

388-97-2980 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 foodservice 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.