

HCAI



**DIETETIC DESIGN
AND
REVIEW CHECKLIST**

A3

**FOR HOSPITAL and
SNF FACILITIES
[OSHPD 1 and 2]
Buildings**

**Advisory
Guide
Series**

March 16, 2022

INTRODUCTION

The California Department of Public Health (CDPH) is tasked with reviewing Functional Programs for projects that require them. This is an optional courtesy they provide in working with the Department of Health Care Access and Information (HCAI) during plan review. The hope is to identify any potential licensing issues during plan review and prior to plan approval, if possible.

Functional Programs for large projects that contain dietary services have been submitted for review with mixed results. It can be difficult identifying the scope of work that is specific to dietary service as it is often spread throughout the plan review documents.

To make this a beneficial process for the design team, CDPH as well as HCAI, this guide and checklist focuses on the review of only what is specific to dietary services.

Specifically, Title 24 California Building Standards Code and Title 22 California Code of Regulations are applied. Although CDPH is currently in the process of revising Title 22, this guide will be based on what is currently enforceable.

Department of Health Care Access and Information (HCAI)
*has drafted this Advisory Guide in consultation with the
California Department of Public Health (CDPH)*

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I. CODE REFERENCE INDEX

This *Advisory Guide* is the result of a joint effort between various regulatory authorities. Consequently, references from a number of code sources are included. The items/requirements on the following pages are categorized into groups as color-coded below:

RED – Code Sections designated in red are direct building code requirements supported by Title 24, CCR, California Building Standards Code (CBSC) including the California Building Code (CBC), California Electrical Code (CEC), California Mechanical Code (CMC) and California Plumbing Code (CPC).

PURPLE – Code Sections designated in purple are indirect code requirements as standards referenced by the CBSC. These include requirements associated with California Department of Public Health regulations Title 22 §70271, §70273, §70275, §70277, §70279 and §70481. Although not direct requirements, they are referenced by the CBSC and will need to be in compliance with those regulations prior to licensure by CDPH.

BLUE – Items designated in blue are strongly recommended items and/or practical support of submitted project programmatic requirements.

BLACK – Black text is generally provided for reference and context.

This guide is to be used for reference only. Whereas it presents code information regarding key elements of dietetic service environments, this guide shall not be considered a complete representation of all requirements. Compliance with applicable laws, regulations and codes are the responsibility of the design professional in charge, in accordance with California Administrative Code section 7-115.

II. DEFINITIONS

TITLE 24

1224.20 DIETETIC SERVICE SPACE

1224.20.1 General. Food and nutrition facilities shall be provided to support food services provided for staff, visitors, and patients. Adequate space for the preparation and serving of food shall be provided. Equipment shall be placed so as to provide aisles of sufficient width to permit easy movement of personnel, mobile equipment, and supplies. Food service facilities and equipment shall conform to these standards, the standards of the National Sanitation Foundation and the requirements of the local public health agency.

1224.29.2 NEWBORN INTENSIVE CARE UNIT (NICU)

The NICU shall comply with all the requirements of Section 1224.29.1 except as supplemented or modified by 1224.29.2.

TITLE 22**§ 70271. Dietetic Service Definition.**

Dietetic service means providing safe, satisfying and nutritionally adequate food for patients with appropriate staff, space, equipment and supplies.

§ 70273. Dietetic Service General Requirements.

- (a) The dietetic service shall provide food of the quality and quantity to meet the patient's needs in accordance with physicians' orders and, to the extent medically possible, to meet the Recommended Daily Dietary Allowances, 1974 Edition, adopted by the Food and Nutrition Board of the National Research Council of the National Academy of Sciences, 2107 Constitution Avenue, Washington, DC 20418, and the following:
- (1) Not less than three meals shall be served daily.
 - (2) Not more than 14 hours shall elapse between the evening meal and breakfast of the following day.
 - (3) Nourishment or between meal feedings shall be provided as required by the diet prescription and shall be offered to all patients unless counter ordered by the physician.
 - (4) Patient food preferences shall be respected as much as possible, and substitutes shall be offered through use of a selective menu or substitutes from appropriate food groups.
 - (5) When food is provided by an outside food service, all applicable requirements herein set forth shall be met. The hospital shall maintain adequate space, equipment and staple food supplies to provide patient food service in emergencies.
- (b) Policies and procedures shall be developed and maintained in consultation with representatives of the medical staff, nursing staff and administration to govern the provision of dietetic services. Policies shall be approved by the medical staff, administration and governing body. Procedures shall be approved by the medical staff and administration.
- (c) The responsibility and the accountability of the dietetic service to the medical staff and administration shall be defined.
- (d) A current diet manual approved by the dietitian and the medical staff shall be used as the basis for diet orders and for planning modified diets. Copies of the diet manual shall be available at each nursing station and in the dietetic service area.
- (e) Therapeutic diets shall be provided as prescribed by a person lawfully authorized to give such an order and shall be planned, prepared and served with supervision and/or consultation from the dietitian. Persons responsible for therapeutic diets shall have sufficient knowledge of food values to make appropriate substitutions when necessary.
- (f) A current profile card shall be maintained for each patient indicating diet, likes, dislikes and other pertinent information concerning the patient's dietary needs.

(g) Menus.

- (1) Menus for regular and routine modified diets shall be written at least one week in advance, dated and posted in the kitchen at least three days in advance.
- (2) If any meal served varies from the planned menu, the change shall be noted in writing on the posted menu in the kitchen.
- (3) Menus shall provide a variety of foods in adequate amounts at each meal.
- (4) Menus should be planned with consideration for cultural and religious background and food habits of patients.
- (5) A copy of the menu as served shall be kept on file for at least 30 days.
- (6) Records of food purchased shall be kept available for one year.
- (7) Standardized recipes, adjusted to appropriate yield, shall be maintained and used in food preparation.

(h) Food shall be prepared by methods which conserve nutritive value, flavor and appearance. Food shall be served attractively at appropriate temperatures and in a form to meet individual needs.

(i) Nutritional Care.

- (1) Nutritional care shall be integrated in the patient care plan.
- (2) Observations and information pertinent to dietetic treatment shall be recorded in patient's medical records by the dietitian.
- (3) Pertinent dietary records shall be included in patient's transfer discharge record to ensure continuity of nutritional care.

(j) In-service training shall be provided for all dietetic service personnel and a record of subject areas covered, date and duration of each session and attendance lists shall be maintained.

(k) Food Storage.

- (1) Food storage areas shall be clean at all times.
- (2) Dry or staple items shall be stored at least 30 cm (12 inches) above the floor, in a ventilated room, not subject to sewage or waste water backflow, or contamination by condensation, leakage, rodents or vermin.
- (3) All readily perishable foods or beverages capable of supporting rapid and progressive growth of microorganisms which can cause food infections or food intoxication shall be maintained at temperatures of 7 degrees C (45 degrees F) or below, or at 60 degrees C (140 degrees F) or above, at all times, except during necessary periods of preparation and service. Frozen food shall be stored at -18 degrees C (0 degrees F) or below.

(4) There shall be a reliable thermometer in each refrigerator and in storerooms used for perishable food.

(5) Pesticides, other toxic substances and drugs shall not be stored in the kitchen area or in storerooms for food and/or food preparation equipment and utensils.

