conveniently located in the food preparation area.
420.3.8.1.5 Facilities for assembly and distribution of resident meals shall be provided.
420.3.8.1.6 Ware washing space shall be located in a room or an alcove separate from the food preparation and serving area. Commercial-type ware washing equipment shall be provided. Space shall also be provided for receiving, scraping, sorting, and stacking soiled tableware and for transferring clean tableware to the use areas. Convenient hand washing facilities shall be available on the soiled dish side of the ware washing area.
420.3.8.1.7 Pot washing facilities shall be provided.
420.3.8.1.8 Storage areas and cleaning facilities for cans, carts, and mobile-tray conveyors shall be provided.
420.3.8.1.9 An office for the food service manager shall be provided.
420.3.8.1.10 A toilet, hand-washing facility and lockers for dietary staff shall be located within the dietary facilities area. A vestibule shall be provided between the toilet and the kitchen.
A housekeeping room located within the dietary facilities area shall be provided and shall include a service sink and storage space for housekeeping equipment and supplies.

An icemaker unit shall be provided and may be located in the food preparation area or in a separate room.

If the household design for person centered care model is utilized and if required by the functional program, a resident dietary area including cooking equipment, counter tops, kitchen sink, and storage areas shall be provided within the resident household for the use by staff, residents, and family. The cooking equipment shall be designed or secured in such a way to insure resident safety and shall meet all applicable fire safety codes. This dietary area may substitute for the nourishment requirement of section 420.3.4.2.5.

New Construction of Dining/Lounge Area
Summary: Square Feet per Resident; Institutional vs. Household Design Models; Food Storage; Hand-washing; Staff Lockers
a regular basis, additional space and facilities must be provided on the following basis for those persons:
(i) Twenty square feet per person in dining areas;
(ii) Thirty square feet per person in recreational areas;
(iii) One conveniently located toilet for each eight persons;
(iv) Sufficient additional staff persons shall be provided to care for the needs of such persons

**New Construction of Dining/Lounge Area**
**Summary:** Square Feet per Bed; Dayroom and Dining Equipment; Accessibility; Multi-Purpose Room

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**IDAHO**

**Dining/Lounge Area**

**06. Dining/Recreation Facilities.** Facilities shall provide one (1) or more attractively furnished, multipurpose areas for dining/recreation purposes. (1-1-88)

a. A minimum of twenty-five (25) square feet per licensed bed shall be provided. Any facility not in compliance on the effective date of this rule will not be required to comply until the number of licensed beds is increased or until there is a change of ownership of the facility. Provided, however, that a facility not in compliance may not reduce the number of licensed beds and reduce its present dining/recreation space until at least twenty-five (25) square feet per licensed bed is provided. (1-1-88)

b. It shall be for the sole use of the patients/residents, and a hall or entry is not acceptable. (1-1-88)

**07. New Construction of Dining/Lounge Area**

**06. Patient/Resident Dining and Recreation Areas.** The following minimum requirements apply to dining/recreation areas. (1-1-88)

a. Area Requirement. The total area set aside for these purposes shall be at least thirty (30) square feet per bed with a minimum, total area of at least two hundred twenty-five (225) square feet. For facilities with more than one hundred (100) beds, the minimum area may be reduced to twenty-five (25) square feet per bed. If day care programs are offered, additional space shall be provided as needed to accommodate for day care patients/residents needing naps or for dining and activities. (1-1-88)

b. Storage. Storage space shall be provided for recreational equipment and supplies. (1-1-88)

**Summary:** Square Feet per Bed (Existing vs. New Construction); Recreational Equipment Storage

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**ILLINOIS**

**Dining/Lounge Area**

g) Each living room for residents use shall be provided with an adequate number of reading lamps, tables, and chairs or settees. These furnishings shall be well constructed and of satisfactory design for the residents.

h) Dining room furnishings shall be provided for each resident which are well constructed, comfortable, in good repair, and of satisfactory design for the residents. There shall be a sufficient
number of tables, of a type that can be used by wheelchair residents, to accommodate all such residents in the facility.
f) Kitchen equipment shall be provided as set forth in Section 300.2100.
i) There shall be special equipment, implements, or utensils provided to residents as needed to assist them when eating.

**New Construction of Dining/Lounge Area**

**Summary:** Living Room and Dining Room Design and Furnishings

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**INDIANA**

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**Dining/Lounge Area**

(w) Each facility shall have living areas with sufficient space to accommodate the dining, activity, and lounge needs of the residents and to prevent the interference of one (1) function with another as follows:

1. In a facility licensed prior to June 1970, the lounge area, which may also be used for dining, shall be a minimum of ten (10) square feet per bed.
2. In a facility licensed since June 1970, the total dining, activity, and lounge area shall be at least twenty (20) square feet per bed.
3. For facilities for which construction plans are submitted for approval after 1984, the total area for resident dining, activity, and lounge purposes shall not be less than thirty (30) square feet per bed.
4. Dining, lounge, and activity areas shall be:
   - readily accessible to wheelchair and ambulatory residents; and
   - sufficient in size to:
     - accommodate necessary equipment; and
     - permit unobstructed movement of wheelchairs, residents, and personnel responsible for assisting, instructing, or supervising residents.
5. Dining tables of the appropriate height shall be provided to assure access to meals and comfort for residents seated in:
   - wheelchairs;
   - geriatric chairs; and
   - regular dining chairs.

(y) Facilities having continuing deficiencies in the service of resident meals directly attributable to inadequacies in the size of the dining room or dining areas shall submit a special plan of correction detailing how meal service will be changed to meet the resident's needs.

(z) A comfortably furnished resident living and lounge area shall be provided on each resident occupied floor of a multistory building. This lounge may be furnished and maintained to accommodate activity and dining functions.

(aa) The provision of an activity area shall be based on the level of care of the residents housed in the facility. The facility shall provide the following:

1. Equipment and supplies for:
   - independent and group activities; and
   - residents having special needs.
2. Space to store recreational equipment and supplies for the activities program within or convenient to the area.
(3) Locked storage for potentially dangerous items, such as:
(A) scissors;
(B) knives;
(C) razor blades; or
(D) toxic materials.
(4) In a facility for which plans were approved after December 19, 1977, a restroom:
(A) large enough to accommodate a wheelchair; and
(B) equipped with grab bars; located near the activity area.
(cc) The facility must provide one (1) or more rooms designated for resident dining and activities.
These rooms must:
(1) be well-lighted with artificial and natural lighting;
(2) be well-ventilated with nonsmoking areas identified;
(3) be adequately furnished with structurally sound furniture that accommodates residents’ needs, including those in wheelchairs; and
(4) have sufficient space to accommodate all activities.

New Construction of Dining/Lounge Area

Summary: Date Specifics; Square Feet per Bed; Dining Room Size; Deficiencies; Equipment and Supplies; Accessibility; Lighting; Structurally Sound Furniture

IOWA

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)
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

Dining/Lounge Area

(6) Nourishment area.
(A) Each facility constructed after February 15, 1977 shall provide a nourishment area. The nourishment area shall contain the following:
(i) A sink equipped for hand washing;
(ii) equipment for serving nourishments between scheduled meals; and (iii) a refrigerator and storage cabinets.
(B) The nourishment area may be located adjacent to the dietetic service area.
(C) One nourishment area may serve more than one nursing unit. When the nourishment area serves more than one nursing unit, the nourishment area shall be centrally located for easy access from each of the nursing areas served.
(1) The facility shall provide space for living, dining, assisted dining, and recreation at a rate of 27 square feet per resident. At least 14 square feet of this space shall be utilized for the dining area.
(2) Each facility constructed before February 15, 1977 shall provide space for living, dining, and recreation at a rate of 20 square feet per resident capacity of the facility. At least 10 square feet per resident shall be utilized as dining space.
(3) The facility shall provide window area for living and dining areas at a minimum of 10 percent gross floor area of the living and dining area. The window area requirement shall not be met by the
use of skylights. Windowsill height shall not exceed three feet above the floor for at least ½ of the total window area. Any facility constructed before February 15, 1977 shall not be required to meet the provisions of this paragraph.

(e) Quiet room. Each facility shall provide a quiet room, with a minimum floor area of 80 square feet, unless each resident room in the facility is a one-bed room. Residents shall have access to the quiet room for reading, meditation, solitude, or privacy with family and other visitors. Any facility constructed before February 15, 1977 shall not be required to provide a quiet room.

(h) Activities room. Each facility shall provide an activities room or area for crafts and occupational therapy.

(1) The room shall contain a work counter with a sink equipped for hand washing.
(2) When a room is used for multiple purposes, there shall be sufficient space to accommodate all activities and prevent interference between activities.
(3) Each facility with 60 or fewer beds shall provide a room with a minimum of 200 square feet. Each facility with more than 60 beds shall provide 200 square feet plus two square feet for each additional bed over 60.

(4) Each facility constructed before February 15, 1977 shall provide an activities area with a work counter and storage cabinet. A hand-washing facility shall be accessible to residents who use this room or area.

(m) Dietary areas. The facility shall provide dietary service areas that are adequate in relation to the size of the facility. New construction, equipment, and installation shall comply with the standards specified in health, education, and welfare (HEW) 1976 publication no. FDA 78-2081, "food service sanitation manual," hereby adopted by reference. The facility shall design and equip food service facilities to meet the requirements of the residents. A facility shall provide the following elements in a size appropriate to the implementation of the type of food service system employed.

(1) There shall be a control station for receiving food supplies.
(2) There shall be a storage space for food for at least four days.
(3) There shall be food preparation facilities. Conventional food preparation systems shall include space and equipment for preparing, cooking, baking, and serving. Convenience food service systems, including frozen prepared meals, bulk-packaged entrees, individually packaged portions, or a system using contractual commissary services, shall include space and equipment for thawing, portioning, cooking, and baking.
(4) There shall be a two-compartment sink for food preparation. Each facility constructed before February 15, 1977 shall be required to have a sink for food preparation.
(5) There shall be a lavatory in the food preparation area.
(6) There shall be space for equipment for resident meal service, tray assembly, and distribution.
(7) There shall be a ware-washing area apart from and located to prevent contamination of food preparation and serving areas. The area shall include commercial-type dishwashing equipment. Space shall be provided for receiving, scraping, sorting, and stacking soiled tableware and for transferring clean tableware to the using area.
(8) There shall be a three-compartment deep sink for manual cleaning and sanitizing.
(9) Exhaust ventilation for the ware-washing room and dietary dry storage area shall conform to K.A.R. 28-39-162c, table 1.
(10) There shall be a sanitizing provision for cans, carts, and mobile tray conveyors in any facility constructed after February 15, 1977.
(11) There shall be a waste storage area in a separate room or an outside area that is readily accessible for direct pickup or disposal.
(12) There shall be office workspace for the dietitian or dietetic services supervisor.
(13) A staff toilet and lavatory shall be accessible to the dietary staff.
(14) Each facility constructed after February 15, 1977 shall contain a janitor's closet located within
the dietary department, which shall contain a floor receptor or service sink, and storage space for
housekeeping equipment and supplies.
(17) Recreation rooms, exercise rooms, and similar spaces where impact noises may be generated
shall not be located directly over resident bed areas, unless the facility makes special provisions to
minimize these noises. This requirement shall not apply to facilities constructed before February

New Construction of Dining/Lounge Area
Summary: Square Feet per Resident; Date Specifics; Facility-Size Specifics; Nourishment Area; Quiet
Room; Activities Room; Storage; Food Preparation Equipment and Supplies

KENTUCKY
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Dining/Lounge Area
(5) Patients' dining, TV viewing and recreation areas.
(a) The total areas set aside for these purposes shall be not less than thirty (30) square feet per bed
for the first fifty (50) beds and twenty (20) square feet per bed for all beds in excess of fifty (50).
Additional space shall be provided for outpatients if they participate in a day care program;
(b) Storage shall be provided for recreational equipment and supplies (e.g., wall cabinets and
closets).

