

**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:

- (1) "Activity kitchen" means a kitchen that is available to residents of an institution and their guests for the purpose of preparing food for individual or group activities. Nothing in this Section shall prohibit residents or employees of a residential care facility, as that term is defined at 15A NCAC 18A .1601 or their guests from using an activity kitchen when an institution's activity kitchen is in the same building where a residential care facility is located.
- (2) "Administrator" means the person designated by the licensee to be responsible for the daily operation of the institution.
- (3) "Ancillary kitchen" means a kitchen that is used by the institution's employees for meal preparation and other work to support the dietary kitchen. Ancillary kitchens shall meet the requirements of 15A NCAC 18A .2600.
- (4) "Bed linens" means bed sheets, pillowcases, mattress covers, blankets, and duvets covers.
- (5) "Clean" means that an object or surface has been made free of garbage, solid waste, soil, dust, hair, dander, food, bodily fluids and secretions, and feces.
- (6) "Department" means the North Carolina Department of Health and Human Services.
- (7) "Dietary kitchen" means the primary kitchen in the institution that is used to provide meals and nutrition services to the institution's residents, employees, and guests. Dietary kitchens shall meet the requirements of 15A NCAC 18A .2600.
- (8) "Disinfect" means a non-sporicidal process used on inanimate surfaces to destroy or irreversibly inactivate fungi, viruses, and bacteria by using an EPA registered disinfectant in accordance with the disinfectant's product label.
- (9) "EPA registered disinfectant" means a disinfectant as defined at 40 C.F.R. 158.2203 that has been registered with the United States Environmental Protection Agency ("EPA") in accordance with 40 C.F.R. 152, which are hereby incorporated by reference, including any subsequent amendments or editions, and available free of charge at <https://www.ecfr.gov/>.
- (10) "Garbage" means as defined at G.S. 130A-290(7).
- (11) "Good repair" means as defined at 15A NCAC 18A .2651(8). Items that are in good repair shall operate in accordance with the manufacturer's instructions.
- (12) "Hand Hygiene Program" means a written plan implemented in an institution in the absence of hand washing facilities as set forth in this Section. The licensee or the licensee's designee shall submit the hand hygiene program plan to the local health department for the county in which the institution is located, serving as the regulatory authority, for approval prior to implementing the hand hygiene program. The regulatory authority shall notify the institution or the institution's designee in writing of the decision to approve or not to approve the hand hygiene program plan. In determining whether to approve the hand hygiene program, the regulatory authority shall consider the following:
 - (a) the type and frequency of activities carried out at the institution that involve employee or resident contact with bodily fluids or secretions; and
 - (b) the number of handwashing facilities on each wing or floor of an institution's building or buildings.
- (13) "Institution" means the following establishments that provide room or board and for which a license or certificate of payment must be obtained from the Department:
 - (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) an establishment, other than a hospital and nursing home, for the recuperation and treatment of 13 or more persons suffering from physical, behavioral, or mental health conditions;
 - (d) adult care home, as defined at G.S. 131D-2.1;
 - (e) residential child care facility, as defined at G.S. 131D-10.2(13); and
 - (f) facilities that provide room and board to individuals but are exempt from licensure under G.S. 131D-10.4(1).

This term shall not include a child care facility as defined in G.S. 110-86(3), an adult day service facility as defined in 15A NCAC 18A .3300, or a residential care facility as defined in 15A NCAC 18A .1600.

