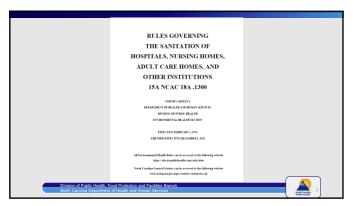
15A NCAC 18A .1300 Rules Governing the Sanitation of Hospitals, Nursing Homes, Adult Care Homes, and Other Institutions



1



2

What is an Institution?

"Institution" includes the following establishments that provide room or board and for which a license or certificate of payment must be obtained from the Department:

- Hospital
- Nursing Home
- Physical, Behavioral, or Mental Health (13 or more persons)
- Adult Care Home
- Residential Child Care Facility

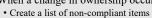
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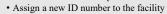


Who Issues the License?

- Facilities are licensed by the NC Division of Health Service Regulation (DHSR).
- Environmental Health does not permit the institution or the institution kitchen.













4

Definitions (.1301)

Definitions include:

- · Activity kitchen
- Administrator Ancillary kitchen
- Bed linens
- Clean
- · Dietary kitchen
- · EPA registered disinfectant
- Garbage
- Good repair
- Nourishment station
- Rehabilitation kitchen
- Resident
- Sanitize
- Time/Temperature Control for Safety



5

Activity Kitchen

- Kitchen for residents of an institution and their guests for preparing food for individual or group activities
- Available to residents or employees of a residential care facility if located in the same building





Ancillary Kitchen

- Used by the institution's employees for meal preparation and other work to support the dietary kitchen
- Shall meet .2600 Rules



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7

Dietary Kitchen

- Main kitchen used to provide meals and nutrition services to the institution's residents, employees, and guests
- Shall meet .2600 Rules



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8

Nourishment Station

Area where commercially packaged food that is used to provide nourishment to an institution's residents, employees, or guests is stored



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Rehabilitation Kitchen

- Used solely for the purpose of providing supervised therapeutic activities to residents, including occupational or physical therapy
- Food prepared shall not be consumed by anyone who is not a participant in the therapeutic activity



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10

Approval of Plans (.1302)

- Construction plans submitted to the local health department by the licensee
- Review and approval required prior to construction



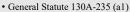
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11

Inspections (.1304)(a)

- Institution buildings are inspected once in a six-month period
- Food services are inspected quarterly <u>UNLESS...</u>
- A facility is certified by Medicare/Medicaid, food services are inspected at a minimum once per fiscal year





http://www.medicare.gov/NursingHomeCompare/search.aspx





Inspections (.1304)(c)

Facilities in operation prior to March 1, 2003:

- May continue to use equipment and construction in use on that date if no imminent hazard exists
- No points are deducted if equipment and construction is clean and performs task for which it is used
- Equipment that is replaced shall comply with .2600 Rules



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13

Grading Residential Care Facilities in Institutions (.1305)

- Some institutions contain residential care facilities that provide room or board for 12 persons or fewer
- The .1600 Rules shall apply and be used when grading these residential care facilities

RULES GOVERNING
THE SANITATION OF
RESIDENTIAL CARE
FACILITIES
15A NCAC 18A 1600
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14

Public Display of Grade Cards (.1306)

- REHS posts the grade card
- Grade card posted where it can be readily observed by the public when entering the facility



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Re-inspections (.1307)

- Re-inspections are unannounced
- Requested by facility to raise the alphabetical grade
- Must be conducted within <u>30</u> calendar days of request



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16

Scoring System (.1308)(a)

- · Grading based on ten-point scale
- Sanitation score is a percentage determined by deducting points from 100 for each item found not to be in compliance
- Deductions based on actual violations observed during the inspection
- Zero, one-half, or full deduction based on severity or recurring nature of the violation

A		90-100
В	\Rightarrow	80-89.5
C	\Rightarrow	70-79.5
No C	'rada =	~70

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Scoring System (.1308)(b)

If the institution or institution's dietary kitchen fails to score at least 70%:

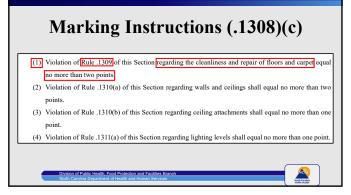
- REHS shall notify the licensing agency within 24 hours of completing the inspection
- Provide copy of the inspection report to the licensing agency within two business days of the date of the inspection

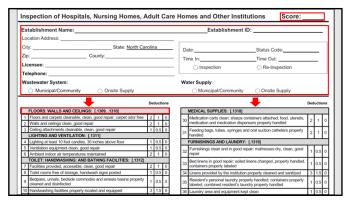


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NC Division of Health Service Regulation Complaint Main Number 919-855-4500 Website https://info.ncdhhs.gov/dhsr/ *No permit action since this is a licensed facility December of the basils. Food Publishes and Facilities