Section 8. Dietary Department. If a commercial service will be used or meals will be provided by an
adjacent hospital, dietary areas and equipment shall be designed to provide for sanitary storage,
processing, and handling, otherwise the following shall be provided:
(1) Food preparation center with a lavatory but no mirror;
(2) Food serving facilities to accommodate patients and staff;
(3) Dishwashing room with a commercial-type dishwashing equipment and a lavatory;
(4) Pot-washing facilities;
(5) Refrigerated storage to accommodate a three (3) day supply;
(6) Dry storage to accommodate a three (3) day supply;
(7) Cart cleaning facilities;
(8) Cart storage area;
(9) Waste disposal facilities;
(10) Can-washing facilities;
(11) Staff dining facilities;
(13) Dietician's office (may be omitted in facilities with less than 100 beds if desk space is provided
in kitchen);
(14) Janitor's closet with storage for housekeeping supplies and equipment, floor receptor or
service sink;
(15) Toilet room which is conveniently accessible for dietary staff with a two (2) door separation
from food preparation area or dining areas.
7. Each living room or lounge area and recreation area shall have an adequate number of reading
lamps, and tables and chairs or settees of sound construction and satisfactory design.
8. Dining room furnishings shall be adequate in number, well constructed and of satisfactory design for the patients.

**New Construction of Dining/Lounge Area**

**Summary:** Equipment; Square Feet per Resident; Storage; Day Care Space; Furnishings

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**LOUISIANA**

**Dining/Lounge Area**

A. The nursing home shall provide one or more areas designated for resident dining and activities.

B. The dining room(s) or area(s) shall seat not less than 50 percent of the licensed capacity of the nursing home at one seating where plans were initially approved by the Fire Marshall on or after January 20, 1998. No smoking shall be allowed in these areas during meal times.

C. There shall be sufficient space and equipment to comfortably accommodate the residents who participate in group and individual activities. These areas shall be well lighted and ventilated and be adequately furnished to accommodate all activities.

D. Areas used for corridor traffic or for storage of equipment shall not be considered as areas for dining or activities.

C. There shall be a well lighted and ventilated living/community room with sufficient furniture.

**New Construction of Dining/Lounge Area**

**Summary:** Seating Capacity (Date-Specific); Corridors; Furniture

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**MAINE**

**Dining/Lounge Area**

20.K. Living Room and Dining Area

20.K.1. Requirements

a. Each licensed facility shall provide a living or recreation room and a dining room for the use of the residents. Corridor area shall not be acceptable as a living room, recreation room, or dining room.

b. No room shall be used as a multi-purpose room for dining, living room and recreation room without prior approval of the Department. There shall be sufficient space to accommodate all activities and prevent their interference with each other.

20.K.2. Size

All newly constructed facilities or additions of four (4) or more beds to existing facilities, for which construction is started after July 1, 1994, shall provide living room and dining room areas to the extent of forty (40) square feet per bed. Window area shall be provided equal to 1/10 of the available floor space.

20.K.3. Location and Size

Living room and dining areas shall be accessible to all residents. The size and location of living room and dining area will be dependent upon the type of care being offered, the number of floors in the facility and the total number of licensed beds.

20.K.4. Furnishings
a. All rooms used for dining or recreation shall be provided with an adequate number of reading lamps capable of producing thirty (30) foot candles of light at reading level.
b. All resident dining or activity rooms shall be furnished with attractive, durable and functional furniture and equipment in good repair and appropriate to the residents’ needs.

**New Construction of Dining/Lounge Area**

**Summary:** Square Feet per Bed; Furniture

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**MARYLAND**

**Dining/Lounge Area**

A. Resident Dining, Occupational Therapy, and Activities Program. There shall be provided one or more attractively furnished areas of adequate size for resident dining, occupational therapy, and social activities. Activities space of adequate size to meet the needs of the residents shall be located on each floor occupied by residents.

B. Dining Area. In all facilities, the dining area shall be large enough to accommodate all patients able to eat out of their rooms. There shall be an allowance of at least 12 square feet per ambulatory patient; this allowance shall be substantially increased proportionately to wheelchair cases. There shall be at least 12 square feet per bed for 50 percent of the total licensed beds.

C. Dayroom Area. Dayroom areas shall be provided, adequate for the patients capable of using them and convenient to patients’ bedrooms.

D. Multi-purpose Room. If a multi-purpose room is used for dining, occupational therapy, and social activities, there shall be sufficient space to accommodate all activities without interference with each other. The total areas set aside for patients' dining and recreation areas shall be no less than 30 square feet per bed for the first 100 beds and 27 square feet per bed for all beds in excess of 100.

**.32 Dietetic Service Area.**

A. Food Service Department. The location of the food service area shall be approved by the Department. A facility which holds full licensure as of the adoption of these regulations shall be considered as having an appropriately located food service area. A catered or satellite system shall be covered by a contract approved by the Department.

B. Outside Service Entrance. A convenient outside service entrance shall be planned to facilitate receiving food supplies and the disposal of waste.

C. Restriction—Entry to Kitchen or Serving Pantry. A toilet room or sleeping room may not open directly into any kitchen or serving pantry.

D. Limitations on Use of Kitchen. The kitchen may not be used as a passageway. It shall be used for no other purpose than activities connected with food service.

F. Space. There shall be sufficient floor space in the food service department to permit all activities to function efficiently without overcrowding:

1. (3) Aisle space between working areas shall be at least 3 feet; main traffic shall be at least 5 feet.
2. (4) Ceiling height shall be at least 9 feet.

Agency Note: 10 foot ceiling height is recommended.

(5) Existing Facility. A facility which holds full licensure as of the adoption of these regulations shall be considered as having an adequate size dietetic service department.

(6) If the licensed capacity of a facility is increased, or meals are provided to anyone outside of the facility from the food service area of the facility, the facility shall provide additional food service area in accordance with §F(1), (3), and (4) of this regulation. The additional food service area
required when meals are provided to anyone outside of the facility is to be calculated by using the total number of individuals to whom meals are provided.

(7) The kitchen space requirement in §F(6) of this regulation does not apply to occasional special functions such as picnics or dinners for residents, volunteers, families, or community groups provided the facility certifies to the Department that the provision of meals for the particular special function will not adversely affect or detract from the timely provision of meals to the residents of the facility.

G. Floor Pantries—New Construction.

(1) In a decentralized food service, the area or areas for floor pantries shall be approved by the Department.

(2) This area shall be of sufficient size to accommodate the equipment required for food preparation and service. Agency Note: The following equipment is recommended:

(a) Equipment to maintain food at correct temperature;
(b) Toaster;
(c) Hot plate;
(d) Refrigerator;
(e) Ice-making machine or ice-storage container;
(f) Work space for tray preparation;
(g) Equipment for delivery of completed trays;
(h) Three-compartment sink or dishwasher;
(i) Cabinet for dry storage and supplies;
(j) Storage for trays, tableware, flatware, and utensils;
(k) Handwashing sink with soap and towel dispenser or approved drying device.

(3) At least one nourishment pantry convenient to the nursing station shall be provided on each floor in facilities using a centralized food service system. Minimum equipment shall include the following:

(a) Refrigerators;
(b) Cabinets for dry storage and supplies;
(c) Work space;
(d) Sink for purposes other than handwashing;
(e) Handwashing sink with soap and towel dispenser or approved drying device.

H. Equipment for Food Preparation and Distribution. The following requirements shall be met:

(1) Adequate equipment for preparation, serving, and distribution of food shall be provided;
(2) A dumbwaiter, elevator, or ramp shall be provided in a facility of more than one story where more than eight patients, above or below the kitchen level, receive bedside tray service;
(3) Equipment to protect food from dust or contamination and to maintain food at proper temperature shall be provided for transportation of food to the patients.

I. Dry Food Storage. The following requirements shall be met:

(1) Adequate space shall be provided for the storage of food supplies;

Agency Note: The amount of storage space needed is dependent upon frequency of deliveries. It is recommended that 2 square feet per patient be provided and that the area be located within easy access to the receiving area and the kitchen.

(2) The storeroom shall be cool and well ventilated;

(3) All food supplies shall be stored off the floor and away from the wall to allow for cleaning.

Agency Note: Care should be exercised in the rotation of stored food so that old stock is used first.
J. Refrigerated Storage. Adequate refrigerated storage, refrigerators and frozen food storage cabinets, shall be provided which are regulated to maintain temperatures prescribed in COMAR 10.15.03 Food Service Facilities.

(5) Activity Areas. All facilities shall provide on every floor and for every unit a comfortable, pleasant, convenient, well-lighted and ventilated sitting room, day room, or solarium with a direct outside exposure that is separate from patient or resident bedrooms. (Exceptions may be allowed upon written approval of the Department.) This room shall be so constructed, arranged and maintained that patients or residents have a place to read, play cards, visit or watch television. This room shall be large enough to meet patient needs and shall be suitably located.

(8) Kitchen.
(a) The main kitchen shall be located in a suitable area. There shall be adequate work space for the sanitary preparation and serving of meals for patients, residents and personnel, in accordance with the size of the facility. All main kitchens shall be provided with a mechanical ventilator.
(b) Kitchens and other areas when located below grade level and used for the preparation and serving of food shall either have direct access to the outside by means of suitable windows or ventilation shall be provided to permit an air supply and exhaust of at least ten air changes an hour. Ventilating units shall be maintained in a sanitary manner and kept in good repair.
(c) Adequate sanitary storage space and cabinets shall be provided for the proper storage of all foods, dishes, silverware and cooking equipment and maintained in a sanitary manner and kept in good repair.
(d) Auxiliary kitchens shall be provided and adequately equipped when the size of the facility or the physical plant indicates the need, as determined by the Department.
(e) A dumb-waiter when provided for the transportation of food shall be suitably located and used exclusively for the transportation of food. It shall be cleaned daily and kept in good repair.
(f) Stoves, sinks, counters, cabinets, shelves, tables, refrigerating equipment and all other equipment necessary for the preparation and serving of food shall be provided in accordance with the size of the facility. This equipment shall be so constructed that it can be easily cleaned, maintained in a sanitary manner and kept in good repair.
(g) A handwashing sink with hot and cold running water, a soap dispenser and disposable towels in a towel dispenser shall be located in the kitchen area.
(h) All facilities shall provide by January 1, 1972, an automatic dishwasher capable of handling the needs of the facility. For dishwashing machines, the temperature of the water shall be between 140 and 160° F with a final rinse at a temperature of 170 ° F or higher.
(i) Appropriate areas shall be provided for cart washing and can washing.

(9) Dining Rooms. All facilities shall provide at least one dining area for patients or residents, including wheelchair cases, who can and wish to eat at a table. (Exceptions may be made upon written approval of the Department.) Dining rooms shall be:
(a) Suitably located in an attractive, well-lighted, ventilated and heated area that is separate from sleeping quarters and areas of congestion.
(b) Equipped with tables of sturdy construction with hard surfaced, washable tops.
(c) Equipped with comfortable chairs of sturdy construction and of a sanitary type.
(d) Provided with floors that have a waterproof and greaseproof covering. Only non-skid wax shall be used in the dining room area.

New Construction of Dining/Lounge Area
(1) New Construction. New construction providing a conventional type food service program shall have the following minimal space requirements (excluding bulk food-storage areas, dining areas, and separate floor pantries). Modification of the following minimum space will be made in the event
that the facility can demonstrate that the use of convenience food, disposables, or equipment, require less space for operation. However, once a facility elects to use these procedures or systems and a modification is granted, the systems may not be changed without prior approval of the Department. The Department in these cases may required additional space be provided.

