

## **44\_73\_12\_12 Food preparation services and equipment**

The dietary area shall be completely cleanable by conventional methods. The location and design of the dietary area shall enable convenient handling of incoming supplies, preparation of meals, including tray service, and disposal of rubbish and garbage. Equipment and space provided shall 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. Dietary areas located in resident areas serving 16 residents or less may use a undercounter commercial dishwasher;

### **(2)**

A dry food storage area with at least one and one half linear feet (0.46 meters) of shelving 20 inches (0.51 meters) wide for each resident bed and a functional aisle;

### **(3)**

Refrigerated storage space providing at least one and one half cubic feet (0.042 cubic meters) of refrigerated space and one half cubic feet (0.014 cubic meters) of freezer space per 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 shall 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 storage areas;

**(8)**

Waste disposal facilities;

**(9)**

Employee dining facilities;

**(10)**

Dietary manager's office or desk;

**(11)**

Janitor's closet with storage for housekeeping supplies and equipment and floor receptor or service sink;

**(12)**

Food production equipment sized and designed to prepare a complete meal for the total bed complement and for personnel, guests, day-care residents, or other catering services;

**(13)**

Appropriate food holding and transportation equipment capable of protecting food from contamination and of maintaining proper food temperatures at 41 degrees Fahrenheit (5 degrees centigrade) or below and hot food at 135 degrees Fahrenheit ( 57.2 degrees centigrade) or above during the total serving period;

**(14)**

Ventilation equipment sized and designed to effectively remove steam, heat, cooking vapors, and grease from food production areas, dishwashing areas, and serving areas;

**(15)**

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 wall mounted hand cleanser;

**(16)**

In dietary areas serving 17 beds or more, a staff toilet facility convenient to dietary department; and

**(17)**

In dietary areas serving 17 beds or more, an ice maker with bin or self-dispensing ice maker. A built-in dispensing ice maker in a refrigerator may be used in any facility or resident neighborhood with a capacity of less than 17 beds. Any ice maker accessible to residents or visitors shall be self-dispensing. The facility may request in writing modifications to § 44:73:12:12 if additional kitchen services are provided to residents in a resident neighborhood setting. There shall be appliances that allow for the storing, refrigeration, preparation, cooking, and disposal of food products based on the facilities food service plan.