RULES GOVERNING THE SANITATION OF HOSPITALS, NURSING HOMES, ADULT CARE HOMES, AND OTHER INSTITUTIONS

15A NCAC 18A .1300

NORTH CAROLINA

DEPARTMENT OF HEALTH AND HUMAN SERVICES

DIVISION OF PUBLIC HEALTH

ENVIRONMENTAL HEALTH SECTION

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All Environmental Health Rules can be accessed at the following website

https://ehs.ncpublichealth.com/rules.htm

North Carolina General Statues can be accessed at the following website

www.ncleg.net/gascripts/statutes/statutestoc.pl

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§ 130A-235. Regulation of sanitation in institutions; setback requirements applicable to certain water supply wells.

(a) For protection of the public health, the Commission shall adopt rules to establish sanitation requirements for all institutions and facilities at which individuals are provided room or board and for which a license to operate is required to be obtained or a certificate for payment is obtained from the Department. The rules shall also apply to facilities that provide room and board to individuals but are exempt from licensure under G.S. 131D-10.4(1). No other State agency may adopt rules to establish sanitation requirements for these institutions and facilities. The Department shall issue a license to operate or a certificate for payment to such an institution or facility only upon compliance with all applicable sanitation rules of the Commission, and the Department may suspend or revoke a license or a certificate for payment for violation of these rules. In adopting rules pursuant to this section, the Commission shall define categories of standards to which such institutions and facilities shall be subject and shall establish criteria for the placement of any such institution or facility into one of the categories. This section shall not apply to State institutions and facilities subject to inspection under G.S. 130A-5(10). This section shall not apply to a single-family dwelling that is used for a family foster home or a therapeutic foster home, as those terms are defined in G.S. 131D-10.2.

(a1) Notwithstanding any law, rule, or policy to the contrary, the frequency of food service inspections in nursing homes or nursing home beds licensed under Part 1 of Article 5 of Chapter 131E of the General Statutes or Part 1 of Article 6 of Chapter 131E of the General Statutes that are also certified by the Centers for Medicare and Medicaid Services shall be reduced to a minimum of two inspections per year until October 1, 2012, and thereafter reduced to a minimum of one inspection per year, if the facility achieves a grade "A" sanitation score. If the facility receives a grade "B" or lower on its annual food service inspection, the county may conduct inspections until the food service operation achieves a grade "A" sanitation score. Nothing in this section prohibits the county from conducting an evaluation or inspection in response to a complaint or in the interest of public safety.

(b) Rules that establish a minimum distance from a building foundation for a water supply well shall provide that an institution or facility located in a single-family dwelling served by a water supply well that is located closer to a building foundation than the minimum distance specified in the rules may be licensed or approved if the results of water testing meet or exceed standards established by the Commission and there are no other potential health hazards associated with the well. At the time of application for licensure or approval, water shall be sampled and tested for pesticides, nitrates, and bacteria. Thereafter, water shall be sampled and tested at intervals determined by the Commission but not less than annually. A registered sanitarian or other health official who is qualified by training and experience shall collect the water samples as required by this subsection and may examine the well location to determine if there are other potential health hazards associated with the well. A well shall comply with all other applicable sanitation requirements established by the Commission.

(c) The Department may suspend or revoke a license or approval for a violation of this section or rules adopted by the Commission. (1945, c. 829, s. 1; 1957, c. 1357, s. 1; 1973, c. 476, s. 128; 1983, c. 891, s. 2; 1987, c. 543, s. 1; 1989, c. 727, s. 143; 1997-443, s. 11A.79; 1998-136, s. 1; 2001-109, s. 1; 2001-487, s. 84(a); 2011-226, s. 1.)

SECTION .1300 - SANITATION OF HOSPITALS, NURSING HOMES, ADULT CARE HOMES, AND OTHER INSTITUTIONS

15A NCAC 18A .1301 DEFINITIONS

The following definitions shall apply throughout this Section in the interpretation and enforcement of this Section:

(1) "Disinfect" means a process used on inanimate surfaces to destroy or irreversibly inactivate infectious fungi and bacteria but not necessarily their spores.

(2) "Environmental Health Specialist" means a person authorized by the Department of Environment and Natural Resources under G.S. 130A-6 to enforce environmental health rules adopted by the Commission for Health Services.

(3) "Institution" includes the following establishments providing room or board and for which a license or certificate of payment must be obtained from the Department of Health and Human Services, other than those operated exclusively by the State of North Carolina:

(a) hospital, as defined in G.S. 131E-76 including doctors' clinics with food preparation facilities;

(b) nursing home, as defined in G.S. 131E-101;

(c) sanitarium, sanatorium, and any similar establishment, other than hospital and nursing home, for the recuperation and treatment of 13 or more persons suffering from physical or mental disorders;

(d) adult care home, providing custodial care on a 24-hour basis for 13 or more persons, including homes for the aged;

(e) orphanage, or children's home providing care on a 24-hour basis for 13 or more children.

However, the term shall not include a child day care facility, an adult day service facility as defined in 15A NCAC 18A .3300 or a residential care facility as defined in 15A NCAC 18A .1600.