(6) Soaps, detergents, cleaning compounds or similar substances shall not be stored in food storerooms or food storage areas.

(l) Sanitation.

(1) All kitchens and kitchen areas shall be kept clean, free from litter and rubbish and protected from rodents, roaches, flies and other insects.

(2) All utensils, counters, shelves and equipment shall be kept clean, maintained in good repair and shall be free from breaks, corruptions, open seams, cracks and chipped areas.

(3) Plasticware, china and glassware that is unsightly, unsanitary or hazardous because of chips, cracks or loss of glaze shall be discarded.

(4) Ice which is used in connection with food or drink shall be from a sanitary source and shall be handled and dispensed in a sanitary manner.

(5) Kitchen wastes that are not disposed of by mechanical means shall be kept in leakproof, nonabsorbent, tightly closed containers and shall be disposed of as frequently as necessary to prevent a nuisance or unsightliness.

(m) All utensils used for eating, drinking and in the preparation and serving of food and drink shall be cleaned and disinfected or discarded after each usage.

(1) Gross food particles shall be removed by scraping and prerinsing in running water.

(2) The utensils shall be thoroughly washed in hot water with a minimum temperature of 43 degrees C (110 degrees F), using soap or detergent, rinsed in hot water to remove soap or detergent and disinfected by one of the following methods or an equivalent method approved by the Department:

(A) Immersion for at least two minutes in clean water at 77 degrees C (171 degrees F).

(B) Immersion for at least 30 seconds in clean water at 82 degrees C (180 degrees F).

(C) Immersion in water containing bactericidal chemical as approved by the Department.

(3) After disinfection the utensils shall be allowed to drain and dry in racks or baskets on nonabsorbent surfaces. Drying cloths shall not be used.

(4) Results obtained with dishwashing machines shall be equal to those obtained by the methods outlined above and all dishwashing machines shall meet the requirements contained in Standard No. 3 as amended in April 1965 of the National Sanitation Foundation, P.O. Box 1468, Ann Arbor, MI 48106.

Note: Authority cited: Sections 208(a) and 1275, Health and Safety Code. Reference: Section 1276, Health and Safety Code.

§ 70275. Dietetic Service Staff.

(a) A registered dietitian shall be employed on a full-time, part-time or consulting basis. Part-time or consultant services shall be provided on the premises at appropriate times on a regularly scheduled basis and of sufficient duration and frequency to provide continuing liaison with medical and nursing staffs, advice to the administrator, patient counseling, guidance to the supervisor and staff of the dietetic service, approval of all menus and participation in development or revision of dietetic policies and procedures and in planning and conducting in-service education programs.

(b) If a registered dietitian is not employed full-time, a full-time person who meets the training requirements to be a dietetic services supervisor specified in section 1265.4(b) of the Health and Safety Code shall be employed to be responsible for the operation of the food service.

(c) Sufficient dietetic service personnel shall be employed, oriented, trained and their working hours scheduled to provide for the nutritional needs of the patients and to maintain the dietetic service areas. If dietetic service employees are assigned duties in other service areas, those duties shall not interfere with the sanitation, safety or time required for dietetic work assignments.

(d) Current work schedules by job titles and weekly duty schedules shall be posted in the dietetic service area.

(e) A record shall be maintained of the number of persons by job title employed full or part-time in dietetic services and the number of hours each works weekly.

(f) Hygiene of Dietetic Service Staff.

(1) Dietetic service personnel shall be trained in basic food sanitation techniques, shall be clean, wear clean clothing, including a cap and/or a hair net and shall be excluded from duty when affected by skin infection or communicable diseases. Beards and mustaches which are not closely cropped and neatly trimmed shall be covered.

(2) Employee's street clothing stored in the kitchen area shall be in a closed area.

(3) Kitchen sinks shall not be used for handwashing. Separate handwashing facilities with soap, running water and individual towels shall be provided.

(4) Persons other than dietetic personnel shall not be allowed in the kitchen area unless required to do so in the performance of their duties.

Note: Authority cited: Sections 1275 and 131200, Health and Safety Code. Reference: Sections 1276, 131050, 131051 and 131052, Health and Safety Code.

HISTORY

1. Change without regulatory effect amending subsection (b) and adding new Note filed 3-12-2013 pursuant to section 100, title 1, California Code of Regulations (Register 2013, No. 11).

§ 70277. Dietetic Service Equipment and Supplies.

(a) Equipment of the type and in the amount necessary for the proper preparation, serving and storing of food and for proper dishwashing shall be provided and maintained in good working order.

(1) The dietetic service area shall be ventilated in a manner that will maintain comfortable working conditions, remove objectionable odors and fumes and prevent excessive condensation.

(2) Equipment necessary for preparation and maintenance of menus, records and references shall be provided.

(3) Fixed and mobile equipment in the dietetic service area shall be located to assure sanitary and safe operation and shall be of sufficient size to handle the needs of the hospital.

(b) Food Supplies.

(1) At least one week's supply of staple foods and at least two (2) days supply of perishable foods shall be maintained on the premises. Supplies shall be appropriate to meet the requirements of the menu.

(2) All food shall be of good quality and procured from sources approved or considered satisfactory by federal, state and local authorities. Food in unlabeled, rusty, leaking, broken containers or cans with side seam dents, rim dents or swells shall not be accepted or retained.

(3) Milk, milk products and products resembling milk shall be processed or manufactured in milk product plants meeting the requirements of Division 15 of the California Food and Agricultural Code.

(4) Milk may be served in individual containers, the cap or seal of which shall not be removed except in the presence of the patient. Milk may be served from a dispensing device which has been approved for such use. Milk served from an approved device shall be dispensed directly into the glass or other container from which the patient drinks.

(5) Catered foods and beverages from a source outside the hospital shall be prepared, packed, properly identified, stored and transported in compliance with these regulations and other applicable federal, state and local codes as determined by the Department.

(6) Foods held in refrigerated or other storage areas shall be appropriately covered. Food which was prepared and not served shall be stored appropriately, clearly labeled and dated.

(7) Hermetically sealed foods or beverages served in the hospital shall have been processed in compliance with applicable federal, state and local codes.

§ 70279. Dietetic Service Space.

- (a) Adequate space for the preparation and serving of food shall be provided. Equipment shall be placed so as to provide aisles of sufficient width to permit easy movement of personnel, mobile equipment and supplies.
- (b) Well ventilated food storage areas of adequate size shall be provided.
- (c) A minimum of .057 cubic meters (two cubic feet) of usable refrigerated space per bed shall be maintained for the storage of frozen and chilled foods.
- (d) Adequate space shall be maintained to accommodate equipment, personnel and procedures necessary for proper cleaning and sanitizing of dishes and other utensils.
- (e) Where employee dining space is provided, a minimum of 1.4 square meters (15 square feet) of floor area per person served, including serving area, shall be maintained.
- (f) Office or other suitable space shall be provided for the dietitian or dietetic service supervisor for privacy in interviewing personnel, conducting other business related to dietetic service and for the preparation and maintenance of menus and other necessary reports and records.

§70481. Intensive Care Newborn Nursery Service Definition.

An intensive care newborn nursery service means the provision of comprehensive and intensive care for all contingencies of the newborn infant. Infant transport services are an indispensable part of an intensive care newborn nursery service.

