

15A NCAC 18A .1300

Rules Governing the Sanitation of Hospitals, Nursing Homes, Adult Care Homes, and Other Institutions



1

**RULES GOVERNING
THE SANITATION OF
HOSPITALS, NURSING HOMES,
ADULT CARE HOMES, AND
OTHER INSTITUTIONS**
15A NCAC 18A .1300

NORTH CAROLINA
 DEPARTMENT OF HEALTH AND HUMAN SERVICES
 DIVISION OF PUBLIC HEALTH
 ENVIRONMENTAL HEALTH SECTION
 EFFECTIVE FEBRUARY 1, 1976
 AMENDED EFFECTIVE DECEMBER 1, 2012

All Environmental Health Rules can be accessed at the following website
<https://ohs.nc.gov/ohs/rules-and-orders.html>
 North Carolina General Statutes can be accessed at the following website
www.ncleg.gov/cgi-bin/statutes/statutes.nclg

Division of Public Health, Food Protection and Facilities Branch
 North Carolina Department of Health and Human Services



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

Division of Public Health, Food Protection and Facilities Branch
 North Carolina Department of Health and Human Services



3

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.
- When a change in ownership occurs:
 - Create a list of non-compliant items
 - Assign a new ID number to the facility



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



4

Definitions (.1301)

Definitions include:

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

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



6

Ancillary Kitchen

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



Division of Public Health, Food Protection and Facilities Branch
 North Carolina Department of Health and Human Services



7

7

Dietary Kitchen

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



Division of Public Health, Food Protection and Facilities Branch
 North Carolina Department of Health and Human Services



8

8

Nourishment Station

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



Division of Public Health, Food Protection and Facilities Branch
 North Carolina Department of Health and Human Services



9

9

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



10

10

Approval of Plans (.1302)

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



11

11

Inspections (.1304)(a)

- Institution buildings are inspected once in a six-month period
- Food services are inspected quarterly **UNLESS...**
- A facility is certified by Medicare/Medicaid, food services are inspected at a **minimum** once per fiscal year
- General Statute 130A-235 (a1)



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

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



12

12

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



13

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



14

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



15

15

Re-inspections (.1307)

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



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
B	➔	80-89.5
C	➔	70-79.5
No Grade	➔	<70



17

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



18

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*

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



19

Marking Instructions (.1308)(c)

(1) Violation of Rule .1309 of this Section regarding the cleanliness and repair of floors and carpet 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.

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



20

Inspection of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions Score: _____

Establishment Name: _____ Establishment ID: _____

Location Address: _____

City: _____ State: North Carolina Date: _____ Status Code: _____

Zip: _____ County: _____ Time In: _____ Time Out: _____

Licensee: _____ Inspection Re-Inspection

Telephone: _____

Wastewater System: Municipal/Community Onsite Supply

Water Supply: Municipal/Community Onsite Supply

Deductions			Deductions		
FLOORS, WALLS AND CEILINGS: (.1309, .1310)					
1	Floors and carpets cleanable, clean, good repair, carpet odor free	2	1	0	
2	Walls and ceilings clean, good repair	2	1	0	
3	Ceiling attachments cleanable, clean, good repair	1	0.5	0	
LIGHTING AND VENTILATION: (.1311)					
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5	0	
5	Ventilation equipment clean, good repair	1	0.5	0	
6	Ambient indoor air temperatures maintained	2	1	0	
TOILET, HANDWASHING, AND BATHING FACILITIES: (.1312)					
7	Facilities provided, accessible, clean, good repair	2	1	0	
8	Toilet rooms free of storage, handwash signs posted	1	0.5	0	
9	Backpans, urinals, bedside commodes and enema basins properly cleaned and disinfected	1	0.5	0	
10	Handwashing facilities properly located and equipped	3	1.5	0	
MEDICAL SUPPLIES: (.1318)					
30	Medication carts clean; sharps containers attached; foot, utensils, medication and medication dispensers properly handled	2	1	0	
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1	0	
FURNISHINGS AND LAUNDRY: (.1319)					
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5	0	
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5	0	
34	Linens provided by the institution properly cleaned and sanitized	3	1.5	0	
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5	0	
36	Laundry area and equipment kept clean	1	0.5	0	

21

Do You Have Your Equipment?

