



# Adult Day Service Facilities

15A NCAC 18A .3300



# Adult Day Service Facility

- ◆ an establishment which provides an organized program of services including a meal, for adults during the day in a community group setting and for which a license or certificate for payment is required from the Department of Health and Human Services.



# Adult Day Service Facilities:

- ◆ Adult Day Care Services
- ◆ Adult Day Health Services
- ◆ Psychosocial Rehabilitation Programs



# Establishment Code

- ◆ All adult day service facilities are establishment type 48



# Plan Approval

- ◆ Plans for constructing or remodeling institutions are submitted to local health department for review and approval prior to initiating construction



# Inspections and Reports

- ◆ Make unannounced inspections at least once each year
- ◆ Notify DHHS, Div. Of Aging of dangerous conditions at an adult day care or adult day health service facility
- ◆ Notify DHHS, Div. of Facility Services of dangerous conditions found at a psychosocial rehabilitation center facility



# Food Supplies

- ◆ All food provided at the facility must be from an establishment permitted or inspected by a local health department or the Department of Agriculture



# Food from Home

- ◆ Beverages or food sent from home shall be fully prepared, dated, and identified for the appropriate participant at the participant's home
- ◆ All formula and other bottled beverages shall be returned to the participant's home or discarded at the end of each day
- ◆ All bagged lunches containing potentially hazardous foods shall be refrigerated





# Food Protection

- ◆ Food shall be protected from contamination
- ◆ The temperature of potentially hazardous foods shall be maintained at 45°F or below or at 140°F or above



# Food Storage

- ◆ Food shall be stored in tightly covered containers identifying the food by common name



# Food Preparation

- ◆ Food shall be prepared with the least possible manual contact, with utensils, and on surfaces which have been cleaned, rinsed and sanitized
- ◆ Cook potentially hazardous foods to 140°F except:
  - Poultry - 165°
  - Pork and ground beef - 155°
  - Rare roast beef - 130°



# Food Preparation

- ◆ Previously cooked and refrigerated potentially hazardous foods shall be rapidly reheated to 165°F except food in an intact manufacturer's heat and serve package can be heated to 140°



# Food Service

- ◆ Milk shall be served from commercially filled containers
- ◆ Ice shall be protected against contamination
- ◆ Employees shall wash hands and use antibacterial products or disposable gloves before handling food
- ◆ Family-style food service must be carefully monitored (subject to prohibition during an outbreak)



# Equipment and Utensils

- ◆ Materials shall be durable, corrosion-resistant, nonabsorbent, non-toxic, easily cleaned and sanitized



# Kitchens Serving Less Than 30

- ◆ Domestic equipment may be used
  - Two-compartment sink with drainboards or counter space
  - Refrigerator
  - Cooking equipment
- ◆ Three-compartment sink or two-compartment sink and dishwasher required for facilities using multi-use utensils



# Kitchens Serving Less Than 30

- ◆ If domestic refrigerators are used:
  - Potentially hazardous foods shall not be prepared before the day they are served
  - Heated foods shall not be placed in the refrigerator for use another day
  - Salads containing potentially hazardous foods shall not be prepared on site
- ◆ No frying food without a commercial hood system





# Kitchens Serving 30 or More

- ◆ Approved kitchen equipment must be used
- ◆ Minimum three-compartment sink required for washing, rinsing and sanitizing multi-service utensil
- ◆ Domestic refrigerators may be used for cold storage only if all meat, poultry and fish are purchased in pre-portioned, ready-to-cook form



# Minimal Food Service

- ◆ If no food is prepared on site, minimum kitchen requirement is a domestic two-compartment sink and refrigerator
- ◆ If food or ice are handled, a separate lavatory is required for handwashing



# Manual Cleaning and Sanitizing

- ◆ Approved sanitizing methods
  - 170°F water, 1 min
  - 50 ppm chlorine, 2 min
  - 12.5 ppm iodine, 2 min
  - 200 ppm quaternary ammonium compounds, 2 min



# Water Supply

- ◆ Hot water requirements
  - 140°F at point of use when hot water is used for sanitizing
  - 90°-120°F at hand sinks and other areas accessible to participants



# Toilets

- ◆ Toilet fixtures shall be cleaned and sanitized when soiled and at least on a daily basis
- ◆ Solution of 100ppm chlorine or other equivalent methods



# Toilets

- ◆ Bedside commodes, bedpans or urinals shall be located in a room equipped with a spray rinse toilet or utility sink
- ◆ Commodes, etc shall be emptied and rinsed or discarded when used, and cleaned and sanitized before use by another participant



# Lavatories and Bathing Facilities

- ◆ Bathing equipment which has contact with the participant's skin shall be cleaned with a detergent and an EPA listed Germicidal disinfectant between uses.
- ◆ Cleaning and disinfectant supplies shall be accessible to bathing areas



# Clothing and Clothing Changing

- ◆ Clothing changes shall be done in restrooms or areas designated for that purpose
- ◆ Area must have a handwash lavatory and cleanable surfaces
- ◆ Clothing changing surfaces shall be cleaned with a mild detergent and sanitized with 100ppm or equivalent methods after each changing





# Storage

- ◆ Hazardous substances kept in locked room or cabinet except where used by participants at a psychosocial rehabilitation program
- ◆ Medication not under control of participants shall be kept in a locked cabinet or container



# Beds and Linens

- ◆ Beds used for sleeping must be covered with waterproof, washable material and an individual linen
- ◆ Blankets and throws shall be kept clean



# Furniture

- ◆ Furniture shall be easily cleanable, kept clean and in good repair



# Personnel

- ◆ Tobacco use prohibited in food prep areas and in building areas occupied by non-smokers



# Floors

- ◆ Carpeting allowed if installed to prevent obstacles to cleaning
- ◆ Carpeting prohibited in food prep areas, equipment and utensil washing areas, food storage areas, laundry areas and toilet room



# Lighting / Thermal Environment

- ◆ 50 foot-candles of illumination at food prep work surfaces
- ◆ 10 foot-candles of illumination in all other areas
- ◆ All rooms heated, cooled and ventilated to maintain a temperature between 65°-85°F



# Communicable Diseases and Conditions

- ◆ Designated area for a person who becomes ill
- ◆ Area shall contain a bed, cot or mat and a vomitus receptacle when in use



# Adult Day Health Services

- ◆ Treatment room shall be located in an area separate from storage and handling of food
- ◆ The treatment room shall have a hand sink or have a doorway which connects to a room containing a sink (not in kitchen)





# Handwashing

- ◆ Participants shall wash hands upon arrival at the facility, after clothing change or visit to the toilet; before eating snacks or meals; and after handling animals or animal cages
- ◆ Proper hand-washing procedures included in rule



# Solid Wastes

- ◆ Can wash required for facilities licensed for more than 13 participants



# Animal and Vermin Control: Premises

- ◆ Animals used in pet therapy and service animals are allowed but not in food prep areas



# Outdoor Areas

- ◆ Clean, drained, free of litter, vermin harborages or hazardous materials
- ◆ No dilapidated structures, broken equipment, unprotected wells, grease traps, cisterns or utility equipment



# Compliance

- ◆ Classifications (conspicuously posted):
  - Superior
  - Approved
  - Provisional
  - Disapproved