III. HCAI SUBMITTAL INSTRUCTIONS

All kitchen and dietary projects require a completed Dietetic Summary Checklist (DSC) regardless if a Functional Program is required. Each DSC requires the following:

1. Detailed description of project. Overall description of the dietetic services project, including the purpose and intent of the project and number of licensed beds. For renovation projects include a brief description of the scope of the project, including any required relocation, project phasing or limitations of dietetic services as well as an estimated timeframe for project completion.
2. Overall plan of floor(s) where dietary services are provided. Include nursing unit nourishment rooms and all retail food service space if part of scope of project.
3. Enlarged plan of kitchen showing all required dimensions and equipment labelled.
4. Plan of kitchen showing flow diagrams. Provide enlarged plan if needed for clarity. Include paths of travel for:
 - a. Food deliveries into dietetic service space.
 - b. Trash removal from the dietetic service space.
 - c. Patient meal delivery carts from kitchen to patients/floors/dining rooms, etc.
 - d. Return of soiled meal trays to the dietetic service space.
 - e. Retail food paths for food deliveries, clean and soiled wares and trash disposal.
 - f. Identify and describe other departments/activities that may be utilizing the same paths of travel.
5. Functional Program (if required). Provide a description of the following elements:
 - a. Type of patient/resident food service (i.e., traditional tray line, room service, cook-serve, cook-chill, outside resourced food service, etc.).
 - b. Menus and food preparation requirements (i.e., will meals be produced from scratch ingredients or convenience foods and frozen items).
 - c. Anticipated volume of retail (café) and catering food production activities and hours of operation.
 - d. Any plans for other retail space such as coffee, snack kiosks, etc.
 - e. Warewashing: indicate how the submitted plan accommodates adequate air-drying space and equipment for all cleaned/sanitized wares.
 - f. Storage of service ware once dried (i.e., plates, cups, bowls, glasses, etc.).
 - g. Storage of bulky items: describe storage of larger items such as insulated bottom and domes for tray service and patient meal trays.
 - h. Cart Storage: indicate the number of food carts required and the location within the dietetic service space they will be stored when not in use.
 - i. Offices: describe how the Director of Food Service will monitor food production from the office.
 - j. Describe the assessment to determine the adequacy of refrigerator/freezer and dry storage space.
 - k. Location of disaster food and water supplies. Include a description of the water conservation plan (if applicable).
6. Infant and Pediatric Formula Preparation Room (if applicable).
 - a. Enlarged floor plan of formula preparation area(s) with equipment labeled.

- b. Indicate the standard of practice used in the design of this space (i.e., Infant and Pediatric Feedings, 3rd ed. Guidelines for Preparation of Human Milk and Formula in Health Care Settings, or other standard of practice).
 - c. Provide the number of pediatric, nursery or NICU beds served by the infant formula preparation space.
 - d. Describe type of formula preparation practices and volume of the operations of this space.
 - e. Describe the aseptic flow within the space.
 - f. Provide the discipline responsible for infant formula preparation (i.e., nursing or dietary staff).
7. Information specific to renovation projects:
- a. Describe in detail how the proposed project will impact existing foodservice operations. Include proposed construction hours.
 - b. Should the proposed project require relocation of foodservice operations, describe in detail the alternate plan for all dietetic services.
8. Non-HCAI Approvals:
- a. If structures are being demolished, such as walls or ceilings, is there a potential for asbestos exposure? Is there a need for a permit via Cal-OSHA and a Hazardous Materials Environmental Service Specialist (HMESS) who works with CAL OSHA to obtain permits etc.?
 - b. Verify permit application to County Environmental Health Services or department responsible for retail food permits.

GACH**1224.20**

- ☐ ☐ 1224.20.1
- ☐ ☐ 1224.20.2
- ☐ ☐ 1224.20.2.1
- ☐ ☐ 1224.20.2.2
- ☐ ☐ 1224.20.2.3
- ☐ ☐ 1224.20.2.4
- ☐ ☐ 1224.20.2.5
- ☐ ☐ 1224.20.2.6
- ☐ ☐ 1224.20.2.7
- ☐ ☐ 1224.20.2.8
- ☐ ☐ 1224.20.2.9
- ☐ ☐ 1224.20.2.10
- ☐ ☐ 1224.20.2.11
- ☐ ☐ 1224.20.2.12
- ☐ ☐ 1224.20.2.13
- ☐ ☐ 1224.20.2.14
- ☐ ☐ 1224.20.2.15
- ☐ ☐ 1224.20.2.16
- ☐ ☐ 1224.20.3

DIETETIC SERVICE SPACE

- General
- Functional elements
 - Location
 - Receiving/control stations
 - Storage
 - Cleaning supplies storage
 - Food preparation workspaces
 - Assembly and distribution
 - Food service carts
 - Dining area
 - Vending services
- Ware-washing facilities
- Pot washing facilities
- Waste storage room
- Handwashing fixtures
- Office space
- Toilet room(s) and locker spaces
- Housekeeping room
- Outside service

SNF**1225.4.2**

- ☐ ☐ 1225.4.2.1
- ☐ ☐ 1225.4.2.1.1
- ☐ ☐ 1225.4.2.1.2
- ☐ ☐ 1225.4.2.1.3
- ☐ ☐ 1225.4.2.1.4
- ☐ ☐ 1225.4.2.2
- ☐ ☐ 1225.4.2.2.1
- ☐ ☐ 1225.4.2.2.2
- ☐ ☐ 1225.4.2.2.3
- ☐ ☐ 1225.4.2.2.4
- ☐ ☐ 1225.4.2.2.5
- ☐ ☐ 1225.4.2.2.6
- ☐ ☐ 1225.4.2.2.7
- ☐ ☐ 1225.4.2.2.8
- ☐ ☐ 1225.4.2.2.9
- ☐ ☐ 1225.4.2.2.10
- ☐ ☐ 1225.4.2.2.11
- ☐ ☐ 1225.4.2.2.12
- ☐ ☐ 1225.4.2.2.13
- ☐ ☐ 1225.4.2.3

DIETETIC SERVICE SPACE

- General
- Distribution
- Dining Space
- Location
- Food service
- Functional Elements
 - Location
 - Receiving/control stations
 - Food preparation facilities
 - Handwashing stations
 - Ice-making facilities
 - Assembly and distribution
 - Ware washing facilities
 - Pot washing facilities
 - Office space
 - Storage
 - Toilet rooms
 - Lockers
 - Housekeeping room
- Outside service

1224.29.2

- ☐ ☐ 1224.29.2.10
- ☐ ☐ 1224.29.2.10.1

NEWBORN INTENSIVE CARE (NICU)

- Infant formula facilities
- Location

- | | | | |
|--------------------------|--------------------------|----------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | 1224.29.2.10.2 | Formula preparation room |
| <input type="checkbox"/> | <input type="checkbox"/> | 1224.29.2.10.3 | Refrigerated storage and warming |
| <input type="checkbox"/> | <input type="checkbox"/> | 1224.29.2.10.4 | Commercial infant formula |
| <input type="checkbox"/> | <input type="checkbox"/> | 1224.29.2.10.5 | Cleaning equipment and supplies storage |