(4) "Department of Environment and Natural Resources" shall mean the Secretary, or his authorized representative.

(5) "Local health director" shall mean local health director as defined in G.S. 130A-2(6) or his authorized representative.

(6) "Patient" means a patient or resident living in an institution as defined in this Section.

(7) "Person" shall mean an individual, firm, association, organization, partnership, business trust, corporation, or company.

(8) "Personal Hygiene" means maintenance of personal health, including grooming, brushing teeth, showering, applying makeup, or washing/drying face, hands, and body.

(9) "Potentially hazardous food" means any food or ingredient, natural or synthetic, in a form capable of supporting the growth of infectious or toxigenic microorganisms, including Clostridium botulinum. This term includes raw or heat treated foods of animal origin, raw seed sprouts, and treated foods of plant origin. The term does not include foods that have a pH level of 4.6 or below or a water activity (Aw) value of 0.85 or less.

(10) "Sanitize" means a bactericidal treatment that meets the temperature and chemical concentration levels in 15A NCAC 18A .2619.

(11) "Soiled utility room" means a room or area with fixtures used for cleaning and disinfecting soiled patient-care items.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;

Amended Eff. March 1, 2003 (see S.L. 2002-160); August 1, 1998; February 1, 1997; September 1, 1990; March 1, 1988;
Temporary Amendment Eff. June 1, 2003;
Amended Eff. February 1, 2004.

15A NCAC 18A .1302 APPROVAL OF PLANS

In addition to any other licensure requirements, plans shall be submitted to the local health department for review and approval before beginning construction. Construction shall comply with the Rules of this Section.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); April 1, 1997; September 1, 1990; June 30, 1980.

15A NCAC 18A .1303 WATER SUPPLY AND SEWERAGE FACILITIES

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Repealed Eff. September 1, 1990.

15A NCAC 18A .1304 INSPECTIONS

(a) Institutions shall be graded once each six months and food services at institutions that prepare and serve meals to 13 or more patients or residents shall be inspected at least once each quarter.

(b) The grading of institutions shall be done on inspection forms furnished by the Department to local health departments. The form shall include the following information:

(1) the name and address of the facility;
(2) the name of the person in charge of the facility;
(3) the standards of construction and operation as listed in .1309 - .1324 of this Section;
(4) the score; and
(5) the signature of the authorized agent of the Department.

(c) Whether or not a permit is required under G.S. 130A-248, inspections of food preparation and central dining areas in institutions serving meals to 13 or more patients or residents shall be documented separately using the inspection forms and grading system used for grading restaurants as specified in current "Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments" 15A NCAC 18A .2600. When grading the food preparation and central dining areas of institutional food services that are not required to obtain a permit under G.S. 130A-248, the provisions of Rule .1323(d) of this Section shall supercede the provisions of Rule 15A NCAC 18A .2610(e) regarding animals in dining areas. Except as required by G.S. 130A-247 through 250, food services at institutions shall not be required to obtain foodhandling establishment permits. Facilities that the "Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments" are made effective by the rules of this Section that were in operation before March 1, 2003 may continue to use equipment and construction in use on that date if no imminent hazard exists. Points shall not be deducted from the food service sanitation score for existing equipment that is kept clean and performs the task for which it is used. Replacement equipment for these facilities shall comply with 15A NCAC 18A .2600.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 1, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990; June 30, 1980;
Temporary Amendment Eff. June 1, 2003;
Amended Eff. February 1, 2004.

15A NCAC 18A .1305 GRADING RESIDENTIAL CARE FACILITIES IN INSTITUTIONS

If an institution includes one or more residential care facilities each providing room or board for 12 persons or fewer, the rules in 15A NCAC 18A .1600 shall apply and grading of the residential care facilities shall be in accordance with the residential care and these Rules do not apply.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990.

15A NCAC 18A .1306 PUBLIC DISPLAY OF GRADE CARD

(a) Whenever an inspection of an institution is made, the Environmental Health Specialist shall remove the existing grade card, issue a new grade card, and post the new grade card where it may be readily observed by the public upon entering the facility. The administrator shall be responsible for keeping the grade card posted at the location designated by the Environmental Health Specialist at all times. If the administrator objects to the location designated by the Environmental Health Specialist, then the administrator may suggest an alternative location which meets the criteria of this Rule.

(b) Private institutions are inspected and graded by Environmental Health Specialists employed by the local health departments, under the direction of the local health directors.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); July 1, 1986.

15A NCAC 18A .1307 REINSPECTIONS

Upon receipt of a request from the management for a reinspection for the purpose of raising the alphabetical grade of the institution, the Environmental Health Specialist shall make an unannounced inspection after the lapse of a reasonable period of time, not to exceed 30 days.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160).