11	EPA registered disinfectants used according to manufacturers instructions: approved testing methods and devices used	2	1	Ī		37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	1	0		ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURI STATIONS: [,1320]	SH	MEN	п
	WATER SUPPLY: [.1313]					38	Food service equipment and utensils clean, good repair	1	0.5	lo.
13	Approved water supply	4	2	Ī)			3	1.5	
14	Bacteriological sampling current as required	2	1	I)		Handwash lavatory provided and properly equipped	2		0
15	No cross-connections observed	2	1	Т	0				0.5	
16	Hot water between 105°F and 116°F	3	1.5	Ī	5		FOOD SUPPLIES: I.13211	-	0.5	10
17	Back-up water supply plan available and complete	1	0.5	Ī	0			_		-
	DRINKING WATER FACILITIES: ICE HANDLING: [.1314]					42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
18	Drinking fountains clean, good repair	1	0.5	Ī)	Н		Н	Н	Н
15	Multi-use utensils for service of ice and water cleaned, sanitized, good repair, single use utensils not reused	2	1	1	0	43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
20	loe protected and clean; dispensed properly; ice machines, scoops containers; clean, good repair	2	1	Ī	,		FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]			
Н	LIQUID WASTES: [.1315]	-	-	۰	1		Time/Temperature Control for Safety (TCS) foods maintained as		2	0
21	Approved sewage disposal	Τ4	1 2	T	5	**	required	•	1 4	10
	Moo basins or mop sinks used for mop waste		1.5				Hot and cold holding equipment provided; thermometers provided,		0.5	
	SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]	10	1.50	-	1	40	accurate		0.5	ľ
Н	Solid waste containers properly constructed, covered where	$\overline{}$		т	٦.	46	Food properly stored and protected from contamination	1	0.5	0
23	required; good repair	1	0.5	ľ)	47	No live animals where food is prepared or stored; proper measures	2		0
24	Refuse, recyclables, and returnables properly stored	1	0.5	t)	~/	to prevent contamination	-	١.	ľ
25	Containers and areas clean: sufficient capacity	1	0.5	t	5		EMPLOYEES: [.1324]			
26	Premises properly maintained	2	1	t	5	48	Clean outer clothing	2	1	0
27	Medical waste properly handled and disposed of	2	1	t	5	49	Hands washed when required	3	1.5	0
Н	PEST CONTROL: PESTICIDES: [.1317]			•	1	50	Hands properly washed or decontaminated	3	1.5	0
28	No pest presence: effective pest control measures	Τī	0.5	T	5	51	Proper use of restriction, exclusion, and reporting	4	2	0
25	Pesticides registered and approved for institutional use, properly handled	2	1	Ī		52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0
	•			_	_		Total Deductions:	_	_	_



Review establishment file Inspection history (1-3 previous inspections) Complaints Onsite wastewater/water system information Verify demographical information

Do You Have Your Equipment?

- Thermometer/thermocouple
- Chemical test kits
- Flashlight
- Forms and administrative materials



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Conducting the Inspection INSPECTOR

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When You Arrive

- Enter the main entrance of the facility
- Introduce yourself
- Ask the Administrator to accompany you during the inspection
- Suggest housekeeping, maintenance, and any other staff members to accompany you



New Accounts 27

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When You Arrive

Ask the administrator:

- Any active outbreaks in the facility?
 - COVID-19
 - Viral (Norovirus)
 - Bacterial (C. difficile)
- Isolation/quarantine areas to avoid?
- Procedures when entering resident/patient rooms





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Communication

- Establish rapport
- Be an active listener
- Ask strategic questions
- Sell EH concepts
- Be respectful
- Be interactive



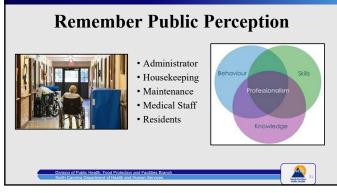


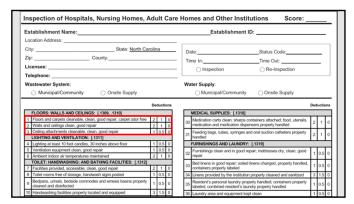
29

Communication

- Ask a lot of open-ended questions
- Ask for on-site correction of violations
- Set a good example
 - Handwashing, hand sanitizer, gloves
- Ask to see documentation early
 - Backup water supply plan
 - Hand hygiene program (if required)
 - Vomit & diarrheal event clean-up plan