APPENDIX A

[OSHPD-1]
GACH DIETETIC CHECKLIST

Facility Name:	Click or tap here to enter text.		
HCAI Project Number:	Click or tap here to enter text.		
Facility Number:	Click or tap here to enter text.	Date:	Click or tap here to enter text.
No. of Beds:			
<input type="checkbox"/>	1. Provide simplified overall plan identifying all department boundaries and location of project on the floor or within the facility.		
<input type="checkbox"/>	2. Provide enlarged floor plan (see sample attached) identifying all dietary components below, equipment and clearance dimensions.		
<input type="checkbox"/>	3. Provide enlarged floor plan (see sample attached) identifying all dietary flow patterns for transporting product to patient areas served.		
<input type="checkbox"/>	4. Submit Appendix A as separate file.		
1224.20 Dietetic Service Space			
1224.20.1 General			
	Food and nutrition facilities shall be provided to support food services provided for staff, visitors, and patients. Adequate space for the preparation and serving of food shall be provided. Equipment shall be placed so as to provide aisles of sufficient width to permit easy movement of personnel, mobile equipment, and supplies. Food service facilities and equipment shall conform to these standards, the standards of the National Sanitation Foundation and the requirements of the local public health agency.		
1224.20.2 Functional elements.			
	On-site conventional food service preparation shall be provided as follows in the size and number appropriate for the type of food service selected:		
1224.20.2.1 Location - check all that apply:			
<input type="checkbox"/>	1. Patient food preparation areas shall be directly accessible to the entry for food supply deliveries and for the removal of kitchen wastes, interior transportation, storage, etc., without traversing patient or public circulation.		
<input type="checkbox"/>	2. Food preparation, service and storage shall be inaccessible to nondietetic service staff.		

1224.20.2.2 Receiving/control stations		
<input type="checkbox"/>	1. Provide an area for the receiving and control of incoming dietary supplies.	
<input type="checkbox"/>	2. Space shall be provided for the delivery and transport equipment used, such as receiving carts/ jacks, transport carts, and returnables.	
<input type="checkbox"/>	3. The exterior door into the receiving area shall have a minimum clear width of 4 feet (1.22 m) and a minimum clear height of 7 feet (2.14 m).	
<input type="checkbox"/>	4. *Does the path of travel mitigate risks of cross contamination? Yes No	
<input type="checkbox"/>	5. *Who will move supplies from receiving station to storage (i.e., vendor or staff)? _____	
1224.20.2.3 Storage		
1. Food Storage		
<input type="checkbox"/>	a) Provided Food storage space shall be readily accessible to the receiving area and shall be located to exclude traffic through the food preparation area to reach them.	
<input type="checkbox"/>	b) Storage spaces for bulk, refrigerated, and frozen foods shall be provided.	
<input type="checkbox"/>	c) At least one week's (7 days) supply of staple foods and at least two (2) days' supply of frozen, and two (2) days' supply of perishable foods shall be maintained on the premises.	
<input type="checkbox"/>	d) Food storage components shall be grouped for convenient access from receiving and to the food preparation areas.	
<input type="checkbox"/>	e) All food shall be stored clear of the floor.	
<input type="checkbox"/>	f) Lowest shelf shall be not less than 12 inches (305 mm) above the floor or shall be closed in and sealed tight for ease of cleaning.	
<input type="checkbox"/>	g) As a minimum, dietary storage space shall be provided in accordance with the following schedule:	
<input type="checkbox"/>	Licensed Bed Capacity	Storage Space
<input type="checkbox"/>	1 to 99 beds	2 square feet (0.19 m ²) per bed
<input type="checkbox"/>	100 to 199 beds	200 square feet (18.58 m ²) plus 1 square foot (0.0929 m ²) per bed in excess of 100 beds
<input type="checkbox"/>	200 beds and over	300 square feet (27.99 m ²), plus 1/2 square foot (0.0465 m ²) per bed in excess of 200 beds
<input type="checkbox"/>	h) Space to allow refrigeration for the storage of frozen and chilled foods shall be provided at a minimum of 2 cubic feet (0.057 m ³) of usable space per bed.	

<input type="checkbox"/>	i) *Will there be separate refrigerators for meat, dairy, produce?
<input type="checkbox"/>	j) *Will menu consist of scratch vs convenience items (convenience menu may require more space due to packaging)?
<input type="checkbox"/>	k) *Type of refrigerators/freezers (i.e., walk-in or free standing). _____
<input type="checkbox"/>	l) *Foods storage spaces shall meet the needs of the operation (i.e., patient, café and catering operations).
<input type="checkbox"/>	m) *Types of shelving in dry storage area (traditional wire or modular space saving).
<input type="checkbox"/>	n) *Absence of grey water piping in dry storage.
<input type="checkbox"/>	o) *Adequate air circulation in all food storage areas.
2. Additional Storage	
<input type="checkbox"/>	a) Additional storage space for dietetic service supplies, such as paper products, equipment, tray delivery carts, etc., shall be provided.
3. Storage areas	
<input type="checkbox"/>	a) Storage areas and sanitizing facilities for cans, carts and mobile-tray conveyors shall be provided.
4. Waste Storage	
<input type="checkbox"/>	a) Waste storage and recycling facilities (per local requirements) shall be located in a separate room immediately accessible to the outside for direct pickup or disposal.
1224.20.2.4 Cleaning Supplies Storage	
<input type="checkbox"/>	1. Provide a separate storage room for the storage of nonfood items such as cleaning supplies that might contaminate edibles.
1224.20.2.5 Food Preparation Workspace	
<input type="checkbox"/>	1. Provide workspaces for food preparation, cooking, and baking. These areas shall be as close as possible to the user (i.e., tray assembly and dining).
<input type="checkbox"/>	2. Provide additional spaces for thawing and portioning.
<input type="checkbox"/>	3. * Equipment in the type and amount necessary shall be provided. Equipment shall be located to ensure safe/sanitary food production. Evaluate the arrangement and types of planned equipment in food production areas (# of burners on stove, number of wells in steam table, grill, griddle, micro wave, merry chef, number and types of ovens, steamer, deep fat fryer, steam jacketed kettles, blast chiller, beverage stations, mixers, air curtain refrigerators, holding cabinets, portable ingredient bins etc.). All equipment should be called out on a spec sheet during plan review. Equipment per ANSI specifications.
<input type="checkbox"/>	4. *Location and adequacy for food production sinks. Do separate food production areas have its' own sink (i.e., cold, hot, bakery, thawing - Title 24). Presence of splash guards as necessary.
<input type="checkbox"/>	5. *Locations of ice machines (i.e., kitchen, café and/or pantry areas).