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



25

Conducting the Inspection



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



26

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



27

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services


28

Communication

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services


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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services


30

Remember Public Perception



- Administrator
- Housekeeping
- Maintenance
- Medical Staff
- Residents





31

Inspection of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions		Score: _____
Establishment Name: _____		Establishment ID: _____
Location Address: _____		
City: _____	State: North Carolina	Date: _____ Status Code: _____
Zip: _____	County: _____	Time In: _____ Time Out: _____
Licensee: _____ <input type="radio"/> Inspection <input type="radio"/> Re-Inspection		
Telephone: _____		
Wastewater System: <input type="radio"/> Municipal/Community <input type="radio"/> Onsite Supply		Water Supply: <input type="radio"/> Municipal/Community <input type="radio"/> Onsite Supply
Deductions		
FLOORS, WALLS AND CEILINGS: (.1309, .1310)		
1	Floors and carpets cleanable, clean, good repair, carpet odor free.	2 1 0
2	Walls and ceilings clean, good repair	2 1 0
3	Ceiling attachments cleanable, clean, good repair	1 0.5 0
LIGHTING AND VENTILATION: (.1311)		
4	Lighting at least 10 foot candles, 30 inches above floor	1 0.5 0
5	Ventilation equipment clean, good repair	1 0.5 0
6	Ambient indoor air temperatures maintained	2 1 0
TOILET, HANDWASHING, AND BATHING FACILITIES: (.1312)		
7	Facilities provided, accessible, clean, good repair	2 1 0
8	Toilet rooms free of storage, handwash signs posted	1 0.5 0
9	Bedpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1 0.5 0
10	Handwashing facilities properly located and equipped	2 1.5 0
MEDICAL SUPPLIES: (.1319)		
30	Medication carts clean; sharps containers attached; food, utensils, medication and medication dispensers properly handled	2 1 0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2 1 0
FURNISHINGS AND LAUNDRY: (.1319)		
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1 0.5 0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1 0.5 0
34	Linens provided by the institution properly cleaned and sanitized	3 1.5 0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1 0.5 0
36	Laundry area and equipment kept clean	1 0.5 0

32

Floors (.1309)

- Smooth & non-absorbent material
- Kept clean & in good repair
- Carpet odor-free

• #1 on inspection form





33

Walls & Ceilings (.1310)(a)

Interior walls & ceilings

- Kept clean & in good repair
- Doors, windows, and window trim

- #2 on inspection form



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



34

Ceiling Attachments (.1310)(b)

Ceiling attachments

- Kept clean & in good repair
- Light fixtures, fans, vents

- #3 on inspection form



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



35

Deductions		Deductions	
FLOORS, WALLS AND CEILINGS: (.1309, .1310)			
1	Floors and carpets cleanable, clean, good repair, carpet odor free	2	1 0
2	Walls and ceilings clean, good repair	2	1 0
3	Ceiling attachments cleanable, clean, good repair	1	0.5 0
LIGHTING AND VENTILATION: (.1311)			
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5 0
5	Ventilation equipment clean, good repair	1	0.5 0
6	Ambient indoor air temperatures maintained	2	1 0
TOILET, HANDWASHING, AND BATHING FACILITIES: (.1312)			
7	Facilities provided, accessible, clean, good repair	2	1 0
8	Toilet rooms free of storage, handwash signs posted	1	0.5 0
9	Backpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1	0.5 0
10	Handwashing facilities properly located and equipped	3	1.5 0
MEDICAL SUPPLIES: (.1318)			
30	Medication carts clean; sharps containers attached; foot, utensils, medication and medication dispensers properly handled	2	1 0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1 0
FURNISHINGS AND LAUNDRY: (.1319)			
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5 0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5 0
34	Linens provided by the institution properly cleaned and sanitized	3	1.5 0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5 0
36	Laundry area and equipment kept clean	1	0.5 0

36

Lighting (.1311)(a)

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



37

Ventilation (.1311)(b)

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



38

Indoor Air Temperature (.1311)(c)

- Ambient indoor air temperature maintained at or below **85°F**
- #6 on inspection form



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



39

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services

43

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

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services

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

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services

45

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



46

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



47

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



48

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
- #10 on inspection form



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



50

Handwashing Facilities (.1312)(d)

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



51

Disinfectants (.1312)(e)

- **Disinfectants:**
 - EPA registered
 - Used in accordance with manufacturer's instructions
- 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



• #11 on inspection form

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



52

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 uses



• #12 on inspection form

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



53

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

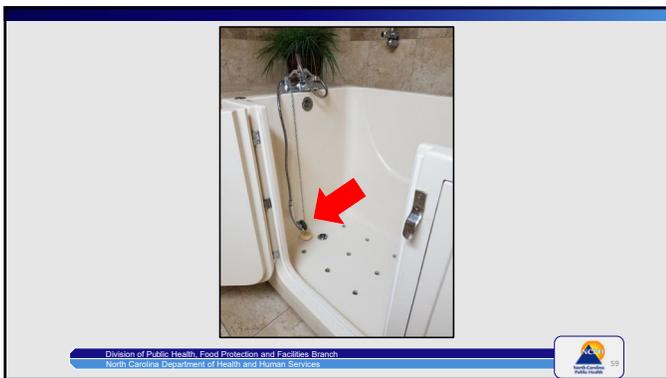
Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