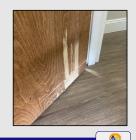


Floors (.1309) Smooth & non-absorbent material Kept clean & in good repair Carpet odor-free #1 on inspection form

Walls & Ceilings (.1310)(a)

Interior walls & ceilings

- Kept clean & in good repair
- Doors, windows, and window trim
- #2 on inspection form



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Ceiling Attachments (.1310)(b)

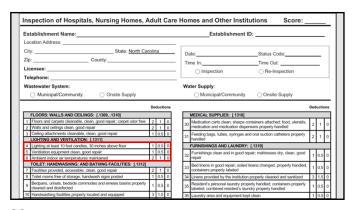
Ceiling attachments

- Kept clean & in good repair
- Light fixtures, fans, vents
- #3 on inspection form



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35



Lighting (.1311)(a)

- At least 10 fc of light at 30 inches above the floor in all interior areas
- #4 on inspection form

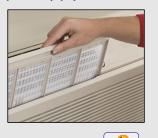


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Ventilation (.1311)(b)

- Ventilation equipment kept clean, in good repair
- #5 on inspection form



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38

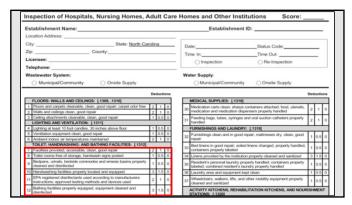
Indoor Air Temperature (.1311)(c)

- Ambient indoor air temperature maintained at or below <u>85°F</u>
- #6 on inspection form



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Toilet: Handwashing: and Bathing Facilities (.1312)(a)

- Accessible to residents and staff
- Kept clean and in good repair
- #7 on inspection form





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Toilet Rooms (.1312)(b)

- Toilet rooms not used for storage
- Handwashing sign posted in rooms used by institution employees
- #8 on inspection form



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	n Carolina Departme	nt of Health and Hun	nan Services



Bedpans, Bedside Commodes, Urinals & Emesis Basins (.1312)(c)

- Facilities provided for emptying, cleaning, and disinfecting
- Kept clean
- Disinfected before use by other residents
- Includes shared diaper changing surfaces



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Bedpans, Bedside Commodes, Urinals & Emesis Basins (.1312)(c)

- When reused, labeled so they are associated with an individual resident
- Shall not be used by more than one resident
- #9 on inspection form





44

Handwashing Facilities (.1312)(d)

- Located per licensing agency requirements:
 - Patient rooms
 - Toilet rooms (unless connected to a patient room with hand sink)
 - Therapy rooms
 - Drug storage and preparation areas
 - Clean and soiled utility
 - Nursing units
 - Nourishment stations
- #10 on inspection form







Hand Hygiene Program (.1312)(d)

- Written plan implemented when handwashing facilities are not located in required areas
- Must be approved by the LHD prior to implementation; written approval provided to licensee



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Hand Hygiene Program (.1312)(d)

- Plan should address:
 - Type and frequency of activities that involve employee or resident contact with bodily excretions or secretions
 - The number of handwashing facilities on each wing or floor of an institution's building or buildings
- •#11 on inspection form

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Handwashing Facilities (.1312)(d)

Equipped with:

- Running water
- Tempering device

Supplied with:

- Soap
- Disposable or individual towel *or* hand-drying devices
- #10 on inspection form





Handwashing Facilities (.1312)(d)

- Can be used only for handwashing
- Cannot be used for disposal of bodily fluids or washing items that are not clean





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49

Handwashing Facilities (.1312)(d)

In Resident Rooms:

- Personal hygiene
- Rinsing feeding tubes
- Obtaining drinking water
- Disposal of medications or non-TCS liquids as long as the handwashing facility is kept clean and is disinfected daily



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Handwashing Facilities (.1312)(d)

- Hand sinks in medication rooms may be used to dispose of medications
- In accordance with manufacturer's instructions



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Disinfectants (.1312)(e)

- Disinfectants:

 - EPA registered
 Used in accordance with manufacturer's
- Measuring device, chemical testing device, or the methods and devices prescribed by the chemical manufacturer used when disinfectant is mixed and prepared by institution employees





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Bathing Facilities (.1312)(f)

- Bathing facilities equipped:
 - •Running water
 - •Tempering device
- Bathing equipment that has contact with a resident's skin and is used by more than one resident kept clean and disinfected between resident



• #12 on inspection form





Bathing Facilities (.1312)(f)

- Bathing equipment that uses a pump to move water kept clean in accordance with the manufacturer's instructions
- #12 on inspection form