<input type="checkbox"/>	6. *Location of floor sinks, air gaps.
<input type="checkbox"/>	7. *Location of large trash cans.
<input type="checkbox"/>	8. * Food production counters have a lower shelf for storage of in-use chemicals (i.e., green and red buckets).
1224.20.2.6 Assembly and Distribution	
<input type="checkbox"/>	1. The patient tray assembly area shall be immediately accessible to the food preparation and distribution areas.
<input type="checkbox"/>	2. * Tray line set up (a single conveyor tray line or one with two or more pods for efficiency). Food Service Director should be able to speak to the tray line operation. Did the FSD have input into the design?
<input type="checkbox"/>	3. * Path of travel from kitchen to patient units. Cart traffic shall be designed to eliminate any danger of cross-circulation between outgoing and incoming soiled trays. Cart circulation shall not be through food production areas.
<input type="checkbox"/>	4. * Use of non-public elevators for meal delivery.
<input type="checkbox"/>	5. * Location of meal tray storage for patients/residents eating outside of routine meal delivery times.
<input type="checkbox"/>	6. * Location of clean/soiled meal cart storage in patient/resident units.
1224.20.2.7 Food Service Carts	
<input type="checkbox"/>	1. A cart distribution system shall be provided with spaces for storage, loading, distribution, receiving, and sanitizing of the food service carts.
<input type="checkbox"/>	2. The cart traffic shall be designed to eliminate any danger of cross-circulation between outgoing food carts and incoming soiled carts, and the cleaning and sanitizing process.
<input type="checkbox"/>	3. Cart circulation shall not be through food preparation areas.
<input type="checkbox"/>	4. *Evaluation of number and storage of meal delivery and utility carts when not in use (room service requires more patient meal carts).
1224.20.2.8 Dining Area	
<input type="checkbox"/>	1. Provide dining space(s) for patients, staff, and visitors. These spaces shall be separate from the food preparation and distribution areas.
<input type="checkbox"/>	2. *Café seating capacity: _____
<input type="checkbox"/>	3. *Serving Hours: _____
<input type="checkbox"/>	4. *Style of service (i.e., buffet, cooked to order, prepackaged items).
<input type="checkbox"/>	5. *Equipment type and location including portable items such as counter location for beverage station, utensils, condiment holders, etc.
<input type="checkbox"/>	6. *Number of serving lines (i.e., grill, hot food, deli station, salad bar, etc.).
<input type="checkbox"/>	7. *Location of handwashing sinks (behind line and cashiers).
<input type="checkbox"/>	8. *Use of disposable or reusable trays, plates, etc.

<input type="checkbox"/>	9. *Cashier locations.
<input type="checkbox"/>	10. *Locations of café refuse disposal.
<input type="checkbox"/>	11. *Drop off location/equipment for soiled, reusable items.
<input type="checkbox"/>	12. *Plan for afterhours meal service for staff (i.e., off-hours café or vending services).
1224.20.2.8.1 Employee Dining	
<input type="checkbox"/>	1. Where separate employee dining space is provided, a minimum of 15 square feet (1.4 m ²) of floor area per person served, including serving area, shall be maintained.
1224.20.2.9 Vending Services	
<input type="checkbox"/>	1. If vending devices are used for unscheduled meals, provide a separate room that can be accessed without having to enter the main dining area.
1224.20.2.10 Ware-washing Facilities	
<input type="checkbox"/>	1. Ware-washing space shall be provided in a room separate from food preparation and serving areas. It shall be designed to prevent contamination of clean wares with soiled wares through cross-traffic. * Ware-washing flow within the dish room.
<input type="checkbox"/>	2. The clean wares shall be transferred for storage or use in the dining room area without having to pass through food preparation areas.
<input type="checkbox"/>	a) Commercial-type ware-washing equipment shall be provided.
<input type="checkbox"/>	b) Space shall be provided for receiving, scraping, sorting and stacking soiled tableware separate from food preparation areas. * How will soiled wares be sorted, scraped, stored prior to washing?
<input type="checkbox"/>	c) Handwashing stations shall be provided in the ware-washing space.
<input type="checkbox"/>	3. *Dishwashing area shall be well ventilated to avoid moisture build up. If the room is completely closed off with doors it needs to be relatively large to mitigate increased humidity.
<input type="checkbox"/>	4. *ANSI approved ware-washing equipment?
<input type="checkbox"/>	5. *Adequate air-drying space for mechanical and manual ware washing (i.e., plates, domes, bases, silverware, patient trays, cooking utensils, etc.). Low temp dishwashers may require additional drying space as most items are wet after sanitation. Porcelain run through a high temp dishwasher may require less drying time.
<input type="checkbox"/>	6. *How and where will dried items be stored (i.e., plates in a plate warmer, cups on trays, in bins, or in dish racks placed on a dolly)?
<input type="checkbox"/>	7. *Location of waste storage room conveniently located to food production and ware-washing area. Area shall have direct access to the hospitals' waste collection area.
<input type="checkbox"/>	8. *Path of travel for refuse removal.

<input type="checkbox"/>	9. *Location of cart washing area.
1224.20.2.11 Pot Washing Facilities	
<input type="checkbox"/>	1. Pot washing shall include multi-compartmented sinks. *What is the depth of the sink? Is it deep enough for immersion of items?
1224.20.2.12 Waste Storage Room	
<input type="checkbox"/>	1. A food waste storage room shall be readily accessible to the food preparation and ware washing areas but not within the food preparation area. It shall have direct access to the hospital's waste collection and disposal facilities.
1224.20.2.13 Handwashing Stations	
<input type="checkbox"/>	2. Handwashing stations shall be provided within 20 feet (6096 mm) of each food preparation or serving area.
	3. *Presence of hands-free faucets.
1224.20.2.14 Office and Administrative Space	
<input type="checkbox"/>	1. An office shall be provided for the dietician or dietetic service supervisor. Dietetic service administrative staff shall have offices or other suitable space necessary to conduct business related to the dietetic service.
	2. Such office and administrative space shall:
<input type="checkbox"/>	a) Provide privacy and accommodate the preparation and maintenance of menus, reports and records.
<input type="checkbox"/>	b) Be located to provide an unobstructed view of the food preparation area.
	Note: This location requirement applies to all new dietetic service space.
<input type="checkbox"/>	3. *RDN Charting Area.
1224.20.2.15 Toilet Room(s) and Locker Spaces	
<input type="checkbox"/>	1. Toilet rooms shall be provided for the exclusive use of the dietary staff.
<input type="checkbox"/>	2. They shall not open directly into the food preparation areas but shall be readily accessible to them.
<input type="checkbox"/>	3. An enclosed, separate locker area shall be provided for dietetic service employee's clothing and personal belongings.
<input type="checkbox"/>	4. *Anticipated number of FTEs for dietary staff: _____ per shift.
1224.20.2.16 Housekeeping Room	
<input type="checkbox"/>	1. A housekeeping room, meeting the requirements of Section 1224.4.15, shall be provided within the dietary department for the exclusive use of the dietary department.
*Nourishment Stations	
<input type="checkbox"/>	1. *Mechanism for resident/patient food storage (i.e., nourishment units/patient refrigerators).
<input type="checkbox"/>	2. *Location of Unit ice machine.

