

## SECTION .1800 - SANITATION OF LODGING PLACES

Rules .1801 - .1815 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A .1801 - .1815); has been transferred and recodified from Rules .0301 - .0315 of Title 10 Subchapter 10A of the North Carolina Administrative Code (T10.10A .0301 -.0315). Rules .1816 - .1817 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A .1816 - .1817); has been transferred and recodified from Rules .0317 - .0318 of Title 10 Subchapter 10A of the North Carolina Administrative Code (T10.10A .0317 - .0318), effective April 4, 1990.

### 15A NCAC 18A .1801 DEFINITIONS

The following definitions shall apply throughout this Section:

- (1) "Department" means the North Carolina Department of Environment and Natural Resources. The term also means the authorized representative of the Department.
- (2) "Lobby" means that room or area in which guests ordinarily register.
- (3) "Lodging establishment" means all hotels, motels, inns, tourist homes, and other places providing lodging accommodations for pay. Facilities described in G.S. 130A-250 (1) through (5) shall not be regulated as lodging establishments.
- (4) "Person" means person as defined in G.S. 130A-2.
- (5) "Sanitize" means the approved bactericidal treatment by a process which meets the temperature and chemical concentration levels in 15A NCAC 18A .2619.
- (6) "Single-service" means cups, containers, lids, closures, plates, knives, forks, spoons, stirrers, paddles, straws, napkins, wrapping materials, toothpicks, and similar articles intended for one-time, one person use and then discarded.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 2002; January 1, 1996; September 1, 1990.

### 15A NCAC 18A .1802 PERMITS

(a) No person shall operate a lodging establishment within the State of North Carolina who does not possess a valid permit from the Department.

(b) No permit to operate shall be issued until an evaluation by a representative of the Department shows that the establishment complies with these Rules.

(c) Upon transfer of ownership of an existing lodging establishment or upon transfer of the lease of the establishment from one person to another, the Department shall evaluate the facility to determine compliance with the rules. If the establishment satisfies all the requirements of the rules, a permit shall be issued. If the establishment does not satisfy all the requirements of the rules, a permit shall not be issued. However, if the Department determines that the noncompliant items are construction or equipment problems that do not represent an immediate threat to the public health, a transitional permit may be issued. The transitional permit shall expire 90 days after the date of issuance, unless suspended or revoked before that date, and shall not be renewed. Upon expiration of a transitional permit, the owner or operator or lessee shall have corrected the noncompliant items and obtained a permit, or the lodging place shall not continue to operate.

(d) The Department may impose conditions on the issuance of a permit or a transitional permit. Conditions may be specified for one or more of the following areas:

- (1) The number of bedrooms or persons housed.
- (2) The amount of laundry or kitchen and tableware washing equipment on the premises.
- (3) Time schedules in completing minor construction items.
- (4) Modification or maintenance of water supplies, water use fixtures and sanitary sewage systems.
- (5) Use of facilities for more than one purpose.
- (6) Continuation of contractual arrangements upon which basis the permit was issued.
- (7) Submission and approval of plans for renovation.
- (8) Any other conditions necessary for a lodging place to remain in compliance with this Section.

(e) Permits or transitional permits are issued by and evaluations made by the Department.

(f) A permit or transitional permit shall be immediately revoked in accordance with G.S. 130A-23(d) for failure of the facility to maintain a minimum grade of C. A permit or transitional permit may otherwise be suspended or revoked in accordance with 130A-23. A new permit to operate shall be issued only after the establishment has been reevaluated by the Department and found to comply with this Section. This reevaluation will be conducted within a reasonable length of time, not to exceed 30 days, after the request is made by the operator.

*History Note:* Authority G.S. 130A-248;

*Eff. February 1, 1976;*  
*Readopted Eff. December 5, 1977;*  
*Amended Eff. January 1, 1996; April 1, 1992; September 1, 1990; March 1, 1988.*

**15A NCAC 18A .1803 PUBLIC DISPLAY OF GRADE CARD**

Whenever an inspection of a lodging establishment is made, the Department shall remove the existing grade card, issue a grade card, and post the new grade card in a conspicuous place where it may be readily observed by the public upon entering the facility. The owner, operator or lessee shall be responsible for keeping the grade card posted and readily visible at the location designated by the Department at all times.