11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	1	0	37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized 1 0.5 0	
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	1	0		ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]	
	WATER SUPPLY: [.1313]					38	Food service equipment and utensils clean, good repair 1 0.5 0	
	Approved water supply	4	2	ı)		Utensils properly cleaned and sanitized; approved methods used 3 1.5 0	
14	Bacteriological sampling current as required	2					Handwash lavatory provided and properly equipped 2 1 0	
	No cross-connections observed	2					Food contact surfaces of cooking and baking equipment clean 1 0.5 0	
16	Hot water between 105°F and 116°F		1.5				FOOD SUPPLIES: (.1321)	
	Back-up water supply plan available and complete	1	0.5	ŀ)	Н	Food and food supplies from approved sources: properly stored	
	DRINKING WATER FACILITIES: ICE HANDLING: [.1314]					42	and handled 3 1.5 0	
18	3 Drinking fountains clean, good repair	1	0.5	ľ)	Н		
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	1		43	Food brought into the institution by employees or visitors of patients or patients or residents properly stored, labeled and dated	
20	loe protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	1	0		FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]	
11	LIQUID WASTES: [.1315]	_	_	•	1 1		Time/Temperature Control for Safety (TCS) foods maintained as 4 2 0	
21	Approved sewage disposal	14	2	T	5	۳.	required 4 2 0	
22	Moe basins or moe sinks used for moe waste		1.5			45	Hot and cold holding equipment provided; thermometers provided, 1 0.5 0	
	SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]			1	1	~	accurate	
23	Solid waste containers properly constructed, covered where required: good repair	1	0.5	Ī	,		Food properly stored and protected from contamination 1 0.5 0 No live animals where food is prepared or stored; proper measures 2 1 0	
24	Refuse, recyclables, and returnables properly stored	1	0.5	t	5	4/	to prevent contamination	
	Containers and areas clear: sufficient capacity		0.5			П	EMPLOYEES: [.1324]	
26		2		t		48	Clean outer dothing 2 1 0	
22	Medical waste properly handled and disposed of		1	t	5	49	Hands washed when required 3 1.5 0	
	PEST CONTROL: PESTICIDES: 1.13171	-	Ė	-	1	50	Hands properly washed or decontaminated 3 1.5 0	
26	No pest presence: effective pest control measures	1	0.5	T	5	51	Proper use of restriction, exclusion, and reporting 4 2 0	
25	Pesticides registered and approved for institutional use, properly handled	2	1	1	0	52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete 2 1 0	
					_	Т	Total Deductions:	
(HEALTH AND	HS Is	an e	qu	al opportu	nity (th - Environmental Health Section - Food Protection Program employer. 5 1223, Revised 09/2022	

Water Supply (.1313)(a-c)

- Community
- Non-community
 - Meets .1700 Rules
 - Bacteriological sample collected once a year
- No cross-connections









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Water Supply (.1313)(d)

- Water heating facilities provided
- Hot and cold running water under pressure provided and sufficient to carry out all operations
- Hot water shall be provided between 105°F-116°F at handwashing and bathing facilities



• #16 on inspection form









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Interruption of Water Supply (.1313)(e)

- Water supply interrupted ≥4 consecutive hours, licensing agency & LHD notified
 Written plan provided to obtain backup water
- supply or alternate water source
 - Two liters of potable water per day per resident and employee for drinking
 Potable water provided for other activities
 Relocation of residents
- Sources labeled or hooded to prevent use
- #17 on inspection form