- (14) "Licensing agency" means the North Carolina Department of Health and Human Services, Division of Health Service Regulation.
- (15) "Linens" means bath towels, hand drying towels, and bed linens.
- (16) "Local health department" means as defined in G.S. 130A-2(5).
- (17) "Non-community water supply" means a noncommunity water system as defined at G.S. 130A-313(10).
- (18) "Nourishment station" means an area where commercially packaged food that is used to provide nourishment to an institution's residents, employees, or guests is stored.
- (19) "Pest" means as defined at G.S. 143-460(26a).
- (20) "Pest harborage" means any condition that provides water or food and shelter for pests.
- (21) "Refuse" means as defined at G.S. 130A-290(28).
- (22) "Registered Environmental Health Specialist" or "REHS" means as defined at G.S. 90A-51(4).
- (23) "Regulatory authority" means the Department or authorized agent of the Department.
- (24) "Rehabilitation kitchen" means a kitchen used solely for the purpose of providing supervised therapeutic activities to residents, including occupational or physical therapy. Food prepared in a rehabilitation kitchen shall not be consumed by anyone who is not a participant in the therapeutic activity being conducted in the rehabilitation kitchen.
- (25) "Resident" means an individual residing in or being served by the institution, including patients. This term does not include an institution's employees or a resident's guests.
- (26) "Sanitize" means as defined in Part 4-7 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2654.
- (27) "Solid waste" means as defined at G.S. 130A-290(35).
- (28) "Time/Temperature Control for Safety Food" or "TCS Food" means as defined in Part 1-2 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2651.
- (29) "Yard trash" means as defined at G.S. 130A-290(45).

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022*

15A NCAC 18A .1302 APPROVAL OF PLANS

Construction documents, as defined in 10A NCAC 13B .3001, for an institution shall be submitted by the licensee to the local health department for the county in which the institution is located, serving as the regulatory authority, for review and approval before beginning construction. Construction documents shall be approved by the regulatory authority when the plans comply with the Rules of this Section.

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1304 INSPECTIONS

(a) Institutions shall be inspected once in a six month period by the local health department for the county in which the institution is located, serving as the regulatory authority. Dietary kitchens within institutions shall be inspected in accordance with G.S. 130A-235(a1) or 10A NCAC 46 .0213, as applicable.

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

- (1) the name and address of the institution;
- (2) the name of the licensee;
- (3) an explanation for all points deducted during the inspection and scoring;
- (4) the institution's score calculated in accordance with Rule .1308 of this Section;
- (5) the signature of the Registered Environmental Health Specialist who conducted the inspection; and
- (6) the date on which the inspection was conducted.

(c) The inspection of dietary kitchens, ancillary kitchens, and areas for dining associated with the dietary kitchen or ancillary kitchen shall be documented separately using the inspection forms and grading system specified in 15A NCAC 18A .2661 and .2662. Dietary kitchens, ancillary kitchens, and areas for dining associated with the dietary kitchen or ancillary kitchen in operation before March 1, 2003 shall be allowed to continue to use equipment and construction in use on that date if no imminent hazard as defined at G.S. 130A-2(3) exists. When such equipment is replaced, the replacement equipment shall comply with 15A NCAC 18A .2654.

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.*

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

When an institution is located in the same building or on contiguous parcels of land as one or more residential care facilities that provide room or board for 12 persons or fewer, the residential care facilities shall be inspected and graded separately from the institution and in accordance with 15A NCAC 18A .1600.

*History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;
Readopted Eff. December 1, 2022.*

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

(a) When an institution is inspected, the regulatory authority shall designate the location where the grade card shall be posted. The grade card shall be located where the public has an unobstructed view of the grade card upon entering the institution. The posted grade card shall be black text on a white background. The section of text on the grade card that lists the numeric score and the alphabetic grade shall be 1.5 inches in height.

(b) When an institution is inspected, the regulatory authority shall remove any existing grade card, issue a new grade card, and post the new grade card in accordance with Paragraph (a) of this Rule. The administrator shall keep the grade card posted at the designated location at all times.

*History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); July 1, 1986;
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1307 REINSPECTIONS

The administrator may request a reinspection for the purpose of raising the alphabetical grade. If the administrator requests a reinspection for the purpose of raising the alphabetical grade, the regulatory authority shall conduct a reinspection in accordance with the rules of this Section. The administrator shall submit the request for reinspection to the local health department, serving as the regulatory authority, for the county in which the institution is located. The regulatory authority shall make an unannounced inspection within 30 calendar days from the date on which the request for reinspection is made. The alphabetical grade that is assessed based on the reinspection shall replace the institution's most recently assessed alphabetical grade. Following a reinspection, a new grade card shall be issued and posted in accordance with Rule .1306 of this Section.