*History Note: Authority G.S. 130A-248;*  
*Eff. February 1, 1976;*  
*Readopted Eff. December 5, 1977;*  
*Amended Eff. January 1, 1996; September 1, 1990; July 1, 1986.*

**15A NCAC 18A .1804 INSPECTIONS**

- (a) Upon request of the management, an inspection shall be made.
- (b) In the case of establishments that have been closed for failure to comply with these Rules, an evaluation to consider the issuance or reissuance of a permit shall be made at the earliest convenience of the Department.
- (c) In the case of establishments which request an inspection for the purpose of raising the alphabetical grade, and which hold unrevoked permits, the Department shall make an unannounced inspection after the lapse of a reasonable period of time, not to exceed 15 days from the date of the request.

*History Note: Authority G.S. 130A-248;*  
*Eff. February 1, 1976;*  
*Readopted Eff. December 5, 1977;*  
*Amended Eff. January 1, 1996.*

**15A NCAC 18A .1805 INSPECTION FORMS**

The grading of lodging establishments shall be done on an inspection form furnished by the Department to local health departments. The form shall include at least the following information:

- (1) name and address of lodging establishment,
- (2) name of owner, or permittee,
- (3) score,
- (4) Rules of construction and operation as listed in Rules .1808 to .1814 of this Section,
- (5) signature of authorized representative,
- (6) the permit status code,
- (7) establishment identification number.

*History Note: Authority G.S. 130A-248;*  
*Eff. February 1, 1976;*  
*Readopted Eff. December 5, 1977;*  
*Amended Eff. April 1, 1997; January 1, 1996; September 1, 1990; June 30, 1980.*

**15A NCAC 18A .1806 GRADING**

The grading of lodging establishments shall be based upon the rules of construction and operation set out in Rules .1808 to .1814 of this Section.

*History Note: Authority G.S. 130A-248;*  
*Eff. February 1, 1976;*  
*Readopted Eff. December 5, 1977;*  
*Amended Eff. January 1, 1996.*

**15A NCAC 18A .1807 APPROVED LODGING ESTABLISHMENTS**

The sanitation grading of all lodging establishments shall be based on a system of scoring wherein all establishments receiving a score of at least 90 percent shall be awarded Grade A; all establishments receiving a score of at least 80 percent and less than 90 percent shall be awarded Grade B; all establishments receiving a score of at least 70 percent and less than 80 percent shall be awarded Grade C; and no establishment receiving a score of less than 70 percent, or Grade C, shall operate.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. January 1, 1996; September 1, 1990.

#### **15A NCAC 18A .1808 LOBBY: HALLS: STAIRS: AND VENDING AREAS**

- (a) Ice and vending machine locations shall have ventilation and at least 10 foot-candles of light at 30 inches above the floor.
- (b) Floors, walls, ceilings, windows and ventilation shall be kept clean and in good repair.
- (c) Furniture, fixtures, draperies, and other accessories shall be clean and in good repair.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. August 1, 2000; January 1, 1996; September 1, 1990.

#### **15A NCAC 18A .1809 LAVATORIES AND BATHS**

- (a) Baths, lavatories, and toilets shall be provided for each room or unit in establishments constructed on or after December 1, 1988. Such fixtures shall be kept clean and in good repair.
- (b) All lavatory and bathing facilities shall include hot and cold running water under pressure with a mixing faucet, a clean towel in good repair and provided daily for each guest, and soap. The lavatory, its handles, faucet, and vanity shall be washed using an all purpose cleaner and rinsed daily if the room has been occupied. A sanitizer shall be applied to the lavatory and vanity using a method such as a wipe-on chemically-treated disposable sanitizing towel or equivalent. The sanitizer shall be left to air dry. Sanitizing solutions shall consist of iodophors, quaternary ammonium or other chemicals or methods that are equivalent to the action of 50 parts per million chlorine solution. A method or equipment for testing the sanitizer shall be available and used to insure minimum prescribed sanitizer strength.
- (c) Floors, walls, and ceilings shall be cleanable, durable, and shall be kept clean and in good repair.
- (d) All waste water shall be disposed of in accordance with 15A NCAC 18A .1900 or 15A NCAC 02H .0200.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Amended Eff. July 1, 1977;  
Readopted Eff. December 5, 1977;  
Amended Eff. January 1, 1996; April 1, 1992; December 1, 1988;  
Temporary Amendment Eff. January 31, 2000;  
Amended Eff. November 1, 2006; April 1, 2001.