11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	Ī	0	37	Wheelchairs, walkers, lifts, and other mobility equipment properly 1 0.5 0	
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	I	0		ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [,1320]	
	WATER SUPPLY: [.1313]				3 I	38	Food service equipment and utensils clean, good repair 1 0.5 0	
	Approved water supply	4	2		0		Utensils properly cleaned and sanitized: approved methods used 3 1.5 0	
14	Bacteriological sampling current as required	2			0		Handwash lavatory provided and properly equipped 2 1 0	
	No cross-connections observed	2			<u>□</u>		Food contact surfaces of cooking and baking equipment clean 1 0.5 0	
	Hot water between 105°F and 116°F		1.5				FOOD SUPPLIES: [.1321]	
	Back-up water supply plan available and complete	1	0.5	I	0	_	Food and food supplies from approved sources; properly stored	
	DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				- 1	42	and handled 3 1.5 0	
18	Drinking fountains clean, good repair	1	0.5	L	0	_	Food here and into the institution by expelanees or visitors of extinute	
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	ľ	0	43	or residents properly stored, labeled and dated	
20	loe protected and clean; dispensed properly; ice machines, scoops containers; clean, good repair	2	1	Ī	0		FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]	
	LIQUID WASTES: [.1315]	-	_	۰	1 [44	Time/Temperature Control for Safety (TCS) foods maintained as 4 2 0	
21	Approved sewage disposal	14	2	т	0 1		required 4 2 0	
22	Mop basins or mop sinks used for mop waste	3	1.5	t	0	45	Hot and cold holding equipment provided; thermometers provided, 1 0.5 0	
	SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]	_	_	_	1 1		accurate	
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	Ī			Food properly stored and protected from contamination 1 0.5 0 No live animals where food is prepared or stored; proper measures 2 1 0.5	
24	Refuse, recyclables, and returnables properly stored	1	0.5	t	0	**	to prevent contamination	
	Containers and areas clear: sufficient capacity		0.5				EMPLOYEES: [.1324]	
26	Premises properly maintained	2	1	t	o [48	Clean outer dothing 2 1 0	
27	Medical waste properly handled and disposed of	2	1	t	0 [49	Hands washed when required 3 1.5 0	
	PEST CONTROL: PESTICIDES: [.1317]	_	_	1	7 [50	Hands properly washed or decontaminated 3 1.5 0	
28	No pest presence: effective pest control measures	1	0.5	T	0	51	Proper use of restriction, exclusion, and reporting 4 2 0	
29	Pesticides registered and approved for institutional use, properly handled	2	1	Ī	0	52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete 2 1 0	
							Total Deductions:	
6	HEALTH AND	HS I	an e	qu	al opportur	ity e	th - Environmental Health Section - Food Protection Program motoryer, 5 1223, Revised 09/2022	

• Water fountains: • Kept clean & in good repair • Multi-use utensils for service of water and ice: • Kept clean & in good repair • Sanitized before being provided to a resident for use • Disposable, single-service utensils used by only one person • #18 and #19 on inspection form

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Ice Handling (.1314)(c) Ice protected against physical, chemical, and biological contamination and kept clean Ice machines, buckets, and scoops kept clean and in good repair Ice machines and storage chests accessible to residents, guests, or the public: Ice provided through automatic ice dispensing equipment Ice cannot be accessed using a scoop or bucket #20 on inspection form

11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	1	0	37	Wheelchairs, walkers, lifts, and other mobility equipment properly deaned and sanitized	
12	2 Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	1	0		ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]	
	WATER SUPPLY: [.1313]					38	Food service equipment and utensils clean, good repair 1 0.5 0	
	Approved water supply	4					Utensils properly cleaned and sanitized; approved methods used 3 1.5 0	
14	Bacteriological sampling current as required	2		ľ			Handwash lavatory provided and properly equipped 2 1 0	
	No cross-connections observed	2		1			Food contact surfaces of cooking and baking equipment clean 1 0.5 0	
16	Hot water between 105°F and 116°F		1.5				FOOD SUPPLIES: [.1321]	
17	Back-up water supply plan available and complete	1	0.5	I	0	Н		
	DRINKING WATER FACILITIES: ICE HANDLING: [.1314]					42	Food and food supplies from approved sources; properly stored and handled 3 1.5 0	
18	3 Drinking fountains clean, good repair	1	0.5	I	0	⊢		
19	Multi-use utensits for service of ice and water cleaned, sanitized, good repair; single use utensits not reused	2	1	Ī	0	43	Food brought into the institution by employees or visitors of patients 1 0.5 0	
20	loe protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	Ī	0		FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]	
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	Approved sewage disposal	4	2	Ī	0	Ľ	required 4 2 0	
22	Mop basins or mop sinks used for mop waste	3	1.5			45	Hot and cold holding equipment provided; thermometers provided, 1 0.5 0	
II-	SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]		_	_	4	46	Food properly stored and protected from contamination 1 0.5 0	
23	Solid waste containers properly constructed, covered where required; good repair	\perp	0.5	L			No live animals where food is prepared or stored; proper measures 2 4 0	
24	Refuse, recyclables, and returnables properly stored	1	0.5	1	0	⊢	to prevent contamination	
25	Containers and areas clear; sufficient capacity		0.5	1	0		EMPLOYEES: [.1324]	
26	Premises properly maintained	2		I	0		Clean outer dothing 2 1 0	
	Medical waste properly handled and disposed of	2	1	I	0		Hands washed when required 3 1.5 0	
	PEST CONTROL: PESTICIDES: [.1317]			1			Hands properly washed or decontaminated 3 1.5 0	
28	No pest presence: effective pest control measures	1	0.5	ľ	0	51	Proper use of restriction, exclusion, and reporting 4 2 0	
29	Pesticides registered and approved for institutional use, properly handled	2	1	Ī	0	52	Vomitus and diantheal clean up supplies; written clean up procedures available and complete 2 1 0	
							Total Deductions:	
(HEALTH AND DIS	HS is	an e	qu	al opport	unity o	th - Environmental Health Section - Food Protection Program mologer. 6 1223, Revised 09/2022	

Liquid Waste (.1315)(a & b)

- Approved wastewater disposal system
 Publicly operated
 On-site system
- Mop basin or mop sink used to wash mops and dispose of mop water
- #21 and #22 on inspection form







up water supply plan available and complete ING WATER FACILITIES: ICE HANDLING: [:1314] BANTIANCES .