*History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160);
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1308 SCORING SYSTEM

(a) The grading of all institutions shall be based on a sanitation system of scoring as follows:

- (1) institutions receiving a score of 90 percent or greater shall be awarded Grade A;
- (2) institutions receiving a score of at least 80 percent and less than 90 percent shall be awarded Grade B;
- (3) institutions receiving a score of at least 70 percent and less than 80 percent shall be awarded Grade C; and
- (4) institutions receiving a score of less than 70 percent do not meet the minimum sanitation standards and shall not receive a grade.

(b) If an institution or an institution's dietary kitchen fails to earn a sanitation score of at least 70 percent, the regulatory authority shall notify the licensing agency within 24 hours of completing the inspection and shall provide a copy of the inspection report to the licensing agency within two business days of the date of the inspection.

(c) The sanitation score is a percentage determined by deducting points from 100 for each item found not to be in compliance with the rules of this Section. Deductions for sanitation scores shall be based on violations of the Rules of this Section that are observed during the inspection. The regulatory authority shall take zero, one-half, or a full deduction based on the severity or the recurring nature of the rule violation. The percentage point value of each item is determined as follows:

- (1) Violation of Rule .1309 of this Section regarding the cleanliness and repair of floors and carpet shall equal no more than two points.
- (2) Violation of Rule .1310(a) of this Section regarding walls and ceilings shall equal no more than two points.
- (3) Violation of Rule .1310(b) of this Section regarding ceiling attachments shall equal no more than one point.
- (4) Violation of Rule .1311(a) of this Section regarding lighting levels shall equal no more than one point.
- (5) Violation of Rule .1311(b) of this Section regarding cleanliness of ventilation equipment shall equal no more than one point.
- (6) Violation of Rule .1311(c) of this Section regarding ambient air temperatures shall equal no more than two points.
- (7) Violation of Rule .1312(a) of this Section regarding toilet, handwashing, and bathing facilities shall equal no more than two points.
- (8) Violation of Rule .1312(b) of this Section regarding storage and signage shall equal no more than one point.
- (9) Violation of Rule .1312(c) of this Section regarding bedpans, urinals, bedside commodes, and emesis basins shall equal no more than one point.
- (10) Violation of Rule .1312(d) of this Section regarding handwashing facilities shall equal no more than three points.

