

4660.4900 KITCHEN AREA, NEW CONSTRUCTION.

Subpart 1. **In general.** The kitchen shall be located convenient to the service entrance, the food storage areas, and the dining area. Door openings to food preparation areas shall be located away from entrances to soiled linen or utility rooms, trash rooms, or a laundry. The kitchen area shall be arranged for efficient operation and shall contain sufficient space and equipment for the type of food service selected. If a commercial food service is utilized, or if meals are provided by another facility, the dietary areas and equipment shall be designed to provide for the sanitary storage, processing, and handling of such food. The kitchen area shall be subjected only to that traffic which is directly related to the functions of the food service; food storage areas shall be located to avoid delivery traffic through the kitchen area.

A dietary area designed for limited food preparation should be arranged for possible future expansion in the case that a facility reverts to a standard type food service at a later date.

It is recommended that doors with locks be provided to secure the kitchen and food storage areas during off-hours.

Subp. 2. **Storage for nonperishable food.** A well-ventilated storeroom shall be provided for day storage, and for the reserve food supply. The supply room shall have storage capacity for at least one week's supplies. Shelving shall be finished with a washable surface, and the bottom shelf shall be at least eight inches above the floor. Floor drains shall not be provided.

Subp. 3. **Storage for perishable food.** Refrigerated storage for perishable foods shall be provided for a minimum three-day supply, and refrigerators, freezers, and refrigerated storerooms shall each be equipped with a reliable thermometer. Walk-in coolers and freezers shall be equipped with open-grid, corrosion-resistant metal shelving with the lowest shelf at least eight inches above the floor; be provided with inside lighting and inside safety lock releases; and the floors shall be flush with the kitchen floor to accommodate movable equipment. Floor drains, directly connected to the building sewer system, shall not be provided inside the room. The required temperatures are covered under part 4655.8670, subpart 4.

Subp. 4. **Storage for dishes and utensils.** Enclosed storage shall be provided for all china, glasses, flatware and other food service utensils, including cooking utensils, pots and pans. Dishes and utensils shall not be stored in the dishwashing area.

Subp. 5. **Supervisor's office.** An office or separate desk space for the dietary supervisor shall be provided within or adjacent to the kitchen. The area shall include space for reference books and files. Dietary office space may be provided in the administrative area in a facility with 30 beds or less.

Subp. 6. **Janitor's closet.** The dietary department shall be provided with its own janitor's closet with a floor receptor or service sink, and storage for housekeeping supplies and equipment.

Subp. 7. **Lavatories.** At least one lavatory with a single-service towel dispenser, shall be provided in the food preparation area and in the clean end of the dishwashing area. A single lavatory may be provided for a smaller dietary department; it shall be located near the clean end of the dishwashing area. Mirrors shall not be installed in food preparation areas.

Subp. 8. **Toilet room.** A toilet room shall be conveniently accessible for the dietary staff. It shall not open directly into any food service area. It shall contain a water closet, lavatory, mirror, and a single-service towel dispenser.

Statutory Authority: *MS s 144.56; 144A.02 to 144A.08*

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