Homes' Licensed

<table>
<thead>
<tr>
<th>Capacity for Patients</th>
<th>Minimum Space</th>
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<tbody>
<tr>
<td>2 to 10</td>
<td>120 square feet</td>
</tr>
<tr>
<td>11 to 35</td>
<td>132 square feet plus 12 feet per licensed bed in excess of 11</td>
</tr>
<tr>
<td>36 to 100</td>
<td>430 sq feet plus 10 sq ft per licensed bed in excess of 36</td>
</tr>
<tr>
<td>Over 100</td>
<td>1,070 sq ft plus 8 sq ft per licensed bed in excess of 100</td>
</tr>
</tbody>
</table>

(2) Renovations of existing kitchens shall be approved by the Department which will consider modification of the minimum space requirement based on space available, costs, and type of service.

Summary: Furnishings, Size; Square Feet per Patient; Accommodation; Day Room; Kitchen Location; Food Preparation Equipment; Storage

MASSACHUSETTS

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Massachusetts regulations do not address physical environment dining and lounge space

MICHIGAN

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Michigan regulations do not address physical environment dining and lounge space

MINNESOTA

Dining/Lounge Area

4658.5100 DINING, DAYROOM, AND ACTIVITY AREAS; EXISTING CONSTRUCTION.
Subpart 1. Area. A nursing home must provide areas for dining, dayroom, and activities.
Subp. 2. Space for adult day care. Additional space must be provided, in accordance with part 9555.9730, for dining, dayroom, and activity areas if the nursing home is offering an adult day care program.

4658.5200 FOOD SERVICE EQUIPMENT; EXISTING CONSTRUCTION.
Subpart 1. Food service equipment. All food service equipment being replaced must be of a type that complies with the requirements of part 4658.3500, subpart 3.
Subp. 2. Cutting boards. Cutting boards or similar use table tops must be constructed of nonporous, smooth, and cleanable material, and be free of cracks, crevices, and open seams.
Subp. 3. Scullery sink. For manual washing, rinsing, and sanitizing of utensils and equipment, a sink with at least three compartments must be provided and used. Sink compartments must be large enough to permit the accommodation of the equipment and utensils, and each compartment of the sink must be supplied with hot and cold potable running water. Drain boards must be
provided at each end for proper handling of soiled utensils before washing and for cleaned utensils following sanitizing and must be located so as not to interfere with the proper use of the utensil washing facilities. If the mechanical dishwasher or a mechanical utensil washer is used for the sanitizing of pots and pans, a sanitizing compartment is not required and a two-compartment scullery sink is acceptable if used according to parts 4658.0675 and 4658.0680.

**New Construction of Dining/Lounge Area**

**4658.4130 NOURISHMENT AREA; NEW CONSTRUCTION.**

Subpart 1. **Equipment.** A nourishment area must be provided for serving between-meal refreshments. It may serve more than one nursing area, and may be located contiguous to a dayroom. The nourishment area must be provided with a work counter and sink, storage cabinets, and a refrigerator. The equipment may be residential-type equipment as long as the nourishment area is not used as part of the dietary department.

Subp. 2. **Range disconnect switch.** If the nourishment area includes an electric range that is accessible to the residents, a key-operated disconnect switch, with indicator light, must be provided for that range. The disconnect switch and indicator light must be readily accessible for staff.

**4658.4200 DINING, DAYROOM, AND ACTIVITY AREAS, REQUIRED FLOOR AREA; NEW CONSTRUCTION.**

Subpart 1. **Total area.** The total area set aside for dining, dayroom, and activities must be at least 40 square feet per bed, with a minimum of five square feet per bed for each type of area.

Subp. 2. **Space for adult day care.** Additional space must be provided, according to part 9555.9730, for dining, dayroom, and activities areas if the nursing home is offering a day care program.

**4658.4205 DAYROOM; NEW CONSTRUCTION.**

Dayroom space must not include areas used for corridor traffic or chapels with fixed pews. Dayrooms must be located convenient to the bedroom areas and there must be at least one on each bedroom floor in multistory construction. Dayrooms must be provided with natural lighting.

**4658.4210 DINING AREA; NEW CONSTRUCTION.**

The dining area must be separate from the kitchen. The dining area or areas must have windows facing the outdoors.

**4658.4215 ACTIVITIES AREA; NEW CONSTRUCTION.**

Display space for individual resident’s projects must be provided. A counter, handicapped accessible handwashing facility, and a single-service towel dispenser must be provided within an activities area. If provided, a ceramic kiln must be installed in accordance with the Uniform Mechanical Code.

**4658.4300 KITCHEN AREA; NEW CONSTRUCTION.**

Subpart 1. **In general.** The kitchen must be located conveniently to the service entrance, food storage areas, and dining area. Door openings to food preparation areas must be located away from entrances to soiled linen or utility rooms, trash rooms, or a laundry. The kitchen area must be arranged for efficient operation and must contain sufficient space and equipment for the type of food service selected. If a commercial food service is used, or if meals are provided by another facility, the kitchen areas and equipment must be designed to provide for the safe and sanitary storage, processing, and handling of such food. The kitchen area must be subjected only to that traffic which is directly related to the functions of the food service. Food storage areas must be located to avoid delivery traffic through the kitchen area. A kitchen and food storage area designed for limited food preparation should be arranged for possible future expansion in case a nursing home reverts to a standard-type food service at a later date. Doors with locks must be provided to secure the kitchen and food storage areas during off-hours.
Subp. 2. **Storage for nonperishable food.** A well-ventilated storeroom must be provided for day storage and for the reserve food supply. The maximum temperature of the storeroom must not exceed 85 degrees Fahrenheit. The storeroom must have storage capacity for at least one week’s supplies. Shelving must be finished with a washable surface, and the bottom shelf must be at least six inches above the floor. Floor drains must not be provided.

Subp. 3. **Storage facilities.** Mechanical refrigeration or hot food storage facilities must be provided to ensure the maintenance of potentially hazardous food at required temperatures. Each storage facility must be provided with a numerically scaled-temperature indicating device accurate to plus or minus three degrees Fahrenheit (plus or minus two degrees centigrade) located to measure the air temperature in the warmest part of the refrigeration facility or the coldest part of the hot holding facility. Temperature-indicating devices must be securely fastened and located to be easily readable. Where it is impractical to install fixed temperature-indicating devices on equipment such as cold table tops, steam tables, processing lines, kettles, heat lamps, or portable transport carriers, a product thermometer of metal stem type construction, numerically scaled, and accurate to plus or minus two degrees Fahrenheit (plus or minus one degree centigrade) must be provided and used to check internal food temperatures. Floor drains, directly connected to the building sewer system, must not be provided inside the room.

Subp. 4. **Storage for dishes and utensils.** Enclosed storage must be provided for all china, glasses, flatware, and other food service utensils, including cooking utensils, pots, and pans. Dishes and utensils must not be stored in the dishwashing area.

Subp. 5. **Janitor’s closet.** The dietary department must be provided with its own janitor’s closet with a floor receptor or service sink, and storage for housekeeping supplies and equipment.

Subp. 6. **Sinks.** At least one sink with a single-service towel dispenser must be provided in the food preparation area and in the clean end of the dishwashing area. Mirrors must not be installed in food preparation areas. The use of a common towel is prohibited.

Subp. 7. **Toilet room.** A toilet room must be accessible for the dietary staff. It must not open directly into any food service area. It must contain a toilet, sink, mirror, and a single-service towel dispenser. The use of a common towel is prohibited.

4658.4305 FOOD SERVICE EQUIPMENT; NEW CONSTRUCTION.

Subpart 1. **In general.** All food service equipment, including ice makers, drinking fountains, and dishwashers, must comply with part 4658.3500, subpart 3. Food storage equipment must be designed and constructed according to NSF International Standard No. 2. Materials used on the interior and exterior exposed surfaces of the food storage equipment must be NSF International approved. Counter tops for all food service cabinets must be NSF International approved. The complete food storage equipment does not require NSF International approval. Sufficient separation must be provided between each piece of equipment and between equipment and walls to permit easy and effective cleaning, or the equipment must be placed with a tight fit and the joints sealed. Equipment which is not sealed at the floor must have casters or be installed on sanitary legs that provide at least six inches clearance between the equipment and the floor. Aisles between equipment must have a minimum width of four feet to allow room for traffic in work areas and to permit movement of mobile equipment.

Subp. 2. **Food carts.** Floor space designated for the storage of all food carts must be provided within the kitchen area.

Subp. 3. **Cutting boards.** Cutting boards or similar use table tops must be constructed of nonporous, smooth, and cleanable material, and be free of cracks, crevices, and open seams.

Subp. 4. **Scullery sink.** For manual washing, rinsing, and sanitizing of utensils and equipment, a sink with at least three compartments must be provided and used. Sink compartments must be
large enough to permit the accommodation of the equipment and utensils and each compartment of the sink must be supplied with hot and cold potable running water. Drain boards must be provided at each end for proper handling of soiled utensils before washing and for cleaned utensils following sanitizing and must be located so as not to interfere with the proper use of the utensil washing facilities. If a mechanical dishwasher or a mechanical utensil washer is used for the sanitizing of pots and pans, a sanitizing compartment is not required and a two-compartment scullery sink is acceptable as used according to parts 4658.0675 and 4658.0680.

4658.4310 DISHWASHING AREA; NEW CONSTRUCTION.
The dishwashing area must be separate from the food preparation area, and must be arranged and equipped as follows:
A. Soiled dishes must arrive at the soiled dish counter without passing through the clean dish side of the dishwashing area or through the food preparation area of the kitchen. The soiled dish counter must include provisions for prerinse of dishes and disposal of garbage.
B. Facilities with more than 30 beds must provide a commercial hood-type or conveyor dishwasher. The area containing the dishwasher and the soiled dish spray rinse must be separated from the food preparation area and the clean dish storage area by a wall protection.
C. Facilities with 30 or fewer beds must be equipped with a minimum of an under-counter-type dishwasher that complies with NSF International Standard No. 3.
D. Clean dishes must be returned directly from the clean dish counter to a clean area for storage. The clean dish counter must be at least four feet long in facilities with pass-through type dishwashers. If necessary, provision must be made for the return of empty dish racks to the dishwasher area.

4658.4315 WASHING OF FOOD CARTS; NEW CONSTRUCTION.
A separate area, equipped with a floor drain, must be provided for the cleaning of food carts.

4658.4535 DIETARY AREA; NEW CONSTRUCTION.

Subpart 1. Food preparation areas. The minimum ventilation requirements of part 4658.4520 for food preparation areas must be provided by either a combination of general ventilation and the range hood, or by general room ventilation. If hood ventilation is needed to meet the minimum air changes per hour, the hood must be operating at all times that the food preparation area is in use.
Subp. 2. Dishwashing area. The minimum exhaust requirements of part 4658.4520 for the dishwashing area must be provided by either a combination of general ventilation and the exhaust from the mechanical dishwasher or by general ventilation. If dishwasher hood ventilation is needed to meet the minimum air changes per hour, the hood must be operating at all times that the dishwashing area is in use.
Subp. 3. Exhaust ducts. All exhaust ducts must be provided with access panels for cleaning.

Summary: Square Feet per Bed; Dayroom Space; Lighting; Display Space for Resident Projects; Ceramic Kiln; New Construction; Kitchen Supplies and Equipment

MISSISSIPPI
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Dining/Lounge Area
126.04 Living and/or Recreational Room(s).
1. Each facility shall provide adequate living room(s), day room(s) and/or recreational room(s) for residents and visitors. Each home should provide at least two areas for this purpose—one for small
groups such as private visit with relatives and friends and one for larger group activities. A minimum of eighteen (18) square feet per bed shall be provided.

2. Dining area. A dining area shall be provided in facilities adequate to set at least three-fourths of the maximum capacity of the facility. The dining area may also be used for social, recreational, and/or religious services when not in use as a dining facility. A minimum of fifteen (15) square feet per person for three-fourths (3/4) of the capacity of the facility shall be provided.

126.05 Special Activities Area. Each facility should provide space for hobbies and activities that cannot be included in a day room, living room, or recreational room.