15A NCAC 18A .1308 APPROVED INSTITUTIONS AND SCORING SYSTEM

(a) The sanitation grading of all institutions shall be based on a system of scoring wherein all institutions receiving a score of at least 90 percent shall be awarded Grade A; all institutions receiving a score of at least 80 percent and less than 90 percent shall be awarded Grade B; all institutions receiving a score of at least 70 percent and less than 80 percent shall be awarded Grade C; and all institutions receiving a score of less than 70 percent do not meet the minimum sanitation standards. If an institution or an institutional food service fails to maintain a sanitation score of at least 70 percent or if the Environmental Health Specialist determines that conditions found at the institution at the time of any inspection are dangerous to the health of residents or the public, the Environmental Health Specialist shall notify the licensing agency within 24 hours. A copy of the inspection report documenting the dangerous conditions shall be sent to the licensing agency within two working days following the inspection.

(b) Sanitation scores for institutions shall be determined by an Environmental Health Specialist authorized by the Department by completing an inspection report Form DENR 1213. The score is a percentage compliance determined by deducting points from 100 percent for each item found not to be in compliance with the Rules of this Section. The authorized Environmental Health Specialist shall deduct full or half credit for non-compliant items based on the severity, pervasiveness and persistence of the rule violation. The percentage point value of each item is determined as follows:

(1) Violation of Rule .1309 of this Section regarding cleanability of floors and provision of floor drains shall be assessed a value of two points
(2) Violation of Rule .1309 of this Section regarding cleaning and maintenance of floors and carpet shall be assessed a value of two points.
(3) Violation of Rule .1310 of this Section regarding cleanability and repair of walls and ceilings shall be assessed a value of two points.

(4) Violation of Rule .1311(a) of this Section regarding lighting levels shall be assessed a value of two points.
(5) Violation of Rule .1311(b) or (c) of this Section regarding ambient air temperatures and cleaning of ventilation equipment shall be assessed a value of two points.
(6) Violation of Rule .1311(d) of this Section regarding moisture control shall be assessed a value of three points.
(7) Violation of Rule .1311(e) of this Section regarding control of indoor smoke exposure shall be assessed a value of two points.
(8) Violation of Rules .1312(a), (b), or (f) of this Section regarding location, cleaning and repair of toilet, handwashing and bathing facilities shall be assessed a value of two points.
(9) Violation of Rule .1312(b) of this Section regarding toilet rooms shall be assessed a value of one point.
(10) Violation of Rule .1312(c) of this Section regarding bedpans, urinals, bedside commodes and emesis basins shall be assessed a value of one point.
(11) Violation of Rule .1312(c) or (d) of this Section regarding provision, accessibility and use of hand sinks shall be assessed a value of two points.
(12) Violation of Rule .1312(d) of this Section regarding equipment for handwashing facilities shall be assessed a value of three points.
(13) Violation of Rule .1312(e) of this Section regarding hot water temperature at lavatory and bathing facilities shall be assessed a value of two points.
(14) Violation of Rule .1312(f) of this Section regarding accessability and mixing of cleaning and disinfectant agents shall be assessed a value of two points.
(15) Violation of Rule .1313(a) or (d) of this Section regarding water supply and cross-connections shall be assessed a value of four points.
(16) Violation of Rule .1313 (e) or (f) of this Section regarding quantity of hot water and backup water supply plans shall be assessed a value of two points.
(17) Violation of Rule .1314(a) of this Section regarding cleaning, repair and flow regulation of drinking fountains shall be assessed a value of two points.
(18) Violation of Rule .1314(a) of this Section regarding drinking utensils shall be assessed a value of two points.
(19) Violation of Rule .1314(b) of this Section regarding protection of ice and cleaning and repair of ice making and handling equipment and utensils shall be assessed a value of two points.
(20) Violation of Rule .1315 of this Section regarding wastewater disposal shall be assessed a value of four points.
(21) Violation of Rule .1316(a), (b) or (c) of this Section regarding solid waste storage and container cleaning facilities shall be assessed a value of four points.
(22) Violation of Rule .1316(d) of this Section regarding solid waste disposal and control of insect breeding or nuisance shall be assessed a value of two points.
(23) Violation of Rule .1316(e) of this Section regarding handling and disposal of medical wastes shall be assessed a value of two points.
(24) Violation of Rule .1317(a) of this Section regarding exclusion of vermin shall be assessed a value of three points.
(25) Violation of Rule .1317(b) of this Section regarding storage and handling of pesticides shall be assessed a value of two points.
(26) Violation of Rule .1317(c) of this Section regarding cleaning and maintenance of premises shall be assessed a value of two points.
(27) Violation of Rule .1317(e) or (f) of this Section regarding pet maintenance shall be assessed a value of two points.
(28) Violation of Rule .1318(a) of this Section regarding storage areas shall be assessed a value of one point.
(29) Violation of Rule .1318(b) of this Section regarding mop sinks shall be assessed a value of one point.
(30) Violation of Rule .1318(c) of this Section regarding medication carts shall be assessed a value of two points.
(31) Violation of Rule .1318(d) of this Section regarding feeding syringes, oral suction catheters and tube-feeding bags shall be assessed a value of two points.