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Solid Waste (.1316)(a & b)

- Stored in leak-proof, nonabsorbent containers with tightfitting lids when not in use
- Refuse, recyclables, and returnables stored in containers, rooms, or designated areas







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Solid Waste (.1316)(c)

- Designated rooms and containers adequate and kept clean
- Cleaning facilities for containers provided
- #25 on inspection form



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Premises (.1316)(d)

- Exterior and interior premises kept free of garbage, solid waste, yard trash, pest harborages
- #26 on inspection form



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Medical Waste (.1316)(e)

- Medical wastes shall be handled and disposed of as required in NC "Solid Waste Management Rules" 15A NCAC 13B .1200
- #27 on inspection form



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11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	ĺ	0	37	Wheelchains, walkers, lifts, and other mobility equipment properly teamed and sanitized
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	I	0		ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [,1320]
	WATER SUPPLY: [.1313]					36	Food service equipment and utensils clean, good repair 1 0.5 0
	Approved water supply	4	2	Ι	0		Utensils properly cleaned and sanitized: approved methods used 3 1.5 0
14	Bacteriological sampling current as required	2	1	Ι	0		Handwash lavatory provided and properly equipped 2 1 0
15	No cross-connections observed	2	1	T	0		Food contact surfaces of cooking and baking equipment clean 1 0.5 0
16	Hot water between 105°F and 116°F	3	1.5	Ī	0	-	FOOD SUPPLIES: [.1321]
17	Back-up water supply plan available and complete	1	0.5	T	0	н	
ΙГ	DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				_	42	Food and food supplies from approved sources; properly stored 3 1.5 0
18	Drinking fountains clean, good repair	1	0.5	I	0	\vdash	
15	Multi-use utensits for service of ice and water cleaned, sanitized, good repair; single use utensits not reused	2	1	Ī	0	43	Food brought into the institution by employees or visitors of patients 1 0.5 0 or residents properly stored, labeled and dated
20	Ice protected and clean; dispensed properly; ice machines, scoops, containens; clean, good repair	2	1	t	0		FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]
ПH	LIQUID WASTES: [.1315]	-	_	٠	_		Time/Temperature Control for Safety (TCS) foods maintained as 4 2 0
21	Approved sewage disposal	4	2	T	0		required 4 2 0
22	Mop basins or mop sinks used for mop waste	3	1.5	t	0		Hot and cold holding equipment provided; thermometers provided, 1 0.5 0
ΙН	SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]	-	_	٠	_		accurate
ш	Solid waste containers properly constructed, covered where	г	Τ.,	T	Π.	46	Food properly stored and protected from contamination 1 0.5 0
Z	required; good repair	ľ	0.5	1	0	47	No live animals where food is prepared or stored; proper measures 2 1 0
24	Refuse, recyclables, and returnables properly stored	1	0.5	T	0	_	to prevent contamination
25	Containers and areas clean; sufficient capacity	1	0.5	T	0	ш	EMPLOYEES: [.1324]
26	Premises properly maintained	2	1	Ī	0		3 Clean outer dothing 2 1 0
27	Medical waste properly handled and disposed of	2	1	Ť	0	49	Hands washed when required 3 1.5 0
	PEST CONTROL: PESTICIDES: [.1317]			1		50	Hands properly washed or decontaminated 3 1.5 0
28	No pest presence; effective pest control measures	1	0.5	Ī	0	51	Proper use of restriction, exclusion, and reporting 4 2 0
25	Pesticides registered and approved for institutional use, properly handled	2	1	Ī	0	52	P Vomitus and diarrheal clean up supplies; written clean up 2 1 0
ľ	_	Ī			_		Total Deductions:
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Pest Control (.1317)(a)

- Buildings free of pests
- Openings to the outside equipped with:
 - Self-closing doors
 - Closed windows

 - Window screening
 Controlled air curtains





Pesticides (.1317)(b)

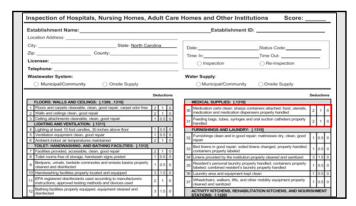
- Registered
- Used, handled, and stored per manufacturer's instructions
- #29 on inspection form