130.08 Refrigeration Facilities. Adequate refrigeration facilities, automatic in operation, for the storage of perishable foods shall be provided. Where separate refrigeration can be provided, the recommended temperatures for storing perishable foods are thirty-two (32) to forty (40) degrees Fahrenheit for meats and dairy products, and forty (40) degrees Fahrenheit to forty-five (45) degrees Fahrenheit or below. All refrigerators shall be provided with a thermometer. Homes with more than twenty-four (24) beds shall have commercial or institutional type refrigeration.

130.09 Equipment and Utensil Construction. Equipment and utensils shall be constructed so as to be easily cleaned and shall be kept in good repair.

130.10 Separation of Kitchen from Resident Rooms and Sleeping Quarters. Any room used for sleeping quarters shall be separated from the food service area by a solid wall. Sleeping accommodations such as a cot, bed, or couch shall not be permitted within the food service area.

131.01 Location and Space Requirements. Food service facilities shall be located in a specifically designated area and shall include the following rooms and/or spaces: kitchen, dishwashing, food storage, and dining room.

131.02 Kitchen.

1. Size and Dimensions. The minimum area of kitchen (food preparation only) for less than twenty-five (25) beds shall be a minimum area of two hundred (200) square feet. In facilities with twenty-five (25) beds to sixty (60) beds, a minimum of ten (10) square feet per bed shall be provided. In facilities with sixty-one (61) to eighty (80) beds, a minimum of six (6) square feet per bed shall be provided for each bed over sixty (60) in the home. In facilities with eighty-one (81) to one hundred (100) beds, a minimum of five (5) square feet per bed shall be provided for each bed over eighty (80). In facilities with more than one hundred (100) beds proportionate space approved by the licensing agency shall be provided.

Also, the kitchen shall be of such size and dimensions in order to:

a. Permit orderly and sanitary handling and processing of food.

b. Avoid overcrowding and congestion of operations.

c. Provide at least three (3) feet between working areas and wider if space is used as a passageway.

d. Provide a ceiling height of at least eight (8) feet.

2. Equipment. Minimum equipment in kitchen shall include:

a. Range and cooking equipment. Facilities with more than twenty-four (24) beds shall have institutional type ranges, ovens, steam cookers, fryers, etc., in appropriate sizes and number to meet the food preparation needs of the facility. The cooking equipment shall be equipped with a hood vented to the outside as appropriate.

b. Refrigerator and Freezers. Facilities with more than twenty-four (24) beds shall have sufficient commercial or institutional type refrigeration/freezer units to meet the storage needs of the facility.

c. Bulletin Board.

d. Clock.
e. Cook’s table.
f. Counter or table for tray set-up.
g. Cans garbage (heavy plastic or galvanized).
h. Lavatories, hand washing; conveniently located throughout the department.
i. Pots, pans, silverware, dishes, and glassware in sufficient numbers with storage space for each.
j. Pot and Pan Sink. A three compartment sink shall be provided for cleaning pots and pans. Each compartment shall be a minimum of twenty-four (24) inches by twenty (24) inches by sixteen (16) inches. A drain board of approximately thirty (30) inches shall be provided at each end of the sink, one to be used for stacking soiled utensils and the other for draining clean utensils.
k. Food Preparation Sink. A double compartment food preparation sink shall provide for washing vegetables and other foods. A drain board shall be provided at each end of the sink.
l. Ice Machine. At least one ice machine shall be provided. If there is only one (1) ice machine in the facility it shall be located adjacent to but not in the kitchen. If there is an ice machine located at nursing station, then ice machine for dietary shall be located in the kitchen.
m. Office. An office shall be provided near the kitchen for the use of the food service supervisor. As a minimum, the space provided shall be adequate for a desk, two chairs and a filing cabinet.

131.03 Dishwashing. Commercial or institutional type dishwashing equipment shall be provided in homes with more than twenty-four (24) beds. The dishwashing area shall be separated from the food preparation area. If sanitizing is to be accomplished by hot water, a minimum temperature of one hundred eighty (180) degrees Fahrenheit shall be maintained during the rinsing cycle. An alternate method of sanitizing through use of chemicals may be provided if sanitizing standards of the Mississippi Department of Health Food Code Regulations are observed. Adequate counter-space for stacking soiled dishes shall be provided in the dishwashing area at the most convenient place of entry from the dining room, followed by a disposer with can storage under the counter. There shall be a pre-rinse sink, then the dishwasher and finally a counter or drain for clean dishes.

131.04 Food Storage. A food-storage room with cross ventilation shall be provided. Adequate shelving, bins, and heavy plastic or galvanized cans shall be provided. The storeroom shall be of such construction as to prevent the invasion of rodents and insects, the seepage of dust and water leakage, or any other source of contamination. The food-storage room should be adjacent to the kitchen and convenient to the receiving area. The minimum area for a food-storage room shall equal two and one-half (2 1/2) square feet per bed and the width of the aisle shall be a minimum of three (3) feet.

New Construction of Dining/Lounge Area
8. Kitchen. (See Paragraphs 131.02 through 131.04)
9. Dining room. The dining area shall be large enough to seat three-fourth (3/4) of the maximum capacity of nursing home. The dining area can also be used for social, recreational, or religious activities. It is recommended that a separate dining area be provided for personnel.
10. Food storage. A food storage room shall be provided convenient to the kitchen in all future licensed homes. It should have cross ventilation. All foods must be stored a minimum of twelve (12) inches above the floor.
11. Day room or living room. Adequate day or living room area shall be provided for residents or residents and guests. These areas shall be designated exclusively for this purpose and shall not be used as sleeping area or otherwise. It is recommended that at least two (2) such areas be provided and more in larger homes.

Summary: Areas; Square Feet per Bed; Special Activities Area; Equipment; Refrigeration Facilities; Food Storage; Day Room
Dining/Lounge Area
(9) The facility shall provide recreation, occupational therapy, activity and residents’ dining space at a ratio of at least thirty (30) square feet for each resident. II
(11) Facilities shall have dry short-term storage areas for daily food supplies and other dietary materials. The dry short-term storage area may include the space required for bulk storage. III
(12) A facility shall provide a preparation area for wrapping removal, vegetable cleaning and peeling and meat cutting. III
(13) Facilities shall provide adequate cooking and baking areas. III
(14) A facility shall have a salad and sandwich preparation area for the preparation of cold foods. III
(15) Facilities shall provide a tray preparation and loading area for preparing trays for residents’ food delivery and food cart loading. III
(16) A facility shall provide a pot and pan washing area consisting of a three (3)-compartment sink with a double drainboard for the washing of utensils during the food preparation period. III
(17) Facilities shall have a dishwashing area provided with a soiled dish receiving counter, space for scraping with a garbage grinder, prerinse sink, counter for racking dishes, dishwasher, clean dish counter, dish rack storage and an exhaust fan. II/III
(18) A facility shall have a dish storage area with shelves adjacent to the tray preparation area. III
(19) Facilities shall provide refrigerators of adequate capacity in all kitchens and other preparation centers where perishable foods will be stored. A minimum of two (2) separate sections or boxes shall be provided in the main kitchen; one (1) for meat and dairy products and one (1) for general storage. III
(20) The refrigerators’ compressors and evaporators shall have sufficient capacity to maintain temperatures of thirty-five degrees Fahrenheit (35°F) in the meat and dairy boxes and forty degrees Fahrenheit (40°F) in the general storage boxes when the boxes are being used for those purposes. II
(21) These compressors shall be automatically controlled. III
(22) Compressors, piping and evaporators shall be tested for leaks and capacity. Certification of these tests shall be made available to the division. III
(23) A facility shall have an office area for planning menus and food purchases next to the dietary area. III
(24) Kitchen shall have handwashing sinks. III
(25) A facility shall have a janitor’s area, exposed or in a closet, in or near the kitchen, that contains a floor receptor or service sink. III
(26) A garbage removal area with garbage and trash cans located inconspicuously shall be easily accessible from both the kitchen and the service drive. III

New Construction of Dining/Lounge Area
(9) Facilities shall provide every cooking range with a range hood and approved range hood extinguishing system installed, tested, and maintained in accordance with NFPA 96, 1998 edition. The range hood and its extinguishing system shall be certified at least twice annually in accordance with NFPA 96, 1998 edition. II/III
(12) Every facility shall provide a living room or community room for the sole use of residents. Sufficient chairs and tables shall be furnished. Under no circumstances may the living room be used as a bedroom. A living room must be well-lighted, ventilated, and easily accessible to residents. II

Summary: Square Feet per Resident; Kitchen Equipment; Hand-washing; Storage

**Dining/Lounge Area**

(1) Hand cleansing soap or detergent and individual towels must be available at each sink in food preparation areas and commonly shared areas of the facility. Towels for common use are not permitted.

(2) A waste receptacle must be located near each sink.

(6) Ice must be:
   (a) obtained from a licensed supplier if it is not made from the retirement home’s water supply;
   (b) manufactured, stored, handled, transported and served in a manner which is approved by the department or local health authority as preventing contamination of the ice.

(7) Where open bin ice storage is provided, an ice scoop must be readily available for use by residents or the management and stored either inside the bin or in a closed container protected from contamination.

(8) Ice storage bins may not be connected directly to any trap, drain, receptacle sink or sewer which discharges waste or to any other source of contamination. A minimum of a four inches air gap is required between the ice storage bin drain and any waste discharge.

(m) glasses, pitchers, ice buckets, and other utensils used for food or drink and provided in units for use by residents are not washed or sanitized in any lavatory or janitor sink. Approved facilities for washing, rinsing, and sanitizing glasses, pitchers, ice buckets, and other utensils must be provided by the retirement home. In the absence of approved washing facilities, single service utensils must be used; and

(n) all utensils used for food or drink and provided in units for use by residents are stored, handled, and dispensed in a manner which precludes contamination of the utensil prior to use by a resident.

(2) Where a food service is operated as an integral part of a retirement home, compliance with ARM Title 37, chapter 110, subchapter 2, is required.

(3) If the food service is available only to residents and staff of the retirement home, licensure as a food service establishment is not required, but compliance with ARM Title 37, chapter 110, subchapter 2, is required.

**New Construction of Dining/Lounge Area**

Summary: Food Preparation Equipment; Hand-washing

**Dining/ Lounge Area**

12-007.01A Dietary: If food preparation is provided on site, the facility must dedicate space and equipment for the preparation of meals. Food service physical environment and equipment must comply with the Food Code, except when used only for training or activity purposes.
12-007.03E Dining Areas: Dining areas must have an outside wall with windows for natural light and ventilation. Dining areas must:
1. Be furnished with tables and chairs that accommodate or conform to resident needs;
2. Have a floor area of 15 square feet per resident in existing facilities and 20 square feet per resident in new construction;
3. Allow for group dining at the same time in either separate dining areas or a single dining area, dining in two shifts, or dining during open dining hours; and
4. Not be used for sleeping, offices, or corridors.

12-007.03F Activity Areas: The facility must have space for resident socialization and leisure time activities. Activity areas must:
1. Have an outside wall with windows for natural light and ventilation;
2. Have furnishings to accommodate group and individual activities;
3. Have a floor area of at least 15 square feet per resident residing in bedrooms and may be combined with dining areas;
4. Not be used for sleeping, offices, or corridors; and
5. Be available to all residents.

New Construction of Dining/Lounge Area

Summary: Outside Wall in Dining and Activities Areas; Square Feet per Resident; Group Dining; No Other Uses

NEVADA
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Nevada regulations do not address physical environment dining and lounge space

NEW HAMPSHIRE
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Dining/Lounge Area
(e) Hot water shall be of a high enough temperature to ensure sanitation and food safety when used for laundry and food preparations, as required in the AIA “Guidelines for Design and Construction of Health Care Facilities,” Nursing Facilities chapter, 2006 edition, and summarized as follows:
(2) 120 degrees Fahrenheit for dietary areas, except that provisions shall be made to provide 180 degrees Fahrenheit rinse water at the warewasher, which may be by separate booster, unless a chemical rinse is provided; and
(u) The licensee shall provide the following rooms to meet the needs of residents:
(1) One or more living rooms or multi-purpose rooms; and
(2) Dining facilities with a seating capacity capable of seating at least 50% of the residents.