- (11) Violation of Rule .1312(e) of this Section regarding disinfectants shall equal no more than two points.
- (12) Violation of Rule .1312(f) of this Section regarding bathing facilities shall equal no more than three points.
- (13) Violation of Rule .1313(a) of this Section regarding water supply shall equal no more than four points.
- (14) Violation of Rule .1313(b) of this Section regarding water sampling shall equal no more than two points.
- (15) Violation of Rule .1313(c) of this Section regarding cross-connections shall equal no more than two points.
- (16) Violation of Rule .1313(d) of this Section regarding hot and cold water shall equal no more than three points.
- (17) Violation of Rule .1313(e) of this Section regarding back up water supply plans shall equal no more than one point.
- (18) Violation of Rule .1314(a) of this Section regarding cleaning and maintenance of drinking fountains shall equal no more than one point.
- (19) Violation of Rule .1314(b) of this Section regarding utensils used for service of water and ice shall equal no more than two points.
- (20) Violation of Rule .1314(c) of this Section regarding protection of ice shall equal no more than two points.
- (21) Violation of Rule .1315(a) of this Section regarding sewage disposal shall equal no more than four points.
- (22) Violation of Rule .1315(b) of this Section regarding disposal of mop water shall equal no more than three points.
- (23) Violation of Rule .1316(a) of this Section regarding solid waste storage shall equal no more than one point.
- (24) Violation of Rule .1316(b) of this Section regarding refuse, recyclables, and returnables shall equal no more than one point.
- (25) Violation of Rule .1316(c) of this Section regarding containers and container washing facilities shall equal no more than one point.
- (26) Violation of Rule .1316(d) of this Section regarding cleaning and maintenance of the premises shall equal no more than two points.
- (27) Violation of Rule .1316(e) of this Section regarding handling and disposal of medical waste shall equal no more than two points.
- (28) Violation of Rule .1317(a) of this Section regarding pest control shall equal no more than one point.
- (29) Violation of Rule .1317(b) of this Section regarding storage and handling of pesticides shall equal no more than two points.
- (30) Violation of Rule .1318(a) of this Section regarding medication carts shall equal no more than two points.
- (31) Violation of Rule .1318(b) of this Section regarding feeding bags, tubes, syringes, and oral suction catheters shall equal no more than two points.
- (32) Violation of Rule .1319(a) of this Section regarding furnishings shall equal no more than one point.
- (33) Violation of Rule .1319(b) of this Section regarding linens and linen storage shall equal no more than one point.
- (34) Violation of Rule .1319(c) of this Section regarding sanitizing of laundry shall equal no more than three points.
- (35) Violation of Rule .1319(d) of this Section regarding laundry shall equal no more than one point.
- (36) Violation of Rule .1319(e) of this Section regarding laundry areas shall equal no more than one point.
- (37) Violation of Rule .1319(f) of this Section regarding mobility equipment shall equal no more than one point.
- (38) Violation of Rule .1320(a) of this Section regarding food service equipment shall equal no more than one point.
- (39) Violation of Rule .1320(b) of this Section regarding cleaning and sanitization of utensils shall equal no more than three points.

- (40) Violation of Rule .1320(c) of this Section regarding handwashing facilities shall equal no more than two points.
- (41) Violation of Rule .1320(d) of this Section regarding cooking and baking equipment surfaces shall equal no more than one point.
- (42) Violation of Rule .1321(a) of this Section regarding food sources and supplies shall equal no more than three points.
- (43) Violation of Rule .1321(b) of this Section regarding storage, labeling, and condition of food shall equal no more than one point.
- (44) Violation of Rule .1323(a) of this Section regarding food protection shall equal no more than four points.
- (45) Violation of Rule .1323(b) of this Section regarding hot and cold food holding equipment shall equal no more than one point.
- (46) Violation of Rule .1323(c) of this Section regarding food storage shall equal no more than one point.
- (47) Violation of Rule .1323(d) of this Section regarding live animals shall equal no more than two points.
- (48) Violation of Rule .1324(a) of this Section regarding employee clothing shall equal no more than two points.
- (49) Violation of Rule .1324(a)(1)-(5) of this Section regarding employee handwashing shall equal no more than three points.
- (50) Violation of Rule .1324(b) of this Section regarding employee handwashing shall equal no more than three points.
- (51) Violation of Rule .1324(c) of this Section regarding exclusion of persons with certain diseases and conditions from food service work shall equal no more than four points.
- (52) Violation of Rule .1324(d) of this Section regarding cleaning supplies and written procedures for responding to vomiting or diarrheal events shall equal no more than two points.

History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
 Eff. February 1, 1976;
 Readopted Eff. December 5, 1977;
 Amended Eff. February 1, 2004; August 1, 2002;
 Readopted Eff. December 1, 2022.

15A NCAC 18A .1309 FLOORS

- (a) Except as permitted by Paragraph (b) of this Rule, the floors in an institution shall be made of smooth, non-absorbent materials and shall be kept clean and in good repair.
- (b) Notwithstanding the foregoing in Paragraph (a) of this Rule, carpet is permitted if it is kept clean, odor free, and in good repair.

History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
 Eff. February 1, 1976;
 Readopted Eff. December 5, 1977;
 Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;
 Readopted Eff. December 1, 2022.