(32) Violation of Rule .1319(a) of this Section regarding cleaning and repair of furniture and use of mattress covers shall be assessed a value of two points.
(33) Violation of Rule .1319(b) of this Section regarding linen changes and handling of soiled laundry shall be assessed a value of two points.
(34) Violation of Rule .1319 of this Section regarding laundry areas and equipment, cleaning and sanitizing of laundry, and storage and handling of clean laundry shall be assessed a value of two points.
(35) Violation of Rule .1319(c) of this Section regarding repair, storage, cleaning and disinfection of patient contact items shall be assessed a value of one point.
(36) Violation of Rule .1320 of this Section regarding approval, cleaning and sanitizing food contact items shall be assessed a value of two points.
(37) Violation of Rule .1320 of this Section regarding approved uses of activity kitchens shall be assessed a value of one point.
(38) Violation of Rule .1320(b) of this Section regarding handwashing lavatories in foodhandling areas shall be assessed a value of two points.
(39) Violation or Rule .1321(a) of this Section regarding food sources and supplies shall be assessed a value of four points.
(40) Violation of Rule .1321(b) of this Section regarding disposition of food brought by employees or visitors shall be assessed a value of one point.
(41) Violation of Rule .1322 of this Section regarding milk and milk products shall be assessed a value of two points.
(42) Violation of Rule .1323(a) of this Section regarding food protection, temperature control and time in lieu of temperature shall be assessed a value of four points.
(43) Violation of Rule .1323(b) of this Section regarding hot and cold food storage and display units and thermometers shall be assessed a value of one point.
(44) Violation of Rule .1323(c) of this Section regarding food storage shall be assessed a value of one point.
(45) Violation of Rule .1323(d) of this Section regarding control of live animals in food service areas shall be assessed a value of two points.
(46) Violation of Rule .1324(a) of this Section regarding employee clothing and tobacco use while handling food shall be assessed a value of one point.
(47) Violation of Rule .1324(a) or (b) of this Section regarding employee hand washing and hand antisepsis shall be assessed a value of three points.
(48) Violation of Rule .1324(c) of this Section regarding exclusion of persons with infections from food service work shall be assessed a value of two points.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. February 1, 2004; August 1, 2002.

15A NCAC 18A .1309 FLOORS

(a) All floors in intensive care units, bathrooms, showers, hydrotherapy areas, operating rooms, soiled utility rooms and laundry areas shall be of smooth, non-absorbent materials and so constructed as to be easy to clean. Floors shall be free of obstacles to cleaning, and shall be kept clean and in good repair. Carpeting shall be maintained clean, odor free, dry and in good repair.

(b) In all rooms in which floors are subjected to flooding-type cleaning, floors shall be of nonabsorbent materials, shall be sloped to drain and be provided with floor drains.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990.

15A NCAC 18A .1310 WALLS AND CEILINGS

The walls and ceilings of all rooms and areas shall be kept clean and in good repair. All walls shall be easily cleanable and shall have washable surfaces to the highest level reached by splash or spray in rooms or areas where such occur.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160).

15A NCAC 18A .1311 LIGHTING, VENTILATION AND MOISTURE CONTROL

(a) All areas shall be provided with sufficient illumination to effectively perform all operations, including cleaning, and shall have at least 10 foot candles of light at 30 inches above the floor in all areas other than food service areas. Food service areas shall be lighted as required for restaurants in "Rules Governing The Sanitation of Restaurants and other Foodhandling Establishments" 15A NCAC 18A .2600.
(b) Ventilation equipment shall be kept clean and in good repair.
(c) Ambient air temperatures shall be maintained in the range of 65° F to 85° F.
(d) Moisture shall be controlled such that there is no evidence of microbial growth on interior surfaces and objects.
(e) Indoor smoking, including the carrying of any lit cigarette, pipe, cigar, or other similar product containing tobacco or other substances shall be restricted to dedicated smoking rooms. Smoking rooms shall be ventilated to prevent environmental tobacco smoke from moving into other occupied portions of the building. There shall be no obligation to establish such smoking rooms.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990; July 1, 1986; October 1, 1985.

15A NCAC 18A .1312 TOILET: HANDWASHING: LAUNDRY: AND BATHING FACILITIES

(a) All institutions shall be provided with toilet, handwashing, and bathing facilities that are conveniently located and readily accessible to residents and staff. These facilities, and laundry facilities when provided, shall be kept clean and in good repair.
(b) Toilet facilities shall comply with the requirements of the state agency licensing the facility. Toilet rooms shall not be used for storage. Fixtures and furnishings shall be kept clean and in good repair. Durable, legible signs shall be posted or stenciled conspicuously in each toilet room for food service employees directing them to wash their hands before returning to work.
(c) Institutions where bedpans, urinals or emesis basins are used shall provide facilities for emptying, cleaning, and disinfecting bedpans, urinals and emesis basins. Bedpans, urinals and emesis basins shall be cleaned after each use and shall be disinfected before use by other patients. Where bedpans are cleaned in patient rooms, bedpan cleaning facilities shall consist of a water closet with bedpan lugs or spray arms. Where facilities for cleaning bedpans are not provided in patient rooms, bedpans shall be taken to a soiled utility room and be cleaned and disinfected using an EPA registered hospital disinfectant after each use. Where disposable bedpans are reused, they shall be labeled with the patient's name and date and shall not be used by more than one patient. Bedside commodes shall be cleaned after each use and shall be cleaned and disinfected before use by successive patients. Hand sinks shall not be used for cleaning bedpans or bedside commodes.
(d) Handwashing facilities shall be accessible to all areas where personnel may be exposed to bodily excretions or secretions and in sterile supply processing areas, medication rooms, laundry areas, and soiled utility rooms. Any area where personnel may be exposed to bodily excretions or secretions shall have handwashing facilities located in the same room or have a doorway connecting to an adjacent room or corridor containing handwashing facilities. All lavatories shall be supplied with hot and cold running water through a mixing faucet, or with tempered warm water, soap, and sanitary towels or hand-drying devices. Facilities in operation prior to March 1, 2003 that do not have handwashing lavatories in all areas required shall not be required to install additional lavatories if an approved hand hygiene program is used. Hand hygiene programs shall be approved by the Environmental Health Specialist case-by-case based on type and frequency of activities involving contamination with bodily excretions or secretions, use of gloves to reduce contamination, availability of pre-moistened detergent wipes for hand cleaning, use of alcohol