#### **15A NCAC 18A .1810 WATER SUPPLY**

- (a) Water supplies shall meet the requirements in 15A NCAC 18A .1700.
- (b) The water supply used shall be located, constructed, maintained, and operated in accordance with the Commission for Public Health's rules governing water supplies. Copies of 15A NCAC 18A .1700 and 15A NCAC 18C may be obtained from the Division of Environmental Health, Department of Environment and Natural Resources, P.O. Box 27687, Raleigh, North Carolina 27611-7687. At least once a year, a sample of water shall be collected by the Department and submitted to the Division of Laboratory Services or other laboratory certified by the Department to perform bacteriological examinations. However, a water sample is not required for a lodging establishment using a community water supply regulated under 15A NCAC 18C.
- (c) Cross-connections with sewage lines or unapproved water supplies or other potential sources of contamination are prohibited.
- (d) Hot water heating facilities shall be provided. Hot and cold running water under pressure shall be provided at all times in guest rooms, for food preparation areas, and other areas in which water is required for cleaning.
- (e) Hot water in guest rooms shall be provided at a temperature of no less than 116°F (46.7°C) and no more than 128°F (53.3°C).

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. January 1, 1996; September 1, 1990; July 1, 1986;  
Temporary Amendment Eff. June 22, 1998;  
Temporary Amendment Expired March 12, 1999;  
Temporary Amendment Eff. March 18, 1999;  
Amended Eff. August 1, 2000.

#### **15A NCAC 18A .1811 DRINKING WATER FACILITIES**

- (a) Facilities for the dispensing of drinking water shall be of sanitary design. If drinking fountains are provided, they shall be of angle-jet type.
- (b) Multi-use utensils such as glasses, cups, ice buckets, or ice bucket lids when used, shall be washed, rinsed and subjected to an approved sanitizing treatment, and stored and handled in a manner to prevent contamination. For the washing, sanitizing treatment, and storage of multi-use utensils, equipment and methods meeting the requirements of the "Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments" 15A NCAC 18A .2600 shall be provided; except, when properly fitting disposable food grade liners are provided, ice buckets shall be treated as non-food contact surfaces and shall be washed, using an all purpose cleaner suitable for food contact surfaces, and rinsed. The lid used with the lined ice bucket shall be washed, rinsed and subjected to an approved sanitizing treatment in place. The lavatory shall be cleaned and treated with an approved sanitizer prior to using the water from the lavatory to clean. Submersion of ice buckets and lids during in-place cleaning procedures is not required. Clean glasses shall be individually wrapped or fitted with a single-service cap that covers the edge of the glass.
- (c) Ice used for room service shall be manufactured from an approved water supply and shall be stored and handled in a sanitary manner. Ice storage bins shall not be used for any other purpose and shall be kept clean and in good repair. Where ice is made on the premises, the machines shall be located in a protected place. Scoops shall be provided so guests or employees can dispense ice in a sanitary manner. Machines, equipment, utensils, and the room or area in which the machines are located shall be kept clean and in good repair. All ice machines for use by guests installed after January 1, 1996, shall dispense ice without exposing stored ice to guests.
- (d) Employees cleaning ice buckets, ice bucket lids, coffee or tea makers, shall wash their hands immediately prior to cleaning these items.
- (e) Single service glasses, cups, ice buckets, ice bucket lids, or food grade ice bucket liners may be used, if discarded after each use. Single service items, including clean disposable towels, shall be stored and handled in a manner to prevent contamination.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. January 1, 1996; September 1, 1990;  
Temporary Amendment Eff. January 31, 2000;  
Amended Eff. April 1, 2001.*