15A NCAC 18A .1310 WALLS AND CEILINGS

- (a) The interior walls of the institution, including doors, windows and window trim, and ceilings shall be kept clean and in good repair.
- (b) Light fixtures, fans, conduits, and heating, ventilation, and air conditioning vents shall be kept clean and in good repair.

*History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160);
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1311 LIGHTING AND VENTILATION

- (a) The areas interior to an institution's building or buildings shall be equipped with at least 10 foot candles of light at 30 inches above the floor.
- (b) Ventilation equipment shall be kept clean and in good repair.
- (c) Ambient indoor air temperatures shall be maintained at or below 85 degrees Fahrenheit.

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.*

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

- (a) All institutions shall provide toilet, handwashing, and bathing facilities that are available for use by residents and staff. These facilities shall be kept clean and in good repair.
- (b) Bathrooms shall not be used for storage of items not currently in use. A sign shall be posted in each toilet room for institution employees directing them to wash their hands after each visit to the toilet room and before returning to work.
- (c) Institutions where bedpans, bedside commodes, urinals, or emesis basins are used shall provide facilities for emptying, cleaning, and disinfecting bedpans, bedside commodes, urinals, and emesis basins. Bedpans, bedside commodes, urinals, shared diaper changing surfaces, and emesis basins that have been used by a resident shall be kept clean and shall be disinfected before use by other residents. When disposable bedpans, emesis basins, and urinals are reused, they shall be labeled so that they are associated with an individual resident. Disposable bedpans, emesis basins, and urinals shall not be used by more than one resident.
- (d) Handwashing facilities shall be located in an institution in accordance with 10A NCAC 13B .5411, 10A NCAC 13D .3201, 10A NCAC 13F .0305, .1304, and 10A NCAC 13K .1109, .1204, as applicable. Institutions that do not have a handwashing facility located in all areas required by this Paragraph shall not be required to install handwashing facilities if the institution has an approved hand hygiene program. Hand washing facilities shall be equipped with running water and a tempering device. Handwashing facilities shall be supplied with soap and disposable towels or hand-drying devices. Handwashing facilities shall be used only for handwashing and shall not be used for disposal of bodily fluids or washing items that are not clean. Notwithstanding the foregoing sentence, handwashing facilities provided for use in a resident's room may be used for personal hygiene, rinsing feeding tubes, obtaining drinking water, and disposal of medications in accordance with the manufacturer's instructions or non-TCS liquids as long as the handwashing facility is kept clean and is disinfected daily. Employees shall be permitted to use handwashing facilities to dispose of medications in accordance with the manufacturer's instructions.
- (e) EPA registered disinfectants shall be used in accordance with the manufacturer's instructions. When EPA registered disinfectants are mixed and prepared by institution employees, a measuring device, chemical testing device, or the methods and devices prescribed by the chemical manufacturer shall be used to prepare the concentration of chemicals in accordance with the disinfectant's label and the manufacturer's instructions.
- (f) Bathing facilities shall be equipped with running water and a tempering device. Bathing equipment that has contact with a resident's skin and is used by more than one resident shall be kept clean and shall be disinfected between resident uses. Equipment located within a bathing facility that uses a pump to move water shall be kept clean in accordance with the manufacturer's instructions.

