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Chapter 449@ Medical and Other Related Facilities

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Section 449.847@ Facilities: Common areas; dining areas; kitchens; storage of food

449.847 Facilities: Common areas; dining areas; kitchens; storage of food

1.

A provider who operates a facility shall: (a) Furnish each common area with comfortable furniture. (b) Provide a dining area with a sufficient number of tables and chairs to provide seating for the number of residents for which the facility is certified. The tables and chairs must be sturdy, of proper height for dining and have surfaces that are easily cleaned. (c) Provide a kitchen that allows for the sanitary preparation of food and is furnished with equipment that is clean and in good working condition. (d) Ensure that all perishable food is refrigerated at a temperature of 41 degrees Fahrenheit or less, all frozen food is kept at a temperature of 0 degrees Fahrenheit or less and all stored foods have not expired. (e) Ensure that food is not stored for longer than the length of time recommended by the United States Department of Health and Human Services in "Storage Times for the Refrigerator and Freezer," which is hereby adopted by reference. This chart may be obtained:(1) From the United States Department of Health and Human Services for free at 200 Independence Avenue, S.W., Washington, D.C. 20201, and at the Internet address <https://www.foodsafety.gov/keep/charts/storagetimes.html>; or (2) Under the circumstances described in subsection 4, on an Internet website maintained by the Division.

(a)

Furnish each common area with comfortable furniture.

(b)

Provide a dining area with a sufficient number of tables and chairs to provide seating for the number of residents for which the facility is certified. The tables and chairs must be sturdy, of proper height for dining and have surfaces that are easily cleaned.

(c)

Provide a kitchen that allows for the sanitary preparation of food and is furnished with equipment that is clean and in good working condition.

(d)

Ensure that all perishable food is refrigerated at a temperature of 41 degrees Fahrenheit or less, all frozen food is kept at a temperature of 0 degrees Fahrenheit or less and all stored foods have not expired.

(e)

Ensure that food is not stored for longer than the length of time recommended by the United States Department of Health and Human Services in "Storage Times for the Refrigerator and Freezer," which is hereby adopted by reference. This chart may be obtained:(1) From the United States Department of Health and Human Services for free at 200 Independence Avenue, S.W., Washington, D.C. 20201, and at the Internet address <https://www.foodsafety.gov/keep/charts/storagetimes.html>; or (2) Under the circumstances described in subsection 4, on an Internet website maintained by the Division.

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(2)

Under the circumstances described in subsection 4, on an Internet website maintained by the Division.

2.

Except as otherwise provided in this section, the most current version of the guidelines adopted by reference pursuant to paragraph (e) of subsection 1 which is published will be deemed to be adopted by reference.

3.

If the Division determines that an update of or revision to the guidelines adopted by reference pursuant to paragraph (e) of subsection 1 are not appropriate for use in the State of Nevada, the Division shall present this determination to the State Board of Health and the State Board of Health will not adopt the update or revision, as applicable.

4.

If the guidelines adopted by reference pursuant to paragraph (e) of subsection 1 cease to exist, the last version of the guidelines that was published shall be deemed to be the current version.