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Medical Supplies (.1318)(a)

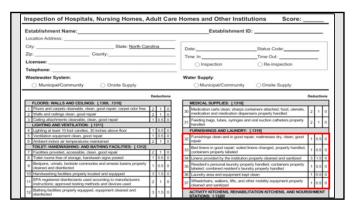
- Medication carts kept clean
- Food, utensils, medications, and medication dispensing equipment used on med carts kept clean
- Sharps containers on med carts attached or secured to prevent spilling





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Furnishings (.1319)(a) • Includes: • Furniture • Mattresses/bed springs • Curtains, rugs, & blinds • Kept clean and in good repair • Mattresses clean, dry, and in good repair • mattresses clean dry, and in good repair • #32 on inspection form

Linens (.1319)(b)

- Clean linen:
 - Free from holes and tears
 - · Changed when no longer clean
- Unclean linen:

 - Placed in a covered and labeled container at point of use Handled and stored separately from cleaned and sanitized linen





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Laundry (.1319)(c & e)

- Hot Water:
- · Per manufacturer's instructions
- Chemical:
- Solution of at least 50 ppm chlorine
- · Approved laundry sanitizer
- Laundry areas & equipment kept clean
- #34 and #36 on inspection form





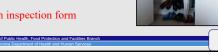
80

Resident Personal Laundry (.1319)(d)

- Unclean clothing & linens:

 - Placed in a covered and labeled container or bag
 Handled and stored separate from cleaned laundry
- Must use hot water or chemical method if laundry for more than one resident is combined







Other Furnishings (.1319)(f)

- Includes:
 Wheelchairs
 Walkers

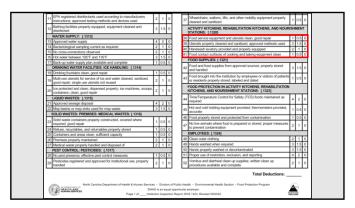
 - Lifts
- Other mobility equipment
- Kept clean
- <u>Sanitized</u> between uses by different residents







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Activity Kitchens, Rehabilitation Kitchens, and Nourishment Stations (.1320)(a & c)

- Food service equipment and utensils kept clean and in good repair
- Domestic equipment allowed
- Handwashing facility provided where food is portioned, served, or handled
- #38 and #40 on inspection form



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Activity Kitchens, Rehabilitation Kitchens, and Nourishment Stations (.1320)(b & d)

- Utensils returned to the dietary kitchen for cleaning & sanitizing unless:

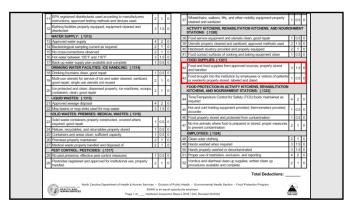
 - Two-compartment sink with drain board or countertop space provided
 NSF approved dishwashing machine provided
- Food contact surfaces of cooking & baking equipment kept clean







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Food Supplies (.1321)(a)

- Food supplies must comply with .2600 Rules:
 - Sources
 - Storage
 - Handling
- #44 on inspection form





Food Supplies (.1321)(b)

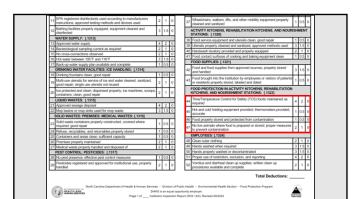
- Food brought from home by employees or
 - · Stored separately from institution's food supply
 - Name of employee or resident
 - Date food was brought into the institution
- Labeling **NOT** required for food items stored in employee-designated or individual resident's refrigerators or rooms







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Food Protection (.1323)(a-c)

- · TCS food temperatures maintained during storage, preparation, transportation, display,
- Hot and cold holding equipment used to maintain temperatures of TCS foods
- Thermometer provided in each refrigeration
- Food stored at least 6 inches above the floor and protected from contamination
- #44, #45, and #46 on inspection form





Time as a Public Health Control

- TPHC can be used for TCS foods
- Written procedures are **NOT** required



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Live Animals (.1323)(d)

- *Not* allowed where food is prepared or stored
- Allowed in dining areas if no physical contact with:
 - Food-handlers
 - Serving dishes
 - Utensils
 - Tableware
 - Unwrapped single-service/single-use articles
 - Food contact/food service items





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Live Animals

- Dogs and cats in outdoor dining areas provided that dogs and cats are physically restrained and do not pass through any indoor dining areas of the facility
- #47 on inspection form