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1313 WATER SUPPLY

- (a) Water supplies at institutions shall meet the requirements in 15A NCAC 18C or 15A NCAC 18A .1700, as applicable.
- (b) In institutions that use a non-community water supply, a sample of water shall be collected by the Department once a year and submitted to the North Carolina State Laboratory of Public Health or other laboratory certified by the North Carolina State Laboratory of Public Health under 10A NCAC 41C .0102 to perform bacteriological examinations.
- (c) An institution's water supply plumbing shall not include cross-connections as set out in 15A NCAC 18C .0102(c)(8).
- (d) Institutions shall provide water heating facilities. Hot and cold running water under pressure shall be provided to carry out all operations. Hot water shall be provided at temperatures between 105 degrees Fahrenheit and 116 degrees Fahrenheit at handwashing and bathing facilities.
- (e) The administrator shall immediately notify the licensing agency and the local health department that serves the county in which the institution is located if the institution's primary water supply is interrupted for more than four consecutive hours. The institution shall have a written plan to obtain a backup water supply in the event that the institution's primary water supply is interrupted for more than four consecutive hours. The written plan shall identify a backup water supply or alternate source of water that provides two liters of potable water per day per resident and institution employee for drinking and potable water for food preparation, hand washing, bathing, cleaning, dishwashing, laundry, and disposal of bodily waste. This may include a plan for relocating residents to a facility with a water supply that satisfies Paragraph (a) of this Rule. If an institution's primary water supply or back up water supply becomes unsafe for human consumption then the water sources within the institution, such as sink faucets, shall be labeled or hooded to prevent their use and the administrator shall provide potable water for use by the institution's residents and employees.

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.*

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

- (a) Drinking fountains shall be kept clean and in good repair.
- (b) Multi-use utensils for service of water and ice shall be kept clean and in good repair and shall be sanitized before being provided to a resident for use. Disposable, single service utensils shall be used by only one person.
- (c) Ice shall be protected against physical, chemical, and biological contamination and shall be kept clean. Ice machines, buckets, and scoops shall be kept clean and in good repair. Ice machines and storage chests accessible to residents, guests, or the public shall provide ice through automatic ice dispensing equipment and shall not permit ice to be accessed using a scoop or bucket.

History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;
Readopted Eff. December 1, 2022.

15A NCAC 18A .1315 LIQUID WASTES

- (a) All sewage originating from the institution shall be disposed of using a publicly operated sewage treatment plant or an individual sewage disposal system that meets the requirements of Section .1900 of this Subchapter.
- (b) Mop basins or mop sinks shall only be used to wash mops and dispose of the water used for mopping.

History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.

15A NCAC 18A .1316 SOLID WASTES: PREMISES MEDICAL WASTES

- (a) All solid wastes containing food scraps or other putrescible materials shall be kept in leak-proof, non-absorbent containers which shall be kept covered with tight-fitting lids when not in use.
- (b) Refuse, recyclables, and returnables shall be stored in containers, rooms, or areas designated for the storage of refuse, recyclables, and returnables.
- (c) The designated rooms and containers described in Paragraph (b) of this Rule shall have the capacity to store the institution's refuse, recyclables, and returnables and shall be kept clean. Cleaning facilities for containers used to store food scraps, putrescible materials, refuse, recyclables, and returnables shall be provided.
- (d) An institution's exterior premises, including parking lots, lawns, and walkways, and interior premises within the institution's building or buildings, shall be kept free of garbage, solid waste, yard trash, and pest harborages.
- (e) Medical wastes shall be handled and disposed of as required in North Carolina "Solid Waste Management Rules" 15A NCAC 13B .1200.

History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;
Readopted Eff. December 1, 2022.

15A NCAC 18A .1317 PEST CONTROL: PESTICIDES

- (a) Pests shall not be present in an institution's building or buildings. Openings to the outside of an institution's building or buildings shall be equipped with self-closing doors that are flush with the door frame when closed, closed windows, window screening on windows that can be opened, or controlled air currents to prevent pests from entering the building or buildings.
- (b) Only pesticides that are registered in accordance with 40 C.F.R. 152 and G.S. 143-442 shall be used to control pests. Pesticides shall be used, handled, and stored in accordance with the instructions on the manufacturer's label.

History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;

Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;
Readopted Eff. December 1, 2022.

15A NCAC 18A .1318 MEDICAL SUPPLIES

- (a) Medication carts shall be kept clean. Food, utensils, medications, and equipment used on medication carts shall be kept clean. Sharps containers located on medication carts shall be attached or secured to the medication cart to prevent the sharps contained from spilling.
- (b) Feeding bags, tubes, syringes, and oral suction catheters shall be stored and used in accordance with the manufacturer's instructions.