New Construction of Dining/Lounge Area
Summary: Equipment; Seating Capacity
**NEW JERSEY**

Dining/Lounge Area
(d) Cooking equipment shall be properly installed and maintained.

**New Construction of Dining/Lounge Area**

**Summary:** Equipment

**NEW MEXICO**

Dining/Lounge Area

B. Each resident care area on each floor shall have:

(6) If a kitchen is not open at all times, a nourishment station with sink, hot and cold running water, refrigerator, and storage for serving between meal nourishment. Each station may service more than one nursing

A. **MULTI-PURPOSE SPACE:** The facility shall provide one or more furnished multi-purpose areas of adequate size for dining, diversional, and social activities of residents.

B. **LOUNGE:** At least one dayroom or lounge, shall be provided for use of the residents.

C. **SIZE OF DINING ROOMS:** Dining rooms shall be of sufficient size to seat all residents at no more than two (2) shifts. Dining tables and chairs shall be provided. TV trays or portable card tables shall not be used as dining tables.

D. **SPACE:** If a multi-purpose room is used for dining and diversional and social activities of residents, there shall be sufficient space to accommodate all activities and minimize their interference with each other.

E. **TOTAL AREA:** The combined floor space of dining, recreation, and activity areas shall not be less than twenty-five (25) square feet per bed. Solaria and lobby sitting areas, exclusive of traffic areas, shall be categorized as living room space.

**7.9.2.77 FOOD SERVICE - GENERAL:**

A. The facility shall have a kitchen or dietary area which shall be adequate to meet food service needs and shall be arranged and equipped for the refrigeration, storage and preparation, and serving of food, as well as for dish and utensil cleaning and refuse storage and removal.

B. Dietary areas shall comply with the local health or food handling codes. Food preparation space shall be arranged for the separation of functions and shall be located to permit efficient services to residents and shall not be used for non-dietary functions.

(1) Kitchen and dietary: Kitchen and dietary facilities shall be provided to meet food service needs and arranged and equipped for proper refrigeration, heating, storage, preparation, and serving of food. Adequate space shall be provided for proper refuse handling and washing of waste receptacles, and for storage of cleaning components.

(2) Traffic: Only traffic incidental to the receiving, preparation and serving of food and drink shall be permitted.

(3) Toilets: No toilet facilities may open directly into the kitchen.

(4) Food storage: Food day-storage space shall be provided adjacent to the kitchen and shall be ventilated to the outside.

(5) Handwashing: A separate handwashing sink with soap dispenser, single service towel dispenser, or other approved hand drying facility shall be located in the kitchen.
Dishwashing: A separate dishwashing area, preferably a separate room, with mechanical ventilation shall be provided.

Sink: At least a three-compartment sink shall be provided for washing, rinsing and sanitizing utensils, with adequate drainboards, at each end. In addition, a single-compartment sink located adjacent to the soiled utensil drainboard shall be available for prewashing. The additional sink may also be used for liquid waste disposal. The size of each sink compartment shall be adequate to permit immersion of at least fifty (50) percent of the largest utensil used. In lieu of the additional sink for prewashing, a well type garbage disposal with overhead spray wash may be provided.

Mechanical dishwashers: Mechanical dishwashers and utensil washers, where provided, shall meet the requirements of the current approved list from the national sanitation foundation or equivalent with approval of the Department.

Temperature: Temperature gauges shall be located in the wash compartment of all mechanical dishwashers and in the rinse water line at the machine of a spray-type mechanical dishwasher or in the rinse water tank of an 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.).

Fire extinguishers: Approved automatic fire extinguishing equipment shall be provided in hoods and attached ducts above all food cooking equipment.

Walls: The walls shall be of plaster or equivalent material with smooth, light-colored, nonabsorbent, and washable surface.

Ceiling: The ceiling shall be of plaster or equivalent material with smooth, light-colored, nonabsorbent, washable, and seamless surface.

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.

Screens: All room openings to the out-of-doors shall be effectively screened. Screen doors shall be self-closing.

Lighting: All rooms in which food or drink is stored or prepared or in which utensils are washed shall be well lighted.

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.

New Construction of Dining/Lounge Area
Summary: Seating Capacity; Furnishings; Equipment; Storage; Square Feet per Resident; Multi-Purpose Space

NEW YORK
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Dining/Lounge Area
PRE-1975:
Title: Section 713-1.6 - Nutrition and dining services 713-1.6 Nutrition and dining services.
(a) A nursing home shall have at least one room of adequate size and appropriately furnished and designed for resident dining and other resident activities. If a multipurpose room is used for dining and other resident activities, there shall be sufficient space to accommodate all activities and prevent their interference with each other.
(b) Kitchen and dietary service areas shall comply with the requirements set forth in Part 14 of this Title (State Sanitary Code).

1975-1990:
Title: Section 713-2.6 - Resident dining and recreation areas
713-2.6 Resident dining and recreation areas.
(a) Resident dining and recreation areas shall be not less than thirty square feet per certified bed for the first one hundred certified beds and twenty seven square feet per certified bed for all certified beds in excess of one hundred. Additional space shall be provided for visitors who participate in an adult day health care program.
(b) Storage space shall be provided for recreational equipment, within or adjacent to dining room.
(c) Toilets for resident use shall be located within or immediately adjacent to the dining room.
(b) The following functional elements shall be provided in such size as required to implement the type of food service system selected:
(1) A control station for receiving food supplies.
(2) Storage space for four days’ supply including cold storage.
(3) Food preparation facilities as required by the narrative 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, 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) Ware washing in a room or an alcove separate from food preparation and serving areas. This shall include commercial-type dishwashing equipment. Space also 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) Pot washing facilities.
(9) Sanitizing facilities and storage areas for cans, carts, and mobile tray conveyors. The sanitizing facilities may be combined with those required for linen services.
(10) Waste storage facilities in a separate room that is easily accessible to the outside for direct pickup or disposal.
(11) Office or suitable workspace for the dietitian or the dietary service manager.
(12) Toilets for dietary staff with handwashing facilities immediately available.
(13) A janitors’ 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 ice making facilities.
(23) Recreation rooms, exercise rooms, and similar spaces where impact noises may be generated shall not be located directly over resident bed unless special provisions are made to minimize such noise.
(ii) All fixtures used by medical and nursing staff, and all lavatories used by residents and food handlers shall be trimmed with valves, which can be operated without the use of hands. Where blade handles are used for this purpose, they shall not exceed four and one-half inches in length, except that handles on clinical sinks shall be not less than six inches long.

1990-2010:
(b) The following service areas shall be readily available:
(5) dining space that is wheelchair accessible; and
Title: Section 713-3.9 - Communal areas
713-3.9 Communal areas.
Resident communal areas shall be provided and shall include, at a minimum, the following:
(a) Resident dining space shall be provided at a minimum ratio of twenty-eight square feet net useable areas per resident. Dining facilities may be provided in separate satellite dining areas within or adjacent to nursing units to accomplish less densely populated groupings and to be easily accessible to the residents. Toilets accommodating wheelchair residents shall be readily accessible to all dining areas.
(b) Resident recreation and lounge areas shall be provided at a minimum of twelve square feet net usable area per resident. Such spaces may be provided within or adjacent to nursing units to provide for resident accessibility.
(1) Recreation and lounge areas shall be designed and furnished in a home-like manner to encourage resident participation and provide for resident identification with surroundings.
(2) Toilets accommodating wheelchair residents shall be readily accessible to all recreation and lounge areas.

Title: Section 713-3.13 - Dietary facilities
713-3.13 Dietary facilities.
(a) Construction, equipment and installation of dietary facilities shall comply with the standards in Part 14 of this Title (State Sanitary Code). Food service facilities shall be designed and equipped to meet the nutritional requirements of the residents. Dietary facilities shall consist of an on-site food preparation system, a contractual convenience food service system, or an appropriate combination thereof.
(b) The following functional elements shall be provided in such size as required to implement the type of food service system selected:
(1) A control station for receiving food supplies.
(2) Storage space for four days' supply including cold storage.
(3) Food preparation facilities as required by the program. Conventional food preparation systems shall include 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 shall include space and equipment for thawing, portioning, cooking or baking.
(4) Staff handwashing facilities located within the food preparation area.
(5) Resident meal service space including facilities for tray assembly and distribution.
(6) A dining area for ambulatory residents, staff and visitors.
(7) Space for dishwashing equipment in a room or an alcove separate from food preparation and serving areas. This shall include commercial-type dishwashing equipment. Space also 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 for handwashing.
(8) Pot washing facilities.
(9) Sanitizing facilities and storage areas for cans, carts and mobile tray conveyors. The sanitizing facilities may be combined with those required for linen services.
(10) Waste storage facilities in a separate room that is easily accessible to the outside for direct pickup or disposal.
(11) Office or suitable workspace for the dietitian or the dietary service manager.
(12) Toilets for dietary staff with handwashing facilities immediately adjacent to the work area.
(13) A janitor’s closet located within the dietary department. The closet shall contain a floor receptor or service sink and storage space for housekeeping equipment and supplies.
(14) Self-dispensing ice-making facilities.
(17) Recreation rooms, and similar spaces where impact noises may be generated shall not be located directly over resident bed areas unless special provisions are made to minimize such noise.

**New Construction of Dining/Lounge Area**

(a) Construction, equipment, and installation of dietary facilities shall comply with the standards in Part 14 of this Title (State Sanitary Code). Food service facilities shall be designed and equipped to meet the requirements of the narrative program. These may consist of an on-site conventional food preparation system, a convenience food service system, or an appropriate combination thereof.

**Title: Section 713-4.8 - Communal areas**

713-4.8 Communal areas.

Resident communal areas shall be designed and furnished to encourage resident use.

(a) Toilets accommodating wheelchair residents shall be readily accessible to all communal areas.

(b) Resident Dining: Dining areas shall:

(1) Provide adequate space for resident dining in accordance with the functional program, including residents in wheelchairs when applicable.

(2) Provide adequate clear space for residents to access and leave their tables without disturbing other residents.

(3) Include adequate clearances for residents in wheelchairs and/or other mobility devices.

(4) Provide clear and unobstructed lanes for servers and food carts.

(5) Include space for attendants to assist residents who cannot feed themselves.

(6) Be permitted to be located in separate satellite dining areas within or adjacent to nursing units to accomplish less densely populated groupings and to be easily accessible to the residents.

(7) Provide toilet facilities accommodating wheelchair residents that are readily accessible to all dining areas.

(8) Be permitted to be used for other activities in accordance with the functional program.

(b) Recreation and lounge areas shall:

(1) Provide adequate space for resident activities in accordance with the functional program.

(2) Be sufficient in number and configuration to allow for varying sizes of resident groups and separate and distinct activities.

**Summary:** Furnishings; Square Feet per Resident; Storage; Equipment; Hand-washing; Communal Areas; New Construction

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**NORTH CAROLINA**

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**Dining/Lounge Area**

(b) The total space set aside for dining, recreation and other common use shall not be less than 25 square feet per bed for a nursing facility and 30 square feet per bed for the adult care home portion of a combination facility. Physical therapy, occupational therapy and rehabilitation space shall not be included in this total.