*Disaster Food Storage	
<input type="checkbox"/>	1. *Disaster food and water storage location (does not have to be within licensed hospital but does need to be on hospital campus).
<input type="checkbox"/>	2. *Storage adequacy for all disaster supplies (i.e., food, water, paper goods).
*Infant Formula Preparation (as applicable)	
<input type="checkbox"/>	1. *Location of infant formula preparation (kitchen NICU or formula preparation room).
<input type="checkbox"/>	2. *If prepared on site, direct access from formula preparation room to infant care room is prohibited.
<input type="checkbox"/>	3. *Formula preparation room shall be adjacent to the NICU.
*Formula Preparation Room	
<input type="checkbox"/>	1. *Presence of a hands-free handwashing station.
<input type="checkbox"/>	2. *Presence of a separate cleaning area for washing/sanitizing including facilities for bottle washing and work counter.
<input type="checkbox"/>	3. *Separate room for formula preparation containing a refrigerator, work space, sterilizer, storage areas.
<input type="checkbox"/>	4. *Review accessibility to refrigerator and warming facilities at all times.
<input type="checkbox"/>	5. Presence of designated preparation area for commercial infant formula use with work counter, handwashing and storage areas.
1224.20.3 Outside Service	
<input type="checkbox"/>	1. On approval of the Licensing Agency, when food is provided by an outside food service, all applicable licensing and certification requirements shall be met.
<input type="checkbox"/>	2. The facility shall maintain adequate space, equipment and food supplies to accommodate required functional elements listed in Section 1224.20.2, as required to provide patient food service in the event that outside food service is interrupted.
1224.29.2 Newborn Intensive Care Units (NICU)	
1224.29.2.10 Infant Formula Facilities	
1224.29.2.10.1 Location	
<input type="checkbox"/>	1. Where infant formula is prepared on site, direct access from the formula preparation room to any infant care room is prohibited.
<input type="checkbox"/>	2. The formula preparation room shall be located in or adjacent to the NICU. The formula preparation room may be located at another location as approved by the Licensing Agency.
1224.29.2.10.2 Formula Preparation Room	
<input type="checkbox"/>	1. The formula preparation room shall be securable, facilitate workflow that supports aseptic technique, and include the following:

<input type="checkbox"/>	a) A separate cleanup area for washing and sanitizing. This area shall include a handwashing station, a work counter, and work space and equipment for washing, rinsing, and sanitizing bottles, other feeding utensils, and equipment.
<input type="checkbox"/>	b) A separate area for preparing infant formula. This area shall contain a refrigerator, a freezer, a work counter, a formula sterilizer, storage facilities and a handwashing station.
1224.29.2.10.3 Refrigerated Storage and Warming Facilities for Infant Formula	
<input type="checkbox"/>	1. Shall be accessible for use by NICU personnel at all times.
1224.29.2.10.4 Commercial Infant Formula	
<input type="checkbox"/>	1. Where only commercially prepared infant formula is used, omission of the formula preparation room may be permitted. Storage and handling may occur in the NICU workroom or in a formula preparation area adjacent to the nursing unit. The preparation area shall not have direct access to any infant care room and shall include the following:
<input type="checkbox"/>	a) A work counter
<input type="checkbox"/>	b) A hand-washing station
<input type="checkbox"/>	c) Storage facilities
1224.29.2.10.5 Cleaning Equipment and Supplies Storage	
<input type="checkbox"/>	1. Separate provisions for dedicated cleaning equipment and supplies shall be readily available to the formula preparation room and the formula preparation area.

* Not CBSC requirements

Space Calculation

Walk-In Refrigerator: Dimensions 8 feet wide x 9 feet deep x 9.66 feet high with 2-foot interior shelves.

$$9' \text{ (depth)} \times 8' \text{ (width)} \times 9.66' \text{ (height)} = 695.52 \text{ cubic feet (total interior space)}$$

Walk-in Space: This is the available floor space after taking into account the shelving units.

$$4' \times 7' = 28 \text{ (square feet)} \times 9.66 \text{ (height)} = 270.48$$

$$\text{Total space: } 695.52 - 270.48 = 425.04 \text{ cubic feet}$$

Usable Shelf Space: $9 + 9 + 4 = 22 \times 2 \text{ (shelves)} = 44 \times 9.66 \text{ (height)} = 425.04 - 6'' \text{ (at bottom for cleaning and } 18'' \text{ at top for air circulation)}$

$$44 \times 7.66 \text{ (} 9.66 - 2 \text{)} = 337.04 \text{ cubic feet}$$

$$+ 6'' \text{ @ each shelf for air circulation}$$

$$3 \text{ (shelves)} \times .5 \text{ (} 1/2 \text{ foot i.e., 6 inches air circulation)} \times 2 \times 22 = 66$$

$$337.04 - 66 = 271.04$$

$$695.52 \text{ cu ft total interior} - 270.48 \text{ (cu ft walk in space)} = 425.04 - 154 \text{ (less shelf space)} = 271.04 \text{ cu ft}$$

$$271.04 \text{ cubic feet divided by 2 cubic feet per patient (regulatory requirement)} = \text{space for } 135.52 \text{ patients}$$

Reach-In Refrigerator: Dimensions 3 feet wide x 5 feet high x 2.5 feet deep.

$$3 \times 5 \times 2.5 = 37.5 \text{ cubic feet} - 25\% \text{ (air circulation)} = 37.5 - 9.375 = 28.125 \text{ cubic feet (usable)}$$