History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160);
Readopted Eff. December 1, 2022.

15A NCAC 18A .1319 FURNISHINGS AND LAUNDRY

- (a) Furnishings in an institution, including furniture, curtains, rugs, and blinds, shall be kept clean and in good repair. Mattresses shall be kept clean, dry, and in good repair.
- (b) Bed linens that are provided by the institution for use by residents shall be free from holes and tears. A resident's bed linens shall be changed when no longer clean. Linens that are not clean shall be placed in a covered container or bag devoted to this purpose at the point of use and stored in the covered container or bag until sanitized in accordance with Paragraph (c) of this Rule to contain and minimize aerosolization of and exposure to any waste products. Such covered containers or bags shall be kept clean between uses and labeled to indicate the contents. Linens that are not clean shall be handled and stored separately from cleaned and sanitized linens.
- (c) Linens provided by the institution that are not clean shall be cleaned and sanitized in accordance with this paragraph. When hot water in washing machines is used to sanitize linens provided by the institution, the washing machines shall be operated in accordance with the manufacturer's instructions. When chemicals are used to sanitize linens provided by the institution, linens shall be washed in accordance with the following:
- (1) using a solution of at least 50 parts per million chlorine; or
 - (2) using laundry sanitizer that is registered in accordance with 40 C.F.R. 152 and that is used in accordance with the manufacturer's instructions.
- (d) Clothing and linens that are provided by a resident for the resident's personal use shall be that resident's personal laundry. Personal laundry that is not clean shall be kept separate from clean clothing and linens using covered containers or bags that are labeled to indicate their contents and kept clean between uses. Containers or bags that are used to hold personal laundry that is not clean shall not be used for clean personal laundry. When a resident's personal laundry is combined with the personal laundry of one or more other residents and washed together by the institution, the combined personal laundry shall be washed in accordance with Paragraph (c) of this Rule.
- (e) Laundry areas and equipment shall be kept clean.
- (f) Wheelchairs, walkers, lifts, and other mobility equipment shall be kept clean and sanitized between uses by different residents.

History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.

15A NCAC 18A .1320 ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS

- (a) All food service equipment and utensils shall be kept clean and in good repair. Institutions shall be allowed to use domestic food service equipment in activity kitchens, rehabilitation kitchens, and nourishment stations.
- (b) Utensils that have been used to prepare, serve, or consume food or drink shall be returned to the dietary kitchen and shall be washed, rinsed, and sanitized. Notwithstanding the foregoing sentence, utensils may be washed, rinsed and sanitized at activity kitchens, rehabilitation kitchens, and nourishment stations that are equipped with the following:
 - (1) a two compartment sink with 24 inch drainboards or counter top space at each end of the sink for handling used utensils and air drying clean and sanitized utensils. The sinks shall be of sufficient size to submerge, wash, rinse and sanitize utensils; or
 - (2) a dishwashing machine approved by National Sanitation Foundation International.
- (c) Any area where food is portioned, served, or handled shall be equipped with a handwashing facility with a hot and cold mixing faucet, soap, and single-use towels or a hand-drying device.
- (d) The food-contact surfaces of cooking and baking equipment, including microwave ovens, shall be kept clean.

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1321 FOOD SUPPLIES

- (a) All food and food supplies provided by an institution for consumption by residents shall be from approved sources, stored, and handled as set forth in 15A NCAC 18A .2600.
- (b) Food brought from home by employees or visitors of patients or residents shall be stored separately from the institution's food supply as described in Paragraph (a) of this Rule. Such food shall be labeled with the name of the resident or employee that the food belongs to and the date the food was brought into the institution. Labeling as required by this Rule shall not be required for food items stored in employee-designated or individual resident's refrigerators or rooms.

