

Rules Governing the Sanitation of Residential Care Facilities

15A NCAC 18A .1600

**RULES GOVERNING
THE SANITATION OF
RESIDENTIAL CARE
FACILITIES
15A NCAC 18A .1600**

**North Carolina Department of Health and Human Services
Division of Public Health
Environmental Health Section**

**Effective February 1, 1976
Amended Effective April 1, 2024**

All Environmental Health Rules may be accessed online at:
<http://ehs.ncpublichealth.com/rules.htm>

Definitions (.1601)

- Establishment providing room or board
- License or certificate obtained from the NC Division of Health Service Regulation (DHSR), a division of NCDHHS
- Does not include childcare or institution facilities
- EH does not issue a permit



Inspections (.1603)

- Inspected at least **once per year** prior to expiration of the license issued by the licensing agency
- A copy of the inspection form must be left with the administrator of the facility

Inspection of Residential Care Facilities

Establishment Name: _____ Establishment ID: _____
 Location Address: _____ Date: _____ Status Code: _____
 City: _____ State: North Carolina Zip: _____
 County: _____ Time In: _____ Time Out: _____
 Licensee: _____ Inspection Re-Inspection
 Telephone: _____ Number of Residents: ____
 Wastewater System: Municipal / Community Onsite
 Water Supply: Municipal / Community Onsite

Classification: Approved (40 or less demerits, and no 6-demerit item violated) Disapproved (More than 40 demerits or 6-demerit item violated)

PHYSICAL FACILITIES: (.1607 & .1608)		
1. Floors and carpets kept clean	2	0
Floors and carpets in good repair	1	0
2. Walls, ceilings, and attachments clean	2	0
Walls, ceilings, and attachments in good repair	1	0
LIGHTING AND VENTILATION: (.1609)		
3. Illumination of required spaces	2	0
4. Ventilation equipment clean and in good repair	2	0
TOILET, HANDWASHING, AND BATHING FACILITIES: (.1610)		
5. Facilities provided	5	0
6. Facilities clean and in good repair	4	0
7. Hand sink design	4	0
8. Handwashing facilities properly equipped	4	0
WATER SUPPLY: (.1611)		
9. Approved water supply (6-demerit item)	6	0
10. No cross-connections	5	0
11. Water availability, pressure, at required ranges	4	0
LIQUID WASTES: (.1613)		
12. Approved sewage disposal (6-demerit item)	6	0
SOLID WASTES: (.1614)		
13. Approved waste storage	2	0
14. Containers covered, clean, and good repair	2	0
15. Waste removal frequency	2	0
PEST CONTROL AND OUTDOOR PREMISES: (.1615)		
16. Pest presence	3	0
17. Prevention of harborage conditions; premises clean	2	0
18. Outdoor furniture and playgrounds in good repair	2	0
CHEMICAL AND MEDICATION STORAGE: (.1616)		
19. Storage and Use	4	0

BEDS; LINEN; LAUNDRY; FURNITURE: (.1617)		
20. Furnishings clean	2	0
21. Furnishings in good repair	2	0
22. Bed linens provided and in good repair	4	0
23. Bed linens clean; cleaning frequency	4	0
24. Clean linen storage	3	0
25. Laundry area and equipment kept clean and in good repair	3	0
FOOD SERVICE UTENSILS AND EQUIPMENT: (.1618)		
26. Utensils/equipment (except holding equipment) in good repair	3	0
27. Utensils and equipment clean	4	0
28. Equipment non-food contact sides clean	2	0
29. Utensil and equipment storage	2	0
30. Ware washing provisions	5	0
31. Food storage areas clean	3	0
FOOD: (.1619)		
32. Foods safe and approved sources	5	0
FOOD PROTECTION: (.1620)		
33. Food time and temperature control	5	0
34. Live pet prohibitions	3	0
35. Food holding equipment provided and in good repair	5	0
36. Temperature indicating device provided and accurate	2	0
37. Food storage	4	0
EMPLOYEES: (.1621)		
38. Handwashing method	4	0
39. Handwashing frequency	4	0
40. Proper use of restriction, exclusion, and reporting	5	0
41. Vomitus and diarrheal clean up supplies; written plan available	2	0