Vet records for resident pets are NOT REQUIRED

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11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	1	0	37	Wheelchairs, walkers, lifts, and other mobility equipment properly 1 0.5 0	
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	1	0		ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]	
	WATER SUPPLY: [.1313]					38	Food service equipment and utensils clean, good repair 1 0.5 0	
13	Approved water supply	4	2	I	0		Utensils properly cleaned and sanitized; approved methods used 3 1.5 0	
14	Bacteriological sampling current as required	2		ľ			Handwash lavatory provided and properly equipped 2 1 0	
	No cross-connections observed	2		1			Food contact surfaces of cooking and baking equipment clean 1 0.5 0	
16	Hot water between 105°F and 116°F		1.5				FOOD SUPPLIES: [.1321]	
17	Back-up water supply plan available and complete	1	0.5	I	0			
	DRINKING WATER FACILITIES: ICE HANDLING: [.1314]					42	Food and food supplies from approved sources; properly stored and handled 3 1.5 0	
18	Drinking fountains clean, good repair	1	0.5	I	0	Н		
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	Ī	0	43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	
20	loe protected and clean; dispensed property; ice machines, scoops, containers; clean, good regain	2	1	1	0		FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]	
	LIQUID WASTES: [.1315]	_	_	Ť	1	44	Time/Temperature Control for Safety (TCS) foods maintained as 4 2 0	
	Approved sewage disposal	4	2	T	0	Ľ	required 4 2 0	
22	Mop basins or mop sinks used for mop waste		1.5			45	Hot and cold holding equipment provided; thermometers provided, 1 0.5 0	
	SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]	_	_	_	1	_	accurate	
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	Ī	0		Food properly stored and protected from contamination 1 0.5 0 No live animals where food is prepared or stored; proper measures 2 1 0.0	
24	Refuse, recyclables, and returnables properly stored	1	0.5	t	0	*/	to prevent contamination	
25	Containers and areas clean; sufficient capacity	1	0.5	t	0		EMPLOYEES: [.1324]	
26	Premises properly maintained	2	1	T	0	48	Clean outer dothing 2 1 0	
27	Medical waste properly handled and disposed of	2	1	t	0	49	Hands washed when required 3 1.5 0	
	PEST CONTROL: PESTICIDES: [.1317]	_		_	1	50	Hands properly washed or decontaminated 3 1.5 0	
28	No pest presence: effective pest control measures	1	0.5	T	0	51	Proper use of restriction, exclusion, and reporting 4 2 0	
29	Pesticides registered and approved for institutional use, properly handled	2	1	4	0	52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete 2 1 0	
						Т	Total Deductions:	
(HEALTH AND DHO	HS Is	an e	qu	al opportu	nity e	th • Environmental Health Section • Food Protection Program mployer. 6 1223, Revised 09/2022	

Employees (.1324)(a)

- Clean outer clothing
- · Wash hands:
 - Before beginning work
 - · After each visit to the toilet
 - Before & after resident contact
 - After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking
 - · After removing gloves
- #48 and #49 on inspection form







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Employees (.1324)(b)

- Employees shall wash their hands as required for food employees in the .2600 Rules
- When hands are <u>visibly clean</u>, alcohol-based hand antiseptics acceptable for decontamination of hands
- During interruption of the institution's water supply or when handwashing facilities are inaccessible, hand decontamination can be achieved using detergent containing towelettes and alcohol-based hand antiseptics









Employees (.1324)(c)

 Institution employees comply with requirements for exclusion from work and restriction due to communicable disease or illness



• #51 on inspection form



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Vomit & Diarrheal Events (.1324)(d)

- Gloves, PPE, disinfectant, individual disposable towels, and coagulating agent on-site for employees to use
- Written procedure that specifies actions to minimize the exposure of employees, residents, guests, food, and additional surfaces to vomitus or fecal matter
- #52 on inspection form



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Hospitals

- Check different departments for compliance:
 - Imaging
 - ER
 - Maternity
 - OR
 - ICU
- Requirements are the same as in a nursing/assisted living home



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Proper Rule Citation & Number Marked

- It is important to <u>use</u> the .1300 rules to verify that citations are correct
- Comments should consist of the rule number, the violation noted, what is required in the rules
- Suggest using the Institutions marking guide as a reference



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Paperwork

- Demographical information is provided and correct
- Repeat violations are properly documented and marked on the inspection report
- Inspection reports are signed by REHS and authorized recipient
- Point deductions and score are correct



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Finishing Up

- Exit interview is conducted with the administrator or designee and paperwork is provided
- The explanation of violations and issues noted on the inspection report are clear and understandable
- The comments on the inspection report should be clear, complete, legible, free of spelling mistakes, and accurate
- Paperwork is filed properly and in a timely



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End of Presentation

If you have questions about this presentation, please contact your Regional Specialist.

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