rubs or other skin antiseptics, and availability of handwashing facilities on the same wing or floor of the building. Handwashing facilities shall be provided in kitchens and any other food preparation areas in addition to any lavatories provided at employees' toilet rooms. Sinks used for washing utensils and equipment shall not be accepted as a substitute for required handwashing facilities. Handwash lavatories shall be used only for handwashing. Lavatories provided for use of patients or residents shall be used only for handwashing, personal hygiene, rinsing feeding tubes and obtaining water. Lavatories used for handwashing or personal hygiene shall not be used for disposal of body fluids or cleaning soiled linens. Lavatories in medication rooms used primarily for handwashing can be used for other purposes, such as disposal of medications, which do not interfere with effective handwashing.
(e) Water heating facilities shall provide hot water within the temperature range of 100 degrees F to 116 degrees F at all lavatories and bathing facilities.
(f) Bathing facilities as required by the licensing agency shall be provided, maintained and kept clean. Bathing facilities shall be supplied with hot and cold running water and a mixing device, or tempering device. Shared bathing equipment that has contact with patient's skin shall be cleaned with detergent and an EPA registered hospital disinfectant between patient uses. Manufacturer's instructions shall be followed for cleaning equipment with pumps. A supply of cleaning and disinfectant agents shall be accessible to bathing areas. Where disinfectants are mixed on site, the concentration of the mix shall be assured by use of a metering pump, measuring device or chemical test kit.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;
Temporary Amendment Eff. June 1, 2003;
Amended Eff. February 1, 2004.

15A NCAC 18A .1313 WATER SUPPLY
(a) Water supplies at institutions shall meet the requirements in 15A NCAC 18C or 15A NCAC 18A .1700.
(b) Non-community public water supplies shall be listed with the Public Water Supply Section, Division of Environmental Health.
(c) In institutions that use a non-community water supply, a sample of water shall be collected by the Department at least once a year and submitted to the Division of Laboratory Services or other laboratory certified by the Department to perform bacteriological examinations.
(d) Cross-connections with sewage lines, non-potable water supplies, or other potential sources of contamination are prohibited.
(e) Hot water heating facilities shall be provided. Hot and cold running water under pressure shall be provided to food preparation areas, and to any other areas where water is required in sufficient quantities to carry out all operations.
(f) The local health department shall be immediately notified if the primary water supply is interrupted for more than four hours. Each institution shall have a plan to obtain a backup water supply in the event that the water supply is lost for more than four hours. The backup water supply plan shall provide for two liters of water per day per person for drinking. The backup water supply plan shall include a plan for either relocating residents or providing an alternative source of water for essential functions such as food preparation, hand washing, bathing, cleaning, dishwashing, laundry and disposal of bodily waste. The amount of water provided for uses other than drinking may be reduced if the plan includes alternatives for water use for services such as laundry and dishwashing. If an assessment determines that tap water is not to be used for drinking, sources shall be prominently labeled or hooded to restrict use and potable water shall be provided.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990; July 1, 1986;
Temporary Amendment Eff. June 1, 2003;
Amended Eff. February 1, 2004.

15A NCAC 18A .1314 DRINKING WATER FACILITIES: ICE HANDLING

(a) Drinking fountains shall be of sanitary angle-jet design, kept clean, and properly regulated. All multi-use utensils used for service of water in patients' rooms, including glasses, pitchers, and drinking tubes, shall be cleaned and sanitized before being used by any other individuals. Disposable water pitchers shall be marked with the patient's name, used only by that patient and shall be disposed of and replaced when visibly soiled.

(b) Ice shall be handled, transported, stored, and dispensed in such a manner as to be protected against contamination. Ice machines, buckets, other containers, and scoops shall be cleaned on a regular schedule such that they are kept free of scum, rust, mold or other contamination. Ice machines, buckets, other containers and scoops shall be maintained in good repair and shall be protected from the elements, splash, drip, dust, vermin, other contamination, and from use by unauthorized personnel. Ice machines and storage chests which are accessible to patients or the public shall provide ice through automatic ice dispensing equipment which prevents the contamination of stored ice.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990.

