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Chapter 449@ Medical and Other Related Facilities

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Section 449.154979@ Kitchens; preparation and storage of food

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1.

The kitchen in a facility and the equipment in the kitchen must be clean and must allow for the sanitary preparation of food. The equipment must be in good working condition.

2.

Perishable food must be refrigerated at a temperature of 40 degrees Fahrenheit or less. Frozen food must be kept at a temperature of 0 degrees Fahrenheit or less.

3.

Food must not be stored in any area in which cleaning or pest control products are stored.

4.

A facility with more than 10 residents must: (a) Comply with applicable provisions of chapter 446 of NRS and the regulations adopted pursuant thereto; and (b) Obtain the necessary permits from the Division.

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5.

The equipment used for cooking and storing food in a facility with more than 10 residents must be inspected and approved by the Division and the state and local fire safety authorities.