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1323 FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS

- (a) All TCS food shall be maintained at temperatures required by Part 3-501.19 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2653 during storage, preparation, transportation, display, and service of the TCS food. Time as a public health control may be used as specified in Section .2600 of this Subchapter, except that written procedures shall not be required.
- (b) Hot and cold holding equipment shall be used to maintain required temperatures for TCS food. Each refrigeration unit shall be provided with an indicating thermometer that is accurate to ± 3 degrees Fahrenheit or ± 1.5 degrees Celsius.
- (c) Food shall be stored at least six inches above the floor, in a clean, dry location, and protected from contamination.
- (d) No live animals shall be allowed in any room where food is prepared or stored. Live animals shall be permitted in an institution's dining areas in the following situations and only if the live animal does not come into physical contact with institution employees engaged in the preparation or handling of food, serving dishes, utensils, tableware, linens, unwrapped single service and single use articles, food contact surfaces, or other food service items:
 - (1) Fish or crustacea in aquariums or display tanks, or other animals in enclosed terrariums or glass enclosed aviaries;

- (2) Dogs accompanying police or security officers in offices and dining, sales, and storage areas, and dogs used for security purposes running loose in outside fenced areas;
 - (3) Service animals, as defined in 28 C.F.R. 36.104, accompanying individuals with disabilities in areas that are not used for food preparation; and
 - (4) Dogs (*Canis lupus familiaris*) and cats (*Felis catus*) in outdoor dining areas provided that dogs and cats are physically restrained and do not pass through any indoor dining areas of the facility.
- (e) Notwithstanding Paragraph (d) of this Rule, and except in accordance with applicable law, nothing in this Rule shall prohibit an institution from restricting live animals in dining areas.

*History Note: Authority G.S. 130A-4; 130A-29; 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;
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1324 EMPLOYEES

- (a) While at work, all institution employees shall wear clean outer clothing. Employees shall wash or decontaminate their hands as set forth in Paragraph (b) immediately:
- (1) before beginning work;
 - (2) after each visit to the toilet;
 - (3) before and after resident contact;
 - (4) after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; and
 - (5) after removing gloves.
- (b) Institution employees shall wash their hands as required by Paragraph (a) of this Rule in a handwashing sink using the handwashing method required for food employees in Part 2-301.12 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2652. When an employee's hands are visibly clean, in lieu of handwashing, the employee may use alcohol-based hand antiseptics that contain 65 percent or more ethyl alcohol or 70 percent or more isopropyl alcohol. In the event of interruption of the institution's water supply or when handwashing facilities are not available for use, hand decontamination can be achieved by using a towelette containing detergent followed by an alcohol-based hand antiseptic that contains 65 percent or more ethyl alcohol or 70 percent or more isopropyl alcohol.
- (c) Institution employees shall comply with the requirements for exclusion from work and restriction due to communicable disease or illness required for food employees as set forth in Parts 2-201.12 and 2-201.13 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2652.
- (d) The institution shall have gloves, personal protective equipment, disinfectant, individual disposable towels, and a coagulating agent on-site for employees to use and a written procedure for employees to follow when responding to vomitus or fecal matter on institution surfaces. The procedure shall specify the actions that employees shall take to minimize the exposure of employees, residents, guests, food, and additional surfaces to vomitus or fecal matter.

*History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. March 1, 2003 (see S.L. 2002-160); September 1, 1990;
Readopted Eff. December 1, 2022.*

15A NCAC 18A .1327 INCORPORATED RULES

Where referenced in this Section, 15A NCAC 13B .1200, 15A NCAC 18A .1700, 15A NCAC 18A .2600, and 15A NCAC 18C, are hereby incorporated by reference, including any subsequent amendments or editions, and available free of charge at <http://reports.oah.state.nc.us/ncac.asp>.

*History Note: Authority G.S. 130A-4; 130A-29; 130A-235;
Eff. March 1, 2003 (See S.L. 2002-160);
Readopted Eff. December 1, 2022.*