15A NCAC 18A .1315 LIQUID WASTES

All wastewater shall be disposed of in accordance with 15A NCAC 18A .1900 or 15A NCAC 02H .0200.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Amended Eff. July 1, 1977;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990.

15A NCAC 18A .1316 SOLID WASTES

(a) All solid wastes containing food scraps or other decomposable materials shall, prior to disposal, be kept in leak-proof, non-absorbent containers, such as standard garbage cans, which shall be kept covered with tight-fitting lids when filled or stored, or not in continual use; provided that such containers need not be covered when stored in a special vermin-proofed room, such as a refrigerated garbage room, or enclosure.

(b) All dry rubbish (including scrap paper, cardboard boxes, packing crates, etc.) shall be stored in containers, rooms, or designated areas.

(c) The rooms, enclosures, designated areas, and containers shall be adequate for the storage of all solid wastes accumulating on the premises. Cleaning facilities for waste containers shall be provided. Containers, rooms, or designated areas shall be kept clean.

(d) All solid wastes shall be disposed of with sufficient frequency and in such a manner as to prevent insect breeding or public health nuisances.

(e) Medical wastes shall be handled and disposed of as required in North Carolina "Solid Waste Management Rules" 15A NCAC 13B .1200 Medical Waste Management.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990.

15A NCAC 18A .1317 VERMIN CONTROL: PREMISES: ANIMAL MAINTENANCE

(a) Effective measures shall be taken to keep flies, rodents, cockroaches, and other vermin out of the establishment and to prevent their breeding or presence on the premises. All openings to the outer air shall be protected against the entrance of flies and other flying insects by self-closing doors, closed windows, 16-mesh or finer screening, controlled air currents, or other effective means.

(b) Only those pesticides shall be used which have been approved for a specific use and registered with the Environmental Protection Agency and with the North Carolina Department of Agriculture in accordance with the "Federal Insecticide, Fungicide and Rodenticide Act" and the "North Carolina Pesticide Law". Such pesticides shall be used as directed on the label and shall be so handled and stored as to avoid health hazards.

(c) The premises under control of the management shall be kept neat, clean, and free of litter. There shall be no fly or mosquito breeding places, rodent harborages, or undrained areas on the premises.
(d) Cleaning shall minimize accumulation of feces and other allergens generated by insects and other vermin.
(e) Animal pens, litter boxes, bird cages and other areas on the premises shall be cleaned to minimize accumulation of animal wastes, pet dander and allergens.
(f) Copies of veterinary records for all resident pets shall be kept on the premises.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990.

15A NCAC 18A .1318 MISCELLANEOUS
(a) Suitable rooms or spaces shall be provided for the storage of all necessary equipment, furniture and supplies, and kept clean. All patient care or consumable items shall be stored at least eight inches above the floor to prevent water contamination from cleaning floors and shall not be stored below exposed sewer lines.
(b) Mop receptors or sinks shall be provided and used for the cleaning of mops and the disposal of mop water. Other plumbing fixtures shall not be used for these purposes.
(c) Medication carts shall be cleaned when visibly soiled. Food and utensils used on medication carts shall be handled in a sanitary manner. Unused medication cups shall be kept covered or inverted. Sharps containers on medication carts shall be affixed or secured to prevent spillage.
(d) Feeding syringes which are reused shall be labeled with the patient's name and date opened, shall be disassembled and rinsed after each use, and shall be disposed of within 24 hours of first use. Tube feeding bags shall be changed within the time period specified by the manufacturer. Oral suction catheters which are reused shall be flushed after each use and shall be disposed of within 24 hours of first use. Feeding syringes and oral suction catheters shall be stored in a clean container.

History Note: Authority G.S. 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160).

15A NCAC 18A .1319 FURNISHINGS AND PATIENT CONTACT ITEMS
(a) All furniture, bed springs, mattresses, sleeping mats, draperies, curtains, shades, venetian blinds, or other furnishings in institutions shall be kept clean and in good repair. Mattresses shall be kept clean, dry and odor free.
(b) Clean bed linen in good repair shall be provided for each individual and shall be changed when soiled. Soiled linen shall be placed in a covered container or bag at the point of use and stored and handled so as to contain and minimize aerosolization of and exposure to any waste products. Soiled laundry shall be handled and stored separately from clean laundry using separate cleanable carts or bags. Carts used for soiled laundry shall be labeled for soiled laundry use only. If hot water is used, linen including sheets, pillow cases, absorbent pads, towels and wash cloths provided by the facility shall be washed with a detergent in water at least 71°C (160°F) for 25 minutes. If low temperature (less than 71° C) laundry cycles are used, linens shall be washed in at least 50 parts per million chlorine or an EPA Listed laundry sanitizer shall be used in accordance with the manufacturer's instructions. This shall not preclude the approval of other chemicals or processes shown to produce a 99.9 percent reduction of the pathogens Staphylococcus aureus, Klebsiella pneumoniae and Pseudomonas aeruginosa on laundry. The wash temperatures and chemicals required for linens shall not apply to personal laundry provided and used by a resident. Clean linen shall be stored and handled in a separate room or area, or in another manner that will prevent contamination of clean linen. Laundry areas and equipment shall be kept clean.
(c) Patient contact items shall be kept clean and in good repair. Soiled patient contact items shall be taken to a designated area for cleaning and shall be stored separately from clean items. A room or area shall be provided for cleaning patient contact equipment such as wheelchairs. Patient contact items such as diaper changing surfaces that become contaminated during use shall be cleaned and disinfected after each use. Shared toys subject to mouthing shall be washed and rinsed with soap and water and disinfected with 70 percent alcohol or 100 parts per million chlorine after each day's use. Shared plush toys shall be laundered after each day's use. Shared toys that are not washable shall be gas sterilized or disposed of when soiled.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); August 1, 1998; February 1, 1997; September 1, 1990;
Temporary Amendment Eff. June 1, 2003;
Amended Eff. February 1, 2004.