(c) In nursing facilities, included in the total square footage required by Rule .3201(b) of this Section, a separate dining area or areas at a minimum of 10 square feet per bed shall be provided and a separate activity area or areas at a minimum of 10 square feet per bed shall be provided. The remainder of the total required space for dining and activities may be in a separate area or combined with either of the required dining or activity areas.
(d) In combination facilities, included in the total square footage required by Rule .3201(b) of this Section, a separate dining area or areas at 14 square feet per adult care home bed shall be provided. The adult care home dining area or areas may be combined with the nursing facility dining area or areas. A separate activity area or areas for domiciliary beds shall be provided at 16 square feet per domiciliary bed. The adult care home activity area may not be combined with the activity area or areas required for nursing beds.

(e) Dining, activity, and living space shall be designed and equipped to provide accessibility to both patients confined to wheelchairs and ambulatory patients. Required dining, activity, and living areas shall have windows with views to the outside. The glazing material for the windows shall not be less than eight percent of the floor area required for each dining, activity, or living space.

(f) Closets and storage units for equipment and supplies shall not be included as part of the required dining, activity, and living floor space area.

(g) Handicap accessible outdoor areas for individual and group activities shall be provided.

(o) Each nursing unit shall be provided with at least one janitor's closet. The kitchen area and laundry area each shall have a janitor's closet. Administration, occupational and physical therapy, recreation, personal care and employee facilities shall be provided janitor’s closets and may share one as a group.

New Construction of Dining/Lounge Area
Summary: Square Feet per Bed; Adult Care Home Bed; Accessibility; Storage

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**NORTH DAKOTA**

**Dining/Lounge Area**

**33-07-04.2-11. Dining and activity areas.** The dining areas and activities areas may not be the same space.

1. The total area set aside for dining must be a minimum of twenty square feet [1.86 square meters] per bed.

2. The total area set aside for activities must be a minimum of fifteen square feet [1.40 square meters] per bed. Adequate storage space must be provided for recreational equipment and supplies in addition to the space required.

3. A dayroom must be provided in each nursing unit in addition to the required activity space.

4. A functionally accessible toilet room must be provided convenient to activity and dining areas.

**33-07-04.2-13. Dietary services.** Dietary areas and equipment must be designed to accommodate the requirements for sanitary storage, processing, and handling consistent with the food service sanitation manual issued by the department.

New Construction of Dining/Lounge Area
Summary: No Combined Space; Square Feet per Bed; Day Room; Toilet Room; Dietary Services

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**OHIO**

**Dining/Lounge Area**

(A) Every building occupied as a nursing home on December 22, 1964 shall have not less than one room or suitable area which shall be used for no other purposes than dining and recreation by the
residents. Such room or area shall be so located and of such size as to meet the needs of the residents and shall not be used for adult day care participants unless the home meets the square footage requirements of paragraph (B) of this rule.

(B) Every building erected or converted to use as a nursing home after December 22, 1964, and before the effective date of paragraph (C) of this rule, shall have a room or suitable area which shall be used for no other purposes than dining and recreation. The dining and recreation room or area shall have a minimum total area of:

(1) Twenty-five square feet per resident for seventy-five per cent of the total number of residents; and

(2) If the nursing home provides an adult day care program on the same site as the home and shares the dining and recreation room or area with the day care participants, twenty-five square feet per participant for seventy-five per cent of the total number of participants.

New Construction of Dining/Lounge Area

(C) Every building erected or converted to use as a nursing home after the two hundred and seventieth day subsequent to the effective date of this rule shall have a room or suitable area which shall be used for dining purposes and a separate room or suitable area which shall be used for recreational purposes. Each room or area shall have a minimum total area of:

(1) Twenty-five square feet per resident for the total number of residents; and

(2) If the nursing home provides an adult day care program on the same site as the home and shares the dining or recreation room or area with the day care participants, twenty-five square feet per participant for the total number of participants. A nursing home may use the dining room or area for recreational purposes when the room or area is not being used for dining.

Summary: Date Specifics; Square Feet per Resident; Adult Day Care Program

OKLAHOMA

Dining/Lounge Area

310:675-5-5. 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

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**Dining/Lounge Area**

**Dietary Services**

(1) Food Sanitation Rules. Construction, equipment, and installation shall comply with OAR 333, division 150.

(2) Food Preparation Areas. The dietary services area shall include:

(a) Space and equipment for preparing, cooking, and baking;

(b) Ice making equipment which is easily cleanable. All ice dispensing equipment which is not in the dietary services area but is accessible to residents shall be self-dispensing;

(c) Space for tray assembly and distribution;

(d) Handwash sink; and

(e) Design shall provide for flow of clean items/food and soiled items/food in a manner which avoids potential for contamination.
(3) Food Receiving, Storage and Other Work Areas. The dietary services area shall include the following which shall not be in the food preparation area:
(a) Storage space for seven days’ supply including cold storage for two days’ food needs;
(b) An area designated for receiving food supplies;
(c) Dishwashing equipment and work area;
(d) Office or suitable work space for the dietitian or the dietary service manager;
(e) Janitor's closet for exclusive use of the dietary department. It shall contain a floor receptor or service sink and storage space for housekeeping equipment and supplies;
(f) Cart storage and cart sanitizing area. This area may be shared with other departments if located outside the dietary services area. If located outside, the area shall be covered and paved;
(g) Waste storage facilities in a separate area easily accessible to the outside for direct pickup or disposal; and
(h) Toilet room. There shall be a staff toilet room accessible within 25 feet of the dietary services area. The toilet room shall not open directly to the food preparation area.

(4) Exceptions:
(a) Toilet Room. The distance to the toilet room may exceed 25 feet if the facility has been continuously licensed since January 1, 1992 unless otherwise provided by OAR 411-087-0010;
(b) Office. The office space required in subsection (3)(d) of this rule may be outside the dietary services area if the facility has been continuously licensed since January 1, 1992 unless otherwise provided by OAR 411-087-0010;
(c) Closet. The janitor’s closet required in subsection (3)(e) of this rule may be outside the dietary services area if the facility has been continuously licensed since January 1, 1992 unless otherwise provided by OAR 411-087-0010. In such circumstances, the facility shall have a documented system to ensure mops and other cleaning supplies used in nursing or laundry areas are not used in the dietary services area;
(d) Cart Storage/Sanitizing. If located outside, the cart sanitizing and storage area is not required to be paved and covered if the facility has been continuously licensed since January 1, 1992 unless otherwise provided by OAR 411-087-0010.

Residents’ Dining, Activities and Living Areas
(1) Area Requirement. The total area available for dining, activities, visitor waiting and living shall be not less than 30 square feet per bed with a minimum size of 225 square feet. Additional space shall be provided for outpatients if they participate in a day care program.
(2) Storage. Storage space shall be provided for activity equipment and supplies.
(3) Living Areas. Each facility shall have a solarium, living room, or sun porch for the use of residents on each floor. Such rooms must be provided with mechanical ventilation or with windows that open.
(4) Lighting. Lighting intensity of all dining, activities and living areas shall comply with Table 4.
(5) Exceptions. Facilities continuously licensed since January 1, 1992, shall not be required to meet the area requirements for dining, activities, visitor area/lounge and living space (30 square feet per bed) unless otherwise provided by OAR 411-087-0010.

Storage Rooms
(2) Linen, Food. There shall be separate areas for storage of clean linens and food.

New Construction of Dining/Lounge Area
Summary: Square Feet per Bed; Storage; Solarium/Living Room/Sun Porch; Windows; Food Preparation Areas; Hand-washing; Exceptions
Dining/Lounge Area
§ 205.24. Dining room.
(a) There shall be a minimum dining area of 15 square feet per bed for the first 100 beds and 13 1/2 square feet per bed for beds over 100. This space is required in addition to the space required for lounge and recreation rooms. These areas shall be well lighted and well ventilated.
(b) Tables and space shall be provided to accommodate wheelchairs with trays and other devices.

§ 205.25. Kitchen.
(a) There shall be at least one kitchen large enough to meet the needs of the facility.
(b) A service pantry shall be provided for each nursing unit. The pantry shall contain a refrigerator, device for heating food, sink, counter and cabinets. For existing facilities, a service pantry shall be provided for a nursing unit unless the kitchen is sufficiently close for practical needs and has been approved by the Department.

§ 205.27. Lounge and recreation rooms.
There shall be a minimum of 15 square feet of floor space per bed for recreation or lounge rooms provided for the first 100 beds and 13 1/2 square feet for all beds over 100. There shall be recreation or lounge rooms for residents on each floor.

§ 207.4. Ice containers and storage.
Ice storage containers shall be kept clean, and ice shall be handled in a sanitary manner to prevent contamination.

New Construction of Dining/Lounge Area
Summary: Square Feet per Bed; Equipment; Accessibility; Ice Containers

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Dining/Lounge Area
Section 46.0 Dining & Resident Activities Rooms
46.1 The facility shall provide one or more clean, orderly, appropriately furnished and easily accessible room(s) of adequate size designed for resident dining and resident activities.
   a) These areas shall be appropriately lighted and ventilated with non-smoking areas identified.
   b) If a multipurpose room is used, there must be sufficient space to accommodate dining and resident activities and prevent interference with each other.
   c) The total area set aside for these purposes shall be not less than 30 square feet per bed for the first 100 beds and 27 square feet per bed for all beds in excess of 100.
   d) Storage shall be provided for recreational equipment and supplies.

New Construction of Dining/Lounge Area
Summary: Clean & Orderly; Square Feet per Bed; Storage; Multi-purpose Room
Dining/Lounge Area
2801. Facility Accommodations and Floor Area (II)
A. The facility shall provide a decorative, homelike, and comfortable environment that shall include, but not be limited to, pictures, books, magazines, clocks, plants, current calendars, stereos, television, and appropriate holiday or seasonal decorations. Consideration shall be given to the preferences of the residents in determining an appropriate homelike atmosphere in resident rooms and activity and dining areas.
B. There shall be sufficient living arrangements providing for residents’ quiet reading, study, relaxation, entertainment, or recreation, to include living, dining, and recreational areas available for residents’ use.
C. At least thirty (30) square feet per licensed bed shall be provided for resident dining and recreation.
H. Toilets shall be provided for meal service staff and shall be located at, or near, the kitchen. The doors of all restrooms located at, or near, the kitchen shall be self-closing. These restrooms shall be located within the same building.
2810. Meal Service Operations
A. Meal service operations shall be separated from living and sleeping quarters by complete, ceiling-high walls, and a minimum one and three-quarter (1 3/4) inch solid wood core, self-closing doors with positive latching hardware. As an exception, doors and partitions are not required if the open kitchen area is protected by an automatic sprinkler system that provides a deluge type “water curtain,” based on the spacing and design requirements of NFPA 13, around the entire open space and as approved by the Department.
B. All kitchen areas shall be adequately ventilated to protect from excessive heat, steam, condensation, vapors, smoke, and fumes.

New Construction of Dining/Lounge Area
Summary: Home-like Environment; Square Feet per Resident; Meal Service
New Construction of Dining/Lounge Area

44:04:13:04. Dietary department. Construction, equipment, and installation of the dietary department must comply with or exceed the minimum standards in §§ 44:02:07:01, 44:02:07:02, and 44:02:07:04 to 44:02:07:95, inclusive, the Food Service Code. The installation must comply with § 44:04:13:05 unless a commercially prepared dietary service, meals, or disposables are used. If a commercial service is used, dietary areas and equipment must meet the requirements for sanitary storage, processing, and handling.

