481—61.7 (135C) Service area.

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

a. Dietetic service area;

b. Laundry area;

c. General storage area;

d. Mechanical room, electrical, maintenance areas and janitor's closets.

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

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

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

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

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

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

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

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

1. The temperature of the wash water is not less than 120° F. (III)
2. The wash water is kept clean. (III)
3. Chemicals added for sanitation purposes are automatically dispensed. (III)
4. Utensils and equipment are exposed to the final chemical sanitizing rinse in accordance with manufacturers' specifications for time and concentration. (III)
5. The chemical sanitizing rinse water temperature is not less than 75° F nor less than the temperature specified by the machine's manufacturer. (III)

d. The dietetic service area shall be designed to separate clean and dirty areas in accordance with the 1999 Food Code, U.S. Public Health Service, Food and Drug Administration, Washington, DC 20204. (III)

e. A hand-washing lavatory without mirror shall be provided in the dietetic service area. (III) (Exception 2)

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

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

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

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

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

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

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

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

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

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

61.7(3) A janitor's closet shall be provided for storage of housekeeping supplies and equipment. The closet shall contain a floor receptor or service sink. The door to the janitor's closet shall be equipped with a lock. Locked storage shall be provided for chemicals. (III)

61.7(4) Where linen is processed on site, the following shall be provided:

a. A clean, dry, well-lighted laundry processing room;

b. A soiled linen holding area;

c. A clean linen area;

d. Linen cart storage;

e. Lockable storage for laundry supplies; (Exception 4) and

f. One janitor's closet or alcove in the immediate vicinity of the laundry. (III) (Exception 2)

61.7(5) In the laundry, a work-flow pattern shall be established in which soiled linen is not transported through the clean area to the soiled area. Two distinct areas physically separated, not necessarily by a wall, are required. (III)

61.7(6) A handwashing lavatory shall be located between the soiled area and the clean area. (III) (Exception 4) In facilities licensed for 15 or fewer beds, a handwashing lavatory located in the laundry area may meet this requirement.

61.7(7) The laundry room in any facility not using off-site processing which serves more than 20 residents shall contain at least 125 square feet of available floor space. (III)

61.7(8) Where linen is processed off the site, a soiled linen holding room and a clean linen receiving and storage area shall be provided. (III)

61.7(9) General storage areas totaling not less than 14 square feet per bed shall be provided. If each resident has a 4-foot wide closet in the bedroom, the general storage area per bed may be reduced from 14 square feet to 10 square feet per resident. (III) (Exception 4) Storage areas are not required to be located in only one room.

a. Storage areas for linens, janitor's supplies, sterile nursing supplies, activities supplies, library books, office supplies, kitchen supplies and mechanical plant accessories shall not be included as part of the general storage area and are not required to be located in the same area. (III)

b. Thirty percent of the general storage area may be provided in a building outside the facility easily accessible to personnel. (III)

61.7(10) A mechanical room and electrical equipment room which may include a maintenance area in facilities of less than 100 beds shall be provided. (III)

a. This room may be used for storage of noncombustible material. (II, III)

b. Noncombustible material shall not be stored close to or hinder access to any fuel-fired equipment, or electrical panels. (III)

c. These areas shall not be included in calculating the general storage areas required by subrule 61.7(9), paragraph *"a."* (III)

(1) There shall be a maintenance shop in facilities of 100 or more beds. (III) (Exception 2)

(2) Yard equipment storage may be provided in a separate room or building. This shall not be included in the general storage area. (III)

(3) No portable fuel-operated equipment shall be housed inside a facility unless it is separated by at least a two-hour fire separation which has been approved by the state fire marshal's office. (III)