15A NCAC 18A .1320 FOOD SERVICE UTENSILS AND EQUIPMENT

(a) All food service equipment and utensils used in institutions for preparing meals for 13 or more people shall comply with the requirements of "Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments" 15A NCAC 18A .2600. Residential style rehabilitation activity kitchens with domestic utensils and equipment may be used by groups of 12 or less people to prepare meals only for members of the group. Potentially hazardous foods prepared in rehabilitation activity kitchens shall not be served to groups of more than 12 people. This shall not preclude the use of an activity kitchen as a serving area for meals catered from a main kitchen and served to groups of 13 or more people in connection with a planned event from which the public is excluded. For planned events, the equipment in the activity kitchen may be used for heating prepared foods received from a main kitchen or a commercial source. Bread machines, soup kettles and other food contact items used at nutrition stations shall be so constructed as to be easily cleanable.

(b) At activity kitchens or nutrition stations, provisions shall be made for cleaning all food service utensils and equipment and sanitizing utensils and equipment not continuously subjected to high temperatures. Where utensils and equipment are not returned to a central kitchen for cleaning, designated nutrition stations shall be equipped with at least a two compartment sink with 24 inch drainboards or counter top space at each end for handling dirty items and air drying clean items. Sinks shall be of sufficient size to submerge, wash, rinse and sanitize utensils and equipment. At nutrition stations, dish machines listed with NSF International shall meet this provision. Any area where food is portioned, served or handled shall be equipped with a separate handwash lavatory with hot and cold mixing faucet, soap and individual towels or hand drying device. Separate handwashing lavatories shall not be required for activity kitchens used only by groups of 12 or less people.

(c) All kitchenware and food-contact surfaces of equipment, exclusive of cooking surfaces of equipment, used in the preparation or serving of food or drink, and all food storage utensils, shall be cleaned after each use. Cooking surfaces of equipment shall be cleaned at least once each day. All utensils and food-contact surfaces of equipment used in the preparation, service, display, or storage of potentially hazardous foods shall be cleaned and sanitized prior to each use. Non-food-contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;
Temporary Amendment Eff. June 1, 2003;
Amended Eff. February 1, 2004.

15A NCAC 18A .1321 FOOD SUPPLIES

(a) All food and food supplies provided by an institution shall be from sources that comply with North Carolina "Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments" 15A NCAC 18A .2600 and shall be clean, free from spoilage, free from adulteration and misbranding, and safe for human consumption.

(b) Food brought from home by employees or visitors of patients or residents shall be stored separately from the institution's food supply and shall be labeled with the name of the person to receive the food and the date the food was brought in and shall be kept only as long as it is clean, and free from spoilage. Labeling shall not be required for food items stored in employee-designated or individual resident’s refrigerators or rooms.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;

Temporary Amendment Eff. June 1, 2003;
Amended Eff. February 1, 2004.

15A NCAC 18A .1322 MILK AND MILK PRODUCTS
Milk and milk products shall comply with 15A NCAC 18A .1200 "Rules Governing Grade A Milk Sanitation".

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990; July 1, 1979.

15A NCAC 18A .1323 FOOD PROTECTION
(a) All food while being stored, prepared, transported, displayed, and served, shall be protected from contamination. All perishable foods shall be stored at temperatures which will protect against spoilage. All potentially hazardous food shall be maintained at safe temperatures (45 degrees F. or below, or 140 degrees F. or above) except during necessary periods of preparation and serving. Potentially hazardous foods served shall be either consumed or discarded within two hours of being removed from temperature control. Medications shall be stored in a manner which will not contaminate food or food products such as in separate covered containers or in separate refrigerators.
(b) Conveniently located refrigeration units, hot food storage and display units and effective insulated units shall be provided as needed to assure the maintenance of all food at required temperatures during storage, preparation, display, service, and transportation. Each refrigeration unit shall be provided with an indicating thermometer of such type and so situated that the thermometer can be easily read except that indicating thermometers shall not be required for food iced in coolers for transport.
(c) Containers of food shall be stored above the floor, on clean racks, dollies, slatted shelves, or other clean surfaces in such a manner as to be protected from splash or other contamination.
(d) No live animals shall be allowed in any room where food is prepared or stored. Live animals shall be allowed in dining areas if their presence will not result in contamination of food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles in the following situations:
(1) Fish or crustacea in aquariums or display tanks, or other animals in enclosed terrariums or glass enclosed aviaries;
(2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;
(3) In areas that are not used for food preparation such as dining and sales areas, support animals such as guide dogs that are trained to assist an employee or other person who is handicapped, are controlled by the handicapped employee or person, and are not allowed to be on seats or tables; and
(4) Pets in the common dining areas of group residences at times other than during meals if:
(A) Effective partitioning or self-closing doors prevent pets from entering food storage and food preparation areas;
(B) Condiments, equipment, and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present; and
(C) Dining areas including tables, countertops, and similar surfaces are cleaned after all pets have left the area and before the next meal service.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); October 1, 1993; September 1, 1990.