44:04:13:05. Food preparation services and equipment. The dietary area must be completely cleanable by conventional methods. The location and design of the dietary area must enable convenient handling of incoming supplies, preparation of meals, including tray service, and disposal of rubbish and garbage. Equipment and space provided must include the following:

1. In dietary areas serving 20 beds or more, a dishwashing area including a commercial dishwasher supplied with 180 degree Fahrenheit (82 degrees centigrade) rinse water or a chemical sanitizing cycle, a soiled dish table with at least seven feet (2.13 meters) of work space, a garbage disposal, a garbage can, a clean dish table with room for at least three dish racks, and handwashing facilities. If commercial undercounter dishwasher is used, the unit must be raised above the floor so that the rack height is level with the adjacent dish tables;
2. A dry food storage area with at least 1.5 linear feet (0.46 meters) of shelving 20 inches (0.51 meters) wide for each patient or resident bed and a functional aisle;
3. Refrigerated storage space providing at least 1.5 cubic feet (0.042 cubic meters) of refrigerated space and 0.5 cubic feet (0.014 cubic meters) of freezer space per patient or resident bed with sufficient refrigerated storage space located within the food production area for convenient food preparation;
4. Aisles within the dietary area not less than three feet (0.91 meters) wide. Aisles adjoining equipment locations with doors or aisles utilized for cart traffic must be at least four feet (1.22 meters) wide;
5. Pot and pan washing facilities, including a three-compartment sink with 18 inch drainboards on both sides and drying and storage facilities for pots and pans;
6. A vegetable preparation area with a two-compartment sink with drainboards on both sides;
7. Cart cleaning facilities;
8. Cart storage areas;
9. Waste disposal facilities;
10. Waste can washing facilities;
11. Employee dining facilities;
12. Dietary manager’s office or desk;
13. Janitor’s closet with storage for housekeeping supplies and equipment and floor receptor or service sink; Page 86 of 146 06.25.07
14. Food production equipment sized and designed to prepare a complete meal for the total bed complement and for personnel, guests, day-care patients, or other catering services;
15. Food holding and transportation equipment capable of protecting food from contamination and of maintaining cold food at 41 degrees Fahrenheit (five degrees centigrade) or below and hot food at 140 degrees Fahrenheit (60 degrees centigrade) or above during the total serving period;
16. Ventilation equipment sized and designed to effectively remove steam, heat, cooking vapors, and grease from food production areas, dishwashing areas, and serving areas;
17. Handwashing facilities that are convenient to each work area, consisting of hot and cold running water, towel dispenser with single-service towels or hand drying device and hand cleanser;
18. In dietary areas serving 20 beds or more, a staff toilet facility; and
(19) In dietary areas serving 20 beds or more, a dispensing ice maker. A built-in dispensing ice maker in a refrigerator may be used in any facility with a capacity of less than 20 beds.

44:04:13:29. Food service ventilation. The air from dining areas may be used to ventilate the food preparation areas only after it has been passed through a filter with 80 percent efficiency. Exhaust hoods in food preparation centers must have a minimum exhaust rate of 50 cubic feet a minute for each square foot (0.25 cubic meters a second for each square meter) of hood face area. All hoods over cooking ranges must be equipped with fire extinguishing systems interconnected to shut off the fuel source. Cleanout openings must be provided every 20 feet (6.10 meters) in horizontal exhaust duct systems serving hoods.

Summary: Equipment; Hand-washing; Storage; Food Service Ventilation

TENNESSEE

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Tennessee regulations do not address physical environment dining and lounge space

TEXAS

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Dining/Lounge Area

RULE §19.308 Dining and Resident Activities
(a) Requirements. The facility must provide one or more rooms designated for resident dining and activities. These rooms must be:
(1) well-lighted;
(2) well ventilated, with nonsmoking areas identified;
(3) adequately furnished; and
(4) sufficiently spacious to accommodate all activities.
(b) Resident living areas.
(1) Resident living areas such as living rooms, dayrooms, lounges, recreation rooms, and sunrooms must be provided to meet the needs of the residents' comfort. Combined living and dining areas should be not less than 19 square feet per bed, but must not be less than ten square feet per bed.
(2) No single room less than 100 square feet will be included as part of the acceptable total area required.
(3) At least one living area must have an outside window.
(4) Living areas must be provided with comfortable furniture of substantial construction and be appropriately decorated to provide a pleasant and comfortable environment for residents and visitors. Furnishings and decorations must not obstruct exits or ways of egress.
(5) Nonsmoking areas must be provided and identified.
(c) Dining areas. Dining space must be provided to adequately serve needs of the residents and provide an efficient, sanitary, and pleasant environment for dining.
(11) The kitchen range hood extinguisher must be interconnected with the fire alarm system. This interconnection may be a separate zone on the panel or combined with other initiating devices located in the same zone as the range hood is located.
(j) Kitchens.
(1) Nursing facility kitchens will be evaluated on the basis of their performance in the sanitary and efficient preparation and serving of meals. Consideration will be given to planning for the type of meals served, the overall building design, the food service equipment, arrangement, and the work flow involved in the preparation and delivery of food. Evaluation will be based on the number of meals served.
(2) Kitchen temperature, at peak load, must not exceed a temperature of 85 degrees Fahrenheit measured over the room at the five foot level. Sufficient heating must be provided to maintain an average temperature of not less than 70 degrees Fahrenheit in winter (with exhausts operating) at the five-foot level.
(3) The kitchen must have operational equipment for preparing and serving meals and for refrigerating and freezing of perishable foods, as well as equipment in, and/or adjacent to, the kitchen or dining area for producing ice.
(4) The kitchen must have facilities for washing and sanitizing dishes and cooking utensils. These facilities must be adequate for the number of meals served and the method of serving (such as use of permanent or disposable dishes). The kitchen must contain a multi-compartment sink large enough to immerse pots and pans. In all facilities, a mechanical dishwasher is required for sanitizing dishes. Separation of soiled and clean dish areas must be maintained, including air flow and traffic flow.
(5) The kitchen must have an adequate supply of hot and cold water. Hot water for sanitizing purposes must be 180 degrees Fahrenheit or the manufacturer’s suggested temperature for chemical sanitizers, as specified for the system in use. For mechanical dishwashers, the temperature measurement is at the manifold. Hot water for general kitchen use must be 140 degrees Fahrenheit.
(6) A kitchen must have at least one handwashing lavatory in the food-preparation area. The dishwashing area must have ready access to a handwashing lavatory or hand sanitizing device. Handwashing lavatories must be provided with hot and cold running water, a sanitary soap dispenser, and paper towel dispenser (or hot air dryer).
(7) Nonabsorbent smooth finishes or surfaces must be used on kitchen floors, walls, and ceilings. These surfaces must be capable of being routinely sanitized to maintain a healthful environment.
(8) A janitor’s closet with service sink must be easily and readily accessible to the kitchen.
(9) Kitchen exhaust hood at cooking equipment and its attached automatic chemical extinguisher must comply with National Fire Prevention Association (NFPA) 96. DHS may waive certain details of NFPA 96 for existing kitchen exhausts at cooking equipment provided that basic function and safety are not compromised.
(k) Food storage areas.
(1) Food storage areas must provide for storage of a seven-day minimum supply of nonperishable staple foods and a two-day supply of perishable foods at all times.
(2) Shelves and pallets must be moveable wire, metal, or sealed lumber, and walls must be finished with a nonabsorbent finish to provide a cleanable surface.
(3) Dry food storage must have a venting system to provide for reliable positive air circulation.
(4) The maximum room temperature for food storage must not exceed 85 degrees Fahrenheit at all times. The measurement must be taken at the five-foot level.
(5) Foods must not be stored on the floor. Dunnage carts or pallets may be used to elevate foods not stored on shelving.
(6) Sealed containers must be provided for storing dry foods after the package seal has been broken.
Food storage areas may be located apart from the food preparation area as long as there is space adjacent to the kitchen for necessary daily usage.

(1) Auxiliary serving kitchens (those not contiguous to food preparation and serving areas).
(2) Where service areas other than the kitchen are used to dispense foods, these must be designated as food service areas and must have equipment for maintaining required food temperatures while serving.
(3) Separate food service areas must have handwashing facilities as a part of the food service area.
(4) Finishes of all surfaces except ceilings must be the same as those required for dietary kitchens.
(5) Public assembly, common living rooms, dining rooms, and other rooms with a capacity of 50 or more persons or greater than 1,000 square feet must have two means of exit remote from each other. Outswinging doors with panic hardware must be provided for these exits.

(3) Space and equipment. The facility must:
(A) provide sufficient space and equipment in dining, health services, recreation, and program areas to enable staff to provide residents with needed services as required by these standards and as identified in each resident’s plan of care; and

(7) Dining and resident activities. The facility must provide one or more rooms designated for resident dining and activities. These rooms must be:
(A) well-lighted;
(B) well ventilated, with nonsmoking areas identified;
(C) adequately furnished; and
(D) sufficiently spacious to accommodate all activities.

New Construction of Dining/Lounge Area

(e) Resident living areas. The following requirements are applicable to resident living areas:
(1) Social-diversional spaces such as living rooms, dayrooms, lounges, sunrooms, must be provided on a sliding scale as follows:

Attached Graphic

(2) Where a required way of exit (or a service way) is through a living (or dining) area, a pathway equal to the corridor width will normally be deducted for calculation purposes and discounted from that area. These exit pathways must be kept clear of obstructions.
(3) Each resident living room and dining room must have at least one outside window. The window area must be equal to at least 8.0% of the total room floor area. Skylighting may be used to fulfill one-half of the 8.0% minimum area.
(4) See §19.331(d) of this title (relating to Construction Standards for Additions, Remodeling, and New Nursing Facilities) for capacity increases to existing facilities.
(5) Open or enclosed seating space must be provided within view of the main nurse station that will allow furniture or wheelchair parking that does not obstruct the corridor way of egress.

(f) Dining space. Dining space must be adequate for the number of residents served, but no less than ten square feet per resident bed. See §19.331(d) of this title (relating to Construction Standards for Additions, Remodeling, and New Nursing Facilities) for bed capacity increases to existing facilities.

(g) Dietary facilities. The following requirements are applicable to dietary facilities:
(1) Kitchens (main/dietary) must be as follows:
(A) Kitchens will be evaluated on the basis of their performance in the sanitary and efficient preparation and serving of meals to residents. Consideration will be given to planning for the type of meals served, the overall building design, the food service equipment, arrangement, and the work flow involved in the preparation and delivery of food. Plans must include a large-scale plan.
detailed kitchen layout designed by a registered or licensed dietitian or architect having knowledge in the design of food service operations.

(B) Kitchens must be designed so that room temperature at peak load (summertime) will not exceed a temperature of 85 degrees Fahrenheit measured over the room at the five-foot level. The amount of supply air must take into account the large quantities of air that may be exhausted at the range hood and dishwashing area.

(C) Operational equipment must be provided as planned and scheduled by the facility consultants for preparing and serving meals and for refrigerating and freezing of perishable foods, as well as equipment in, and/or adjacent to, the kitchen or dining area for producing ice.

(D) Facilities for washing and sanitizing dishes and cooking utensils must be provided. These facilities must be designed based on the number of meals served and the method of serving, that is, use of permanent or disposable dishes. As a minimum, the kitchen must contain a multi-compartment sink large enough to immerse pots and pans. In all facilities, a mechanical dishwasher is required for washing and sanitizing dishes. Separation of soiled and clean dish areas must be maintained, including air flow.

(E) A vegetable preparation sink must be provided, and it must be separate from the pot sinks.

(F) A supply of hot and cold water must be provided. Hot water for sanitizing purposes must be 180 degrees Fahrenheit or the manufacturer’s suggested temperature for chemical sanitizers. For mechanical dishwashers the temperature measurement is at the manifold.

(G) A kitchen must be provided with a hand-washing lavatory in the food preparation area with hot and cold water, soap, paper towel dispenser, and waste receptacle. The dish room area must have ready access to a handwashing lavatory.

(H) Staff rest room facilities with lavatory must be directly accessible to kitchen staff without traversing resident use areas. The rest room door must not open directly into the kitchen (that is, provide a vestibule).

(I) Janitorial facilities must be provided exclusively for the kitchen and must be located in the kitchen area.

(J) Nonabsorbent smooth finishes or surfaces must be used on kitchen floors, walls, and ceilings. These surfaces must be capable of being routinely cleaned and sanitized to maintain a healthful environment. Counter and cabinet surfaces, inside and outside, must also have smooth, cleanable, relatively nonporous finishes.