$$250 \text{ feeding census would require } 7,031 \text{ cubic feet}$$

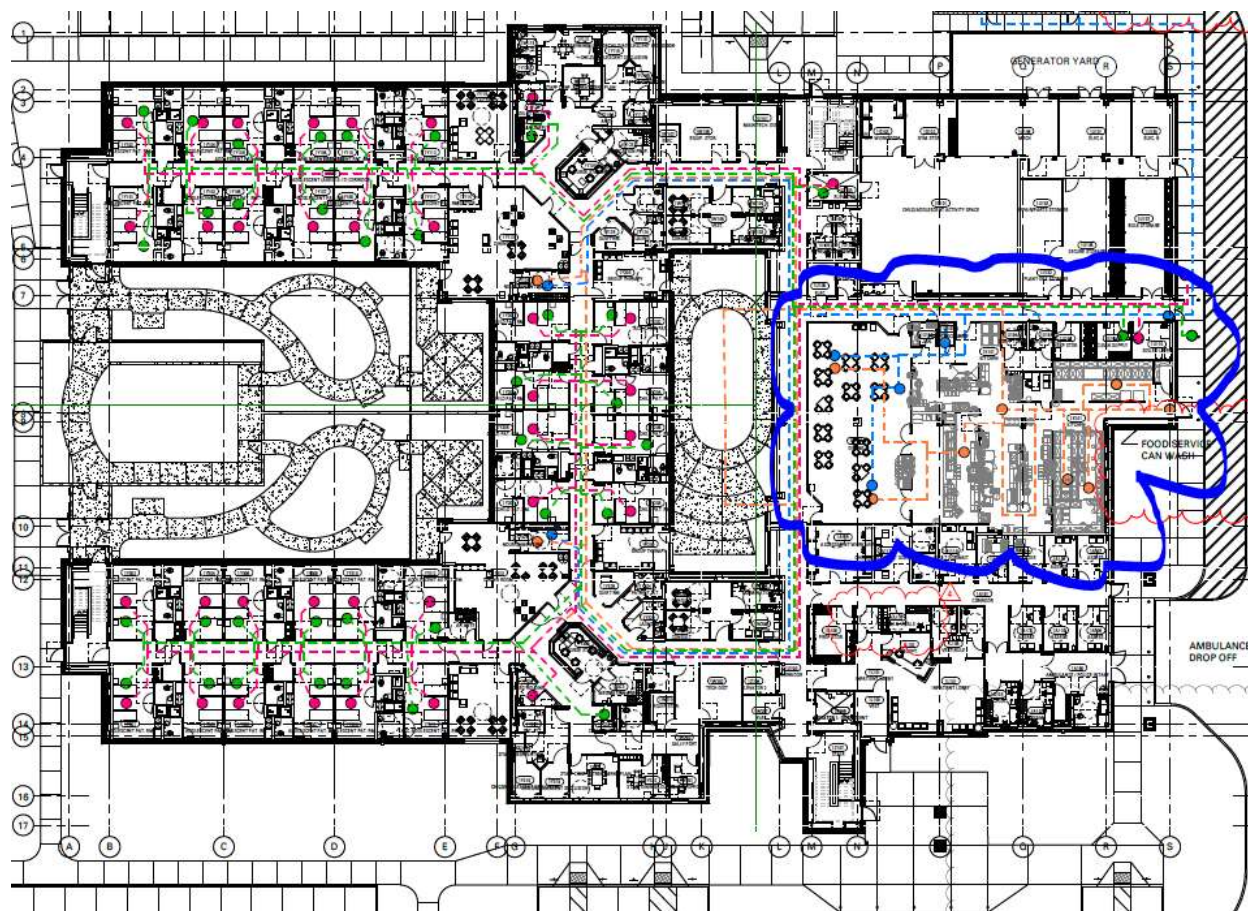


Figure 1 Example of Overall Floor Plan with flow diagrams for reference

SAMPLE ONLY

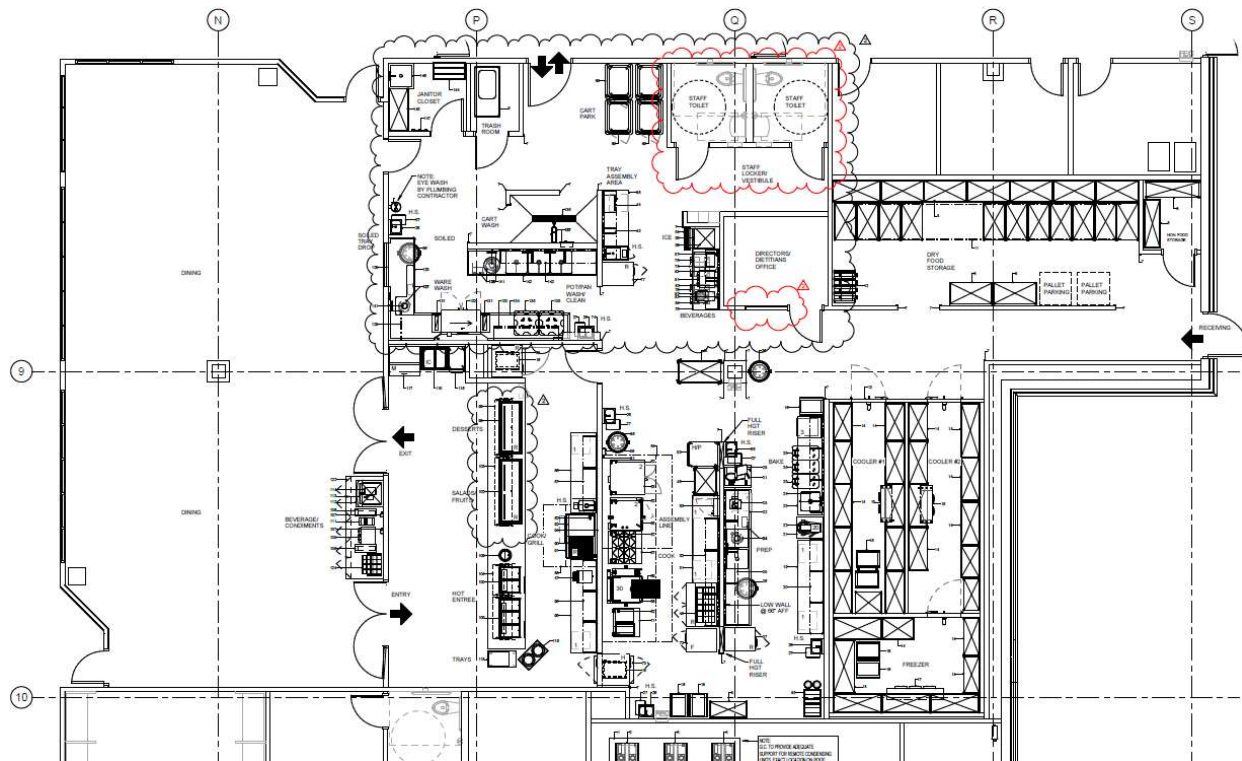


Figure 2 Example of Enlarged Floor Plan showing equipment and dimensions

SAMPLE ONLY

APPENDIX B

[OSHPD-2] SNF DIETARY CHECKLIST

Facility Name:	Click or tap here to enter text.		
HCAI Project Number:	Click or tap here to enter text.		
Facility Number:	Click or tap here to enter text.	Date:	Click or tap here to enter text.
No. of Beds:			
<input type="checkbox"/>	1. Provide simplified overall plan identifying all department boundaries and location of project on the floor or within the facility.		
<input type="checkbox"/>	2. Provide enlarged floor plan (see sample above for GACH) identifying all dietary components below, equipment and clearance dimensions.		
<input type="checkbox"/>	3. Provide enlarged floor plan (see sample above for GACH) identifying all dietary flow patterns for transporting product to patient areas served.		
<input type="checkbox"/>	4. Submit Appendix B as separate file.		
1225.4.2 Dietetic Service Space			
1225.4.2.1 General			
	Food service facilities and equipment shall conform with these standards, the standards of the National Sanitation Foundation, and the requirements of the local public health agency.		
1225.4.2.1.1 Distribution			
<input type="checkbox"/>	Provision(s) shall be made for transport of hot and cold foods as required, appropriate for the type of food service selected.		
1225.4.2.1.2 Dining Space			
<input type="checkbox"/>	1. Separate dining spaces shall be provided for patients and staff.		
<input type="checkbox"/>	2. These spaces shall be separate from the food preparation and distribution areas. Exception: Shared dining shall be provided for patients and staff in small house skilled nursing facilities.		
1225.4.2.1.3 Location			
<input type="checkbox"/>	1. The design and location of dining facilities shall encourage patient use.		