#### **15A NCAC 18A .1812 GUESTROOMS**

- (a) Laboratories shall have lighting with a minimum of 30 foot-candles of light at 30 inches above the floor. Where natural ventilation only is provided, outside openings shall be screened. Windows and glass doors shall be kept clean and in good repair. In the absence of windows, air conditioning and artificial lighting constitutes satisfactory compliance.
- (b) Window coverings shall be kept clean and in good repair.
- (c) Two sheets shall be provided for each bed. The lower sheet shall be folded under both ends of the mattress. The upper sheet shall be folded under the mattress at the lower end and folded over the cover for at least six inches at the top end. Bed linens, including sheets, pillow cases, blankets and bedspreads, shall be kept clean and in good repair.
- (d) The floors, walls, and ceilings of bedrooms, closets, and storage areas shall be kept clean and in good repair. Furniture, fixtures, carpets and other accessories shall be kept clean and in good repair.
- (e) All lodging establishments shall be kept free of roaches, flies and other pests. Guestrooms having outside openings shall have screens in good repair unless the guestroom is air conditioned.
- (f) Coffee and tea makers shall be kept clean. Coffee or tea pots and other multi-use items exposed to heat during use may be washed and rinsed in place.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. January 1, 1996; April 1, 1992; September 1, 1990; September 1, 1979;  
Temporary Amendment Eff. January 31, 2000;  
Amended Eff. August 1, 2001; August 1, 2000.*

#### **15A NCAC 18A .1813 STORAGE AND LAUNDRY FACILITIES**

- (a) Storage rooms or cabinets shall be provided for all supplies, linens, and equipment.
- (b) Clean linen and supplies shall be stored in cabinets, or on shelves in linen and supply storage rooms. Cabinets, shelves, and storage rooms shall be constructed to facilitate cleaning and kept clean.
- (c) Soiled linen shall be so handled and stored as not to come in contact with clean linen.
- (d) A separate storage area shall be provided for building and ground maintenance equipment and supplies.
- (e) Items on housekeeping carts shall be arranged in a manner to prevent cross-contamination between soiled and cleaned items. Housekeeping carts shall be kept clean and stored in a clean area.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. January 1, 1996; September 1, 1990.

#### **15A NCAC 18A .1814 DISPOSAL OF GARBAGE AND TRASH: PREMISES**

- (a) All garbage and trash shall be collected and stored in covered containers in such a manner as not to create a nuisance. Garbage and trash storage containers shall be kept clean and in good repair.
- (b) There shall be no fly- or mosquito-breeding places, rodent harborages, or undrained areas on the premises. The premises shall be kept neat and clean. Rubbish, litter and other items not used in the operation of the establishment shall not be permitted to accumulate on the premises.
- (c) Facilities shall be provided for the washing and storage of garbage and trash containers, mops, mop buckets, mop wringers, and any other equipment used in the cleaning of the lodging establishment. Cleaning facilities shall include combination faucet, hot and cold water, hose bibb with a backflow prevention device and curbed impervious pad sloped to drain or other equivalent facilities or methods. Where dumpsters are used, a contract for off-site cleaning shall constitute compliance with the provision for cleaning facilities for such units. A current copy of the dumpster cleaning contract shall be made available at the time of inspection.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. August 1, 1996; January 1, 1996; September 1, 1990.

#### **15A NCAC 18A .1815 SEVERABILITY**

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

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977.

#### **15A NCAC 18A .1816 REFERENCE RULES**

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Amended Eff. July 1, 1977;  
Readopted Eff. December 5, 1977;  
Amended Eff. June 10, 1978;  
Repealed Eff. September 1, 1990.

#### **15A NCAC 18A .1817 APPEALS PROCEDURE**

Appeals concerning the interpretation and enforcement of the rules in this Section shall be made in accordance with G.S. 150B.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1987;  
Amended Eff. September 1, 1990.

#### **15A NCAC 18A .1818 PLAN REVIEW**

- (a) Plans, drawn to scale, and specifications, for new lodging establishments shall be submitted for review and approval to the local health department prior to initiating construction. Plans, drawn to scale, and specifications shall also be submitted prior to construction of additions or renovations to existing lodging establishments. Plans, drawn to scale, and specifications for prototype "franchised" or "chain" facilities shall also be submitted for review and approval to the Environmental Health Services Section, Division of Environmental Health. Plans shall be reviewed for conformance to the rules of this Section.
- (b) Construction shall comply with approved plans and specifications. Construction that deviates from the plan shall be reviewed for conformance to the rules prior to permit issuance.

*History Note:* Authority G.S. 130A-248;  
Eff. August 1, 1990;  
Amended Eff. January 1, 1996.