(K) Operable windows must have insect screens provided.

(L) Doors between kitchen and dining or serving areas must have a safety glass view panel.

(M) A garbage can or cart washing area with drain and hot water must be provided.

(N) Floor drains must be provided in the kitchen and dishwashing areas.

(O) Vapor removal from cooking equipment must be designed and installed in accordance with NFPA 96.

(P) Grease traps must be provided in compliance with local plumbing code or other nationally recognized plumbing code.

(Q) See §19.331(d) of this title (relating to Construction Standards for Additions, Remodeling, and New Nursing Facilities) for bed capacity increases to existing facilities.

(2) Food storage areas must be as follows:

(A) Food storage areas must provide for storage of a seven-day minimum supply of nonperishable foods at all times.

(B) Shelves must be adjustable wire type. Walls and floors must have a nonabsorbent finish to provide a cleanable surface. No foods may be stored on the floor; dollies, racks, or pallets may be used to elevate foods not stored on shelving.
(C) Dry foods storage must have an effective venting system to provide for positive air circulation.
(D) The maximum room temperature for food storage must not exceed 85 degrees F at any time. The measurement must be taken at the highest food storage level but not less than five feet from the floor.
(E) Food storage areas may be located apart from the food preparation area as long as there is space adjacent to the kitchen for necessary daily usage.
(3) Auxiliary serving kitchens (not contiguous to food preparation/serving area) must be as follows:
(A) Where service areas other than the kitchen are used to dispense foods, these must be designated as food service areas and must have equipment for maintaining required food temperatures while serving.
(B) Separate food service areas must have hand-washing facilities as a part of the food service area. (C) Finishes of all surfaces, except ceilings, must be the same as those required for dietary kitchens or comparable areas. See paragraph (1)(J) of this subsection.
Summary: Square Feet per Bed; Outside Window; Nonsmoking Area; Storage; Exits; New Construction; Food Preparation Areas; Hand-washing

UTAH

Dining/Lounge Area
(3) There shall be resident living areas equipped with tables, reading lamps, and comfortable chairs designed to be usable by all residents.
(4) There shall be a general purpose room with a minimum area of 100 square feet equipped with a table and comfortable chairs.
New Construction of Dining/Lounge Area
Summary: Furnishings; General Purpose Room; Square Feet

VERMONT

Dining/Lounge Area
8.7 Dining and Resident Activities
The facility must provide one or more rooms designated for resident dining and activities. These rooms must:
(a) be well lighted;
(b) be well ventilated, with non-smoking areas identified;
(c) be adequately furnished; and
(d) have sufficient space to accommodate all activities.
New Construction of Dining/Lounge Area
Summary: Lighting; Ventilation; Sufficient Space; Adequate Furnishings
Dining/Lounge Area Dining, dayrooms, and resident activity areas. 
(1) The nursing home must provide one or more rooms designated for resident dining and activities that are:
   (a) Well lighted; 
   (b) Well ventilated; 
   (c) Adequately furnished; and 
   (d) Large enough to accommodate all activities.

Food service areas. 
The nursing home must ensure food service areas are in compliance with chapter 246-215 WAC, state board of health rules governing food service sanitation. The nursing home must:
(1) Ensure food service areas are provided for the purpose of preparing, serving, and storing food and drink unless food service is provided from another licensed food service facility;
(2) Ensure food service areas are located to facilitate receiving of food supplies, disposal of kitchen waste, and transportation of food to dining and resident care areas;
(3) Locate and arrange the kitchen to avoid contamination of food, to prevent heat and noise entering resident care areas, and to prevent through traffic;
(4) Locate the receiving area for ready access to storage and refrigeration areas;
(5) Conveniently locate a handwashing sink near the food preparation and dishwashing area, and include a waste receptacle and dispensers stocked with soap and paper towels;
(6) Adequately ventilate, light, and equip the dishwashing room or area for sanitary processing of dishes;
(7) Locate the garbage storage area in a well-ventilated room or an outside area;
(8) Provide hot and cold water and a floor drain connected to the sanitary sewage system in a can wash area, unless located in outside covered area;
(9) Provide space for an office or a desk and files for food service management located central to deliveries and kitchen operations; and
(10) Include housekeeping facilities or a janitor's closet for the exclusive use of food service with a service sink and storage of housekeeping equipment and supplies.

Storage of equipment. 
New Construction of Dining/Lounge Area
(2) In a new building or addition, the nursing home must design space for dining rooms, dayrooms, and activity areas for resident convenience and comfort and to provide a homelike environment. These areas must be located on the same floor as the residents who will use the areas. The nursing home must:
   (a) Ensure these rooms or areas are exterior rooms with windows that have a maximum sill height of thirty-six inches;
(b) Provide space for dining, day use, and activities with a minimum combined total of thirty square feet for each licensed bed;
(c) Design any multipurpose rooms to prevent program interference with each other;
(d) Locate a day room on each resident care unit;
(e) Provide storage spaces for all activity and recreational equipment and supplies, adjoining or adjacent to the facilities provided; and
(f) Locate a common use toilet facility, with handwashing sink and accessories, providing direct access from the hallway and within a maximum of forty feet from these spaces.

**Summary:** New Construction; Windows; Square Feet per Bed; Storage Space; Toilet Facility; Handwashing; Equipment

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**WISCONSIN**

Dining/Lounge Area

(5) DINING, RECREATION AND ACTIVITY AREAS.

(a) **Multipurpose space.** The facility shall provide one or more appropriately furnished multipurpose areas of adequate size for dining and for diversional and social activities of residents.

(b) **Lounge.** At least one dayroom or lounge, centrally located, shall be provided for use of the residents.

(c) **Size of dining rooms.** Dining rooms shall be of sufficient size to seat all residents at no more than 2 shifts. Dining tables and chairs shall be provided. TV trays or portable card tables shall not be used as dining tables.

(d) **Space.** If a multipurpose room is used for dining and diversional and social activities of residents, there shall be sufficient space to accommodate all activities and minimize their interference with each other.

(e) **Total area.**

1. In period A and B facilities, the combined floor space of dining, recreation, and activity areas shall not be less than 15 square feet per bed. Solaria and lobby sitting space may be included, but shall not include required exit paths. Required exit paths in these areas shall be at least 4 feet wide.

2. In period C facilities, the combined floor space of dining, recreation, and activity areas shall not be less than 25 square feet per bed. Solaria and lobby sitting areas, exclusive of traffic areas, shall be categorized as living room space.

(6) FOOD SERVICE.

(a) **General.** The facility shall have a kitchen or dietary area which shall be adequate to meet food service needs and shall be arranged and equipped for the refrigeration, storage, preparation, and serving of food, as well as for dish and utensil cleaning and refuse storage.
and removal. Dietary areas shall comply with the local health or food handling codes. Food preparation space shall be arranged for the separation of functions and shall be located to permit efficient services to residents and shall not be used for nondietary functions.

(b) Period A. In period A facilities:
1. ‘Location.’ The kitchen shall be located on the premises or a satisfactory sanitary method of transportation of food shall be provided.
2. ‘Proximity.’ Kitchen or food preparation areas shall not open into resident rooms, toilet rooms, or laundry.
3. ‘Handwashing.’ Adequate and convenient handwashing facilities shall be provided for use by food handlers, including hot and cold running water, soap, and sanitary towels. Use of a common towel is prohibited.
4. ‘Sink.’ At least a 2-compartment sink for manual dishwashing shall be provided in kitchens or dishwashing areas. A minimum three-compartment sink shall be provided for replacement.
5. ‘Sanitation.’ Rooms subject to sewage or wastewater backflow or to condensation or leakage from overhead water or waste lines shall not be used for storage or food preparation unless provided with acceptable protection from such contamination.

(c) Period B. In period B facilities:
1. ‘Traffic.’ Only traffic incidental to the receiving, preparation, and serving of food and drink shall be permitted.
2. ‘Proximity.’ Toilet facilities shall not open directly into the kitchen.
3. ‘Storage.’ Food day-storage space shall be provided adjacent to the kitchen.
4. ‘Lavatory.’ A separate handwashing lavatory with soap dispenser, single service towel dispenser, or other approved hand drying facility shall be located in the kitchen.
5. ‘Dishwashing area.’ A separate dishwashing area, preferably a separate room, shall be provided.
6. ‘Sanitation.’ Rooms subject to sewage or wastewater backflow or to condensation or leakage from overhead water or waste lines shall not be used for storage or food preparation unless provided with acceptable protection from such contamination.

(d) Period C. In period C facilities:
1. ‘Kitchen and dietary.’ Kitchen and dietary facilities shall be provided to meet food service needs and arranged and equipped for proper refrigeration, heating, storage, preparation, and serving of food. Adequate space shall be provided for proper refuse handling and washing of waste receptacles, and for storage of cleaning compounds.
2. ‘Traffic.’ Only traffic incidental to the receiving, preparation and serving of food and drink shall be permitted.
3. ‘Toilets.’ No toilet facilities may open directly into the kitchen.
4. ‘Food storage.’ Food day-storage space shall be provided adjacent to the kitchen and shall be ventilated to the outside.
5. ‘Handwashing.’ A separate handwashing sink with soap dispenser, single service towel dispenser, or other approved hand drying facility shall be located in the kitchen.
6. ‘Dishwashing.’ A separate dishwashing area, preferably a separate room, with mechanical ventilation shall be provided.
7. ‘Sink.’ At least a 3-compartment sink shall be provided for washing, rinsing and sanitizing utensils, with adequate drainboards at each end. In addition, a single-compartment sink located adjacent to the soiled utensil drainboard shall be available for prewashing. The additional sink may also be used for liquid waste disposal. The size of each sink compartment shall be adequate to permit immersion of at least 50% of the largest utensil used. In lieu of the additional sink for prewashing, a well-type garbage disposal with overhead spray wash may be provided.

8. ‘Mechanical dishwashers.’ Mechanical dishwashers and utensil washers, where provided, shall meet the requirements of the current approved list from the national sanitation foundation or equivalent with approval of the department.

Note: Copies of the National Sanitation Foundation’s “Listing of Food Service Equipment” are kept on file and may be consulted in the department and in the offices of the secretary of state and the revisor of statutes.

9. ‘Temperature.’ Temperature gauges shall be located in the wash compartment of all mechanical dishwashers and in the rinse water line at the machine of a spray-type mechanical dishwasher or in the rinse water tank of an immersion-type dishwasher. The temperature gauges shall be readily visible, fast-acting and accurate to plus or minus 2º F. or oneº 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, nonabsorbent, and washable surfaces.

12. ‘Ceiling.’ The ceiling shall be of plaster or equivalent material with smooth, light-colored, nonabsorbent, washable surfaces.

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 nonabsorbent and easily cleaned.

New Construction of Dining/Lounge Area
Summary: Seating Capacity; Furnishings; Space; Square Feet per Bed; Equipment; Hand-washing

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Dining/Lounge Area
(c) Dietary Facilities. Food shall be stored, prepared, distributed, and served under proper sanitary conditions.

(i) Non-dietary personnel shall be excluded from the dietary area and the traffic pattern shall be strictly controlled;

(ii) Employees shall not eat or use tobacco products in any food preparation area;

(iii) A written policy shall be developed and adhered to for the cleaning and sanitizing of all ice machines; and

(iv) Equipment and work areas shall be clean and orderly. Effective procedures for cleaning all equipment and work areas shall be followed consistently to safeguard residents’ health.
New Construction of Dining/Lounge Area
Summary: Dietary Equipment and Facilities; Clean and Orderly

FEDERAL REGULATIONS

(g) Dining and resident activities. The facility must provide one or more rooms designated for resident dining and activities. These rooms must—
(1) Be well lighted;
(2) Be well ventilated, with nonsmoking areas identified;
(3) Be adequately furnished; and
(4) Have sufficient space to accommodate all activities.