Total Demerits: _____

NC DEPARTMENT OF HEALTH AND HUMAN SERVICES
 Environmental Health Section • Food Protection Program • NCDHHS is an equal opportunity employer and provider.
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Re-inspections (.1604)

- REHS may reinspect or visit at any time to ensure compliance with the Rules
- Unannounced inspection within 30 days after request from administrator to improve classification

Date:	<u>7/10/24</u>	Status Code:	<u>A</u>
Time In:	<u>1:30 PM</u>	Time Out:	<u>3:15 PM</u>
<input type="radio"/> Inspection	<input checked="" type="radio"/> Re-Inspection		

Scoring System (.1606)

- **Approved**

- Demerit score is less than 40
- No six-demerit item is violated

- **Disapproved**

- Demerit score is 40 or greater
- Any six-demerit item is violated

Scoring System (.1606)

- **Grading based on Rules .1607-.1621**
- **Provides demerit values for non-compliance with each rule**
- **Marking instructions**

BEDS: LINEN: LAUNDRY: FURNITURE: (.1617)			
20.	Furnishings clean	2	0
21.	Furnishings in good repair	2	0
22.	Bed linens provided and in good repair	4	0
23.	Bed linens clean; cleaning frequency	4	0
24.	Clean linen storage	3	0
25.	Laundry area and equipment kept clean and in good repair	3	0

Prior to the Inspection

- **Review the file for:**
 - On-site wastewater and on-site water supply documentation
 - Violations noted on previous inspection reports
 - Complaints/issues reported about the facility
- **Equipment**
 - Flashlight
 - Thermometer/alcohol swabs
 - Inspection form and comment addendum
 - Rules



Floors (.1607)

- **Kept clean and in good repair**
 - Floors
 - Carpets
- **#1 on inspection form**



Walls and Ceilings (.1608)

- **Kept clean and in good repair**
 - Interior walls and ceilings
 - Doors
 - Windows/window trim
 - Light fixtures/fans
 - Vent covers
- **#2 on inspection form**



Lighting and Ventilation (.1609)

- All rooms illuminated by natural or artificial means
- **#3 on inspection form**
- Ventilation equipment kept clean & good repair
- **#4 on inspection form**



Toilet: Handwashing: and Bathing Facilities (.1609)

- Provided for use by resident and employees
- **#5 on inspection form**
- Kept clean and in good repair
- **#6 on inspection form**



Toilet: Handwashing: and Bathing Facilities (.1609)

- Hot and cold water through mixing faucet
- **#7 on inspection form**
- Soap and individual hand-drying towels provided, stored separately
- **#8 on inspection form**



Water Supply (.1611)

- **Public**
- **Non-community**
 - Meet requirements in .1700 Rules
 - Setback allowance for existing licensed wells
 - Bacteriological sample once per year
- **#9 on inspection form (6-demerit)**



Water Supply (.1611)

- No cross-connections
- **#10 on inspection form**
- Hot water heating facilities provided
- Hot and cold water under pressure
- Hot water 105-116°F at handwashing and bathing facilities
- **#11 on inspection form**



Liquid Wastes (.1613)

- Publicly operated sewage treatment plant
- Sewage disposal system that meets .1900 Rules
- **#12 on inspection form (6-demerit)**



Solid Wastes (.1614)

- Kept in leak-proof, non-absorbent containers
- Waste containers kept clean and in good repair
- **#13 on inspection form**
- Outside waste containers kept covered with tight-fitting lids when not in use
- **#14 on inspection form**
- Removed at a frequency that prevents pest harborages
- **#15 on inspection form**

Pest Control and Outdoor Premises (.1615)

- Facility free of pests
- **#16 on inspection form**
- Openings to outside
 - Doors that are flush with the frame when closed
 - Closed windows
 - Window screening on windows that can be opened
 - Controlled air
- **#17 on inspection form**



Pest Control and Outdoor Premises (.1615)

- External premises kept clean, free of litter and pest harborage
- **#17 on inspection form**
- Outdoor furniture and playgrounds kept in good repair
- **#18 on inspection form**
- Only approved pesticides used



Chemical and Medication Storage (.1616)

- **Stored and used in accordance with manufacturer's instructions**
 - Corrosive agents
 - Pesticides
 - Bleaches/Detergents
 - Cleansers/Polishes
 - Medications



- **#19 on inspection form**

Beds: Linens: Laundry: Furniture (.1617)