1225.4.2.1.4 Food Service	
<input type="checkbox"/>	1. Facilities shall be furnished to provide nourishment and snacks between scheduled meal service.
1225.4.2.2 Functional Elements	
<input type="checkbox"/>	1. The following facilities, in the size and number appropriate for the type of food service selected, shall be provided:
1225.4.2.2.1 Location	
<input type="checkbox"/>	1. Food-service areas shall be directly accessible to the entry for food supply deliveries and for the removal of kitchen wastes.
1225.4.2.2.2 Receiving/Control Stations	
<input type="checkbox"/>	1. A control station shall be provided for the receiving and control of incoming dietary supplies.
1225.4.2.2.3 Food Preparation Facilities	
<input type="checkbox"/>	1. Food preparation facilities shall be provided to accommodate the method of food preparation required.
<input type="checkbox"/>	2. Conventional food preparation systems require space and equipment for preparing, cooking, and baking.
<input type="checkbox"/>	3. Convenience food service systems using frozen prepared meals, bulk packaged entrees, individual packaged portions, or those using contractual commissary services require space and equipment for thawing, portioning, cooking, and baking.
1225.4.2.2.4 Handwashing stations	
<input type="checkbox"/>	1. Handwashing stations shall be located in the food preparation area.
1225.4.2.2.5 Ice-making Facilities	
<input type="checkbox"/>	1. Ice-making facilities may be located in the food preparation area or in a separate room. They shall be easily cleanable and immediately accessible to the dietary function.
1225.4.2.2.6 Assembly and Distribution	
<input type="checkbox"/>	1. A patient tray assembly area shall be provided and shall be immediately accessible to the food preparation and distribution areas.
<input type="checkbox"/>	2. If food service carts are utilized, a cart distribution system shall accommodate spaces for storage, loading, distribution, receiving, and sanitizing of the food service carts. Cart circulation shall not be through food preparation areas.
1225.4.2.2.7 Ware-washing Facilities	
<input type="checkbox"/>	1. Ware-washing space shall be provided in a room separate from the food preparation and serving area. It shall be designed to prevent contamination of clean wares with soiled wares through cross-traffic. The clean wares shall be transferred for storage or use in the dining area without having to pass through food preparation areas.

<input type="checkbox"/>	2. Commercial-type ware-washing equipment shall be provided.	
<input type="checkbox"/>	3. Space shall be provided for receiving, scraping, sorting, and stacking soiled tableware, and for transferring clean tableware to the using areas.	
<input type="checkbox"/>	4. Handwashing stations shall be provided in the ware-washing space.	
1225.4.2.2.8 Pot-washing Facilities		
<input type="checkbox"/>	1. Pot-washing facilities shall include multi-compartmented sinks.	
1225.4.2.2.9 Office Space		
<input type="checkbox"/>	1. Office or other space shall be provided for the dietitian or dietetic service supervisor.	
1225.4.2.2.10 Storage		
<input type="checkbox"/>	1. Food storage space, including cold storage, shall be provided for a supply of food of at least a 7-day staple, 2 day frozen, 2-day perishable, and an emergency food and water supply.	
<input type="checkbox"/>	2. All food shall be stored clear of the floor. The lowest shelf shall be not less than 12 inches (305 mm) above the floor or shall be closed in and sealed tight, for ease of cleaning.	
	3. As a minimum, dietary storage space shall be provided in accordance with the following schedule:	
	Licensed Bed Capacity	Storage Space
<input type="checkbox"/>	1 to 99 beds	2 square feet (0.19 m ²) per bed
<input type="checkbox"/>	100 to 199 beds	200 square feet (18.58 m ²) plus 1 square foot (0.0929 m ²) per bed in excess of 100 beds
<input type="checkbox"/>	200 beds and over	300 square feet (27.99 m ²), plus 1/2 square foot (0.0465 m ²) per bed in excess of 200 beds
<input type="checkbox"/>	4. Space to allow refrigeration for the storage of frozen and chilled foods shall be provided at a minimum of 2 cubic feet (0.057 m ³) of usable space per bed.	
<input type="checkbox"/>	5. Additional storage space for dietetic service supplies, such as paper products, equipment, tray delivery carts, etc. shall be provided.	
<input type="checkbox"/>	6. Storage areas and sanitizing facilities for cans, carts, and mobile-tray conveyors shall be provided.	
<input type="checkbox"/>	7. Waste, storage, and recycling facilities (per local requirements) shall be located in a separate room easily accessible to the outside for direct pickup or disposal.	

1225.4.2.2.11 Toilet Rooms	
<input type="checkbox"/>	1. Toilet rooms shall be provided for the exclusive use of the dietary staff. They shall not open directly into the food preparation areas but shall be readily accessible.
<input type="checkbox"/>	Exception: Small house skilled nursing facilities utilizing staff trained for dietary and care-giving responsibilities may provide toilet room(s) serving both the dietary and nursing service areas.
1225.4.2.2.12 Lockers	
<input type="checkbox"/>	1. An enclosed, separate area shall be provided for dietetic service employees' clothing and personal belongings.
<input type="checkbox"/>	Exception: Small house skilled nursing facilities utilizing staff trained for dietary and care-giving responsibilities may provide common locker room(s) serving both the dietary and nursing service areas.
1225.4.2.2.13 Housekeeping Room	
<input type="checkbox"/>	1. A housekeeping room meeting the requirements of Section 1224.4.15 shall be located within the dietary department for the exclusive use of the dietary department.
1225.4.2.3 Outside Service	
<input type="checkbox"/>	1. On approval of the Licensing Agency, when food is provided by an outside food service, the facility shall maintain adequate space, equipment, and food supplies to accommodate required functional elements listed in Section 1225.4.2.2, as required to provide patient food service in the event that the outside food service is interrupted.

APPENDIX C

NICU FORMULA PREP ROOM

Facility Name:	Click or tap here to enter text.		
HCAI Project Number:	Click or tap here to enter text.		
Facility Number:	Click or tap here to enter text.	Date:	Click or tap here to enter text.
No. of Beds:			
<input type="checkbox"/>	1. Provide simplified overall plan identifying all department boundaries and location of project on the floor or within the facility.		
<input type="checkbox"/>	2. Provide enlarged floor plan (see sample attached) identifying requirements and dimensions.		
<input type="checkbox"/>	3. Submit Appendix C as separate file.		
1224.29.2 Newborn Intensive Care Units (NICU)			
1224.29.2.10 Infant Formula Facilities			
1224.29.2.10.1 Location			
<input type="checkbox"/>	1. Where infant formula is prepared on site, direct access from the formula preparation room to any infant care room is prohibited.		
<input type="checkbox"/>	2. The formula preparation room shall be located in or adjacent to the NICU. The formula preparation room may be located at another location as approved by the Licensing Agency.		
1224.29.2.10.2 Formula Preparation Room			
<input type="checkbox"/>	1. The formula preparation room shall be securable, facilitate workflow that supports aseptic technique, and include the following:		
<input type="checkbox"/>	a) A separate cleanup area for washing and sanitizing. This area shall include a handwashing station, a work counter, and work space and equipment for washing, rinsing, and sanitizing bottles, other feeding utensils, and equipment.		
<input type="checkbox"/>	b) A separate area for preparing infant formula. This area shall contain a refrigerator, a freezer, a work counter, a formula sterilizer, storage facilities and a handwashing station.		
1224.29.2.10.3 Refrigerated Storage and Warming Facilities for Infant Formula			
<input type="checkbox"/>	1. Shall be accessible for use by NICU personnel at all times.		

1224.29.2.10.4 Commercial Infant Formula	
<input type="checkbox"/>	1. Where only commercially prepared infant formula is used, omission of the formula preparation room may be permitted. Storage and handling may occur in the NICU workroom or in a formula preparation area adjacent to the nursing unit. The preparation area shall not have direct access to any infant care room and shall include the following:
<input type="checkbox"/>	2. A work counter
<input type="checkbox"/>	3. A hand-washing station
<input type="checkbox"/>	4. Storage facilities
1224.29.2.10.5 Cleaning Equipment and Supplies Storage	
	1. Separate provisions for dedicated cleaning equipment and supplies shall be readily available to the formula preparation room and the formula preparation area.