54



58



59

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services

60

Solid Waste (.1316)(a & b)

- Stored in leak-proof, non-absorbent containers with tight-fitting lids when not in use
- Refuse, recyclables, and returnables stored in containers, rooms, or designated areas



• #23 and #24 on inspection form

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



67

Solid Waste (.1316)(c)

- Designated rooms and containers adequate and kept clean
- Cleaning facilities for containers provided



• #25 on inspection form

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



68

Premises (.1316)(d)

- Exterior and interior premises kept free of garbage, solid waste, yard trash, pest harborages



• #26 on inspection form

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



69

Pesticides (.1317)(b)

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





73

FLOORS, WALLS AND CEILINGS: (.1309, .1310)		MEDICAL SUPPLIES: (.1318)	
1	Floors and carpets clean, disinfect, clean, good repair, carpet odor free	2	Medication carts clean, sharps containers attached, food, utensils, medication and medication dispensers properly handled
2	Walls and ceilings clean, good repair	3	Feeding bags, tubes, syringes and oral suction catheters properly handled
3	Ceiling attachments clean, good repair	4	Furnishings and laundry: (.1319)
4	Lighting at least 10 foot candles, 30 inches above floor	10	Furnishings clean and in good repair, mattresses dry, clean, good repair
5	Ventilation equipment clean, good repair	11	Bed linens in good repair, soiled linens changed, properly handled, containers properly labeled
6	Ambient indoor air temperatures maintained	12	Linens provided by the institution properly cleaned and sanitized
7	Facilities provided, accessible, clean, good repair	13	Resident's personal laundry properly handled, containers properly labeled, combined resident's laundry properly handled
8	Toilet rooms free of storage, handwash signs posted	14	Laundry area and equipment kept clean
9	Bedrooms, urinals, bedside commodes and enemas basins properly cleaned and disinfected	15	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized
10	Handwashing facilities properly located and equipped	16	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized
11	EPA registered disinfectants used according to manufacturers' instructions, approved testing methods and devices used	17	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized
12	Bathing facilities properly equipped, equipment cleaned and disinfected	18	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized

74

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
- #30 on inspection form





75

Medical Supplies (.1318)(b)

- Feeding bags, tubes, syringes, and oral suction catheters stored and used in accordance with the manufacturer's instructions
- #31 on inspection form




Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services

76

FLOORS, WALLS AND CEILINGS: (.1309, .1310)		MEDICAL SUPPLIES: (.1318)	
1	Floors and carpets clean/maint. clean, good repair, carpet odor free	2	1 0 0
2	Walls and ceilings clean, good repair	2	1 0 0
3	Ceiling attachments clean/maint. clean, good repair	3	0 0 0
4	Lighting at least 10 foot candles, 30 inches above floor	4	0 0 0
5	Ventilation equipment clean, good repair	5	0 0 0
6	Ambient indoor air temperatures maintained	6	2 1 0
TOILET, HANDWASHING, AND BATHING FACILITIES: (.1312)		FURNISHINGS AND LAUNDRY: (.1319)	
7	Facilities provided, accessible, clean, good repair	7	2 1 0
8	Toilet rooms free of storage, handwash signs posted	8	1 0 0
9	Bedpans, urinals, bedside commodes and enemas basins properly cleaned and disinfected	9	1 0 0
10	Handwashing facilities properly located and equipped	10	3 1 0
11	EPA registered disinfectants used according to manufacturers' instructions; approved testing methods and devices used	11	2 1 0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	12	3 1 0
		13	Furnishings clean and in good repair; mattresses dry, clean, good repair
		14	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled
		15	Linens provided by the institution properly cleaned and sanitized
		16	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled
		17	Laundry area and equipment kept clean
		18	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized

77

Furnishings (.1319)(a)

- Includes:**
 - Furniture
 - Mattresses/bed springs
 - Curtains, rugs, & blinds
- Kept clean and in good repair
- Mattresses clean, dry, and in good repair
- #32 on inspection form



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services

78

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
- **#33 on inspection form**



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



79

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**



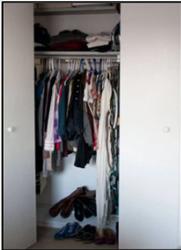
Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



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**
- **#35 on inspection form**



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



81

Time as a Public Health Control

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



91

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



92

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

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



93

Employees (.1324)(c)

- Institution employees comply with requirements for exclusion from work and restriction due to communicable disease or illness
- #51 on inspection form



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



97

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



98

Hospitals

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



99

Finishing the Inspection

Filling Out the Inspection Report & Exit Interview



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



100

Proper Rule Citation & Number Marked

- It is important to **use** 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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



101

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



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



102

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 manner



Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



103

End of Presentation

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

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



104