15A NCAC 18A .1324 EMPLOYEES
(a) While on duty, all employees shall wear visibly clean outer clothing and shall be clean as to their persons. No employee shall use tobacco in any form while engaged in the preparation and handling of food. Employees shall wash or decontaminate their hands:
(1) before beginning work;
(2) after each visit to the toilet;
(3) before and after patient contact, including oral feeding;

(4) after contact with a source of microorganisms (body fluids and substances, mucous membranes, nonintact skin, inanimate objects that are likely to be contaminated); and
(5) after removing gloves.

(b) When hands are visibly soiled, routine handwashing shall include a vigorous rubbing together of all surfaces of lathered hands for at least 10 seconds followed by thorough rinsing under a stream of water and drying with individual disposable towels or hand drying devices. When hands are not visibly soiled, hand antiseptics with alcohol-based hand rubs shall be acceptable for decontamination of hands. In the event of interruption of water supply or in settings where handwashing facilities are inadequate or inaccessible, hand decontamination can be achieved by using detergent containing toweletts and alcohol-based hand rubs.

(c) No person who has a communicable or infectious disease that can be transmitted by foods, or who knowingly is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough or nasal discharge, shall work in food service in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990.

15A NCAC 18A .1325 SEVERABILITY

If any provision of this Section or the application thereof to any person or circumstance, is held invalid, the remainder of the rules, or the application, of such provision to other persons or circumstances shall not be affected thereby.

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Readopted Eff. December 5, 1977.

15A NCAC 18A .1326 REFERENCE RULES

History Note: *Authority G.S. 130A-235;*
Eff. February 1, 1976;
Amended Eff. July 1, 1977;
Readopted Eff. December 5, 1977;
Amended Eff. June 10, 1978;
Repealed Eff. September 1, 1990.

15A NCAC 18A .1327 INCORPORATED RULES

(a) The North Carolina "Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments" 15A NCAC 18A .2600 are incorporated by reference including any subsequent amendments or editions. This material is available for inspection at the Department of Environment and Natural Resources, Division of Environmental Health, 2728 Capital Boulevard, Raleigh, NC. Copies may be obtained from Environmental Health Services Section, 1632 Mail Service Center, Raleigh, NC 27699-1632 at no cost.

(b) The North Carolina "Rules Governing Public Water Systems" 15A NCAC 18C are incorporated by reference including any subsequent amendments or editions. This material is available for inspection at the Department of Environment and Natural Resources, Division of Environmental Health, 2728 Capital Boulevard, Raleigh, NC. Copies may be obtained from Public Water Supply Section, 1634 Mail Service Center, Raleigh, NC 27699-1634 at no cost.

(c) The North Carolina "Rules Governing Protection of Water Supplies" 15A NCAC 18A .1700 are incorporated by reference including any subsequent amendments or editions. This material is available for inspection at the Department of Environment and Natural Resources, Division of Environmental Health, 2728 Capital Boulevard, Raleigh, NC. Copies may be obtained from Environmental Health Services Section, 1632 Mail Service Center, Raleigh, NC 27699-1632 at no cost.

(d) The North Carolina "Solid Waste Rules" 15A NCAC 13B .1200 Medical Waste Management are incorporated by reference including any subsequent amendments or editions. This material is available for inspection at the

Department of Environment and Natural Resources, Division of Environmental Health, 2728 Capital Boulevard, Raleigh, NC. Copies may be obtained from Solid Waste Section, 1646 Mail Service Center, Raleigh NC 27699-1646 at a cost of nine dollars ($9.00).

(e) The North Carolina "Rules Governing Grade A Milk Sanitation" 15A NCAC 18A .1200 are incorporated by reference including any subsequent amendments or editions. This material is available for inspection at the Department of Environment and Natural Resources, Division of Environmental Health, 2728 Capital Boulevard, Raleigh, NC. Copies may be obtained from Environmental Health Services Section, 1632 Mail Service Center, Raleigh, NC 27699-1632 at no cost.

History Note: *Authority G.S. 130A-235;*
Eff. March 1, 2003 (See S.L. 2002-160).

State of North Carolina • Beverly Eaves Perdue
Department of Health and Human Services
Albert A. Delia, Acting Secretary
Division of Public Health • Laura Gerald, MD, MPH, State Health Director
Environmental Health Section
www.ncdhhs.gov • www.publichealth.nc.gov

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