- **Furnishing includes:**
 - Furniture
 - Curtains
 - Draperies
 - Blinds
 - Mattresses
- **Clean - #20 on inspection form**
- **In good repair - #21 on inspection form**



Beds: Linens: Laundry: Furniture (.1617)

- Bed linen provided for each resident, in good repair
- **#22 on inspection form**
- Bed linen clean, changed when no longer clean
- **#23 on inspection form**



Beds: Linens: Laundry: Furniture (.1617)

- Clean linen stored and handled to prevent contamination, separate from dirty linen
- **#24 on inspection form**
- Laundry area and equipment kept clean and in good repair
- **#25 on inspection form**



Food Service Utensils and Equipment (.1618)

- Food service equipment and utensils kept clean, good repair
- **#26 on inspection form**
- Food contact surfaces of utensils and equipment, cleaned after each use
- **#27 on inspection form**

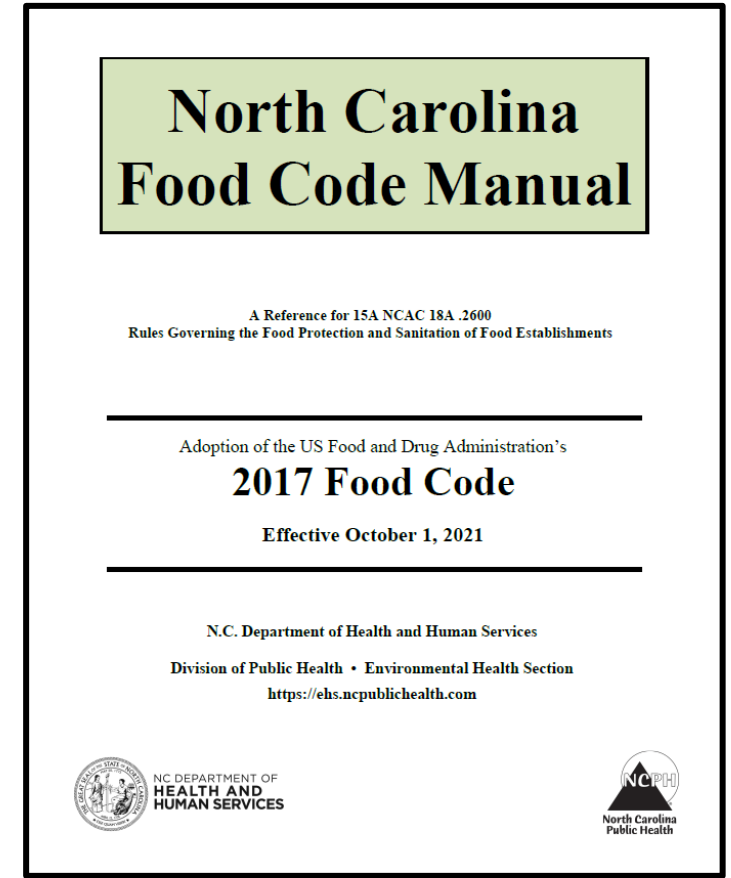


Food Service Utensils and Equipment (.1618)

- Utensils and equipment, handled and stored to protect from contamination
- **#29 on inspection form**
- Kitchen sink provided for cleaning food service equipment and utensils
- **#30 on inspection form**
- Food storage areas kept clean, free of pests
- **#31 on inspection form**

Food (.1619)

- Food provided for residents shall comply with Parts 3-1 and 3-2 of the NC Food Code
- **#32 on inspection form**



Food Protection (.1620)

- TCS food maintained at temperatures required by 3-501.16
- Time as a Public Health Control (TPHC) allowed, no written procedures required
- **#33 on inspection form**



Food Protection (.1620)

- Live animals prohibited from any room or area where food is prepared or stored
- Allowed in dining areas if no contact with employees preparing/handling food or food service items
- **#34 on inspection form**



Food Protection (.1620)

- Equipment provided and maintained to keep food at required temperatures
- **#35 on inspection form**
- Cold holding equipment provided with an indicating thermometer
- **#36 on inspection form**



Food Protection (.1620)

- **Food stored as required in the NC Food Code**
 - 3-302.11 (food storage order and covering to prevent cross-contamination)
 - 3-302.12 (common name of the food)
 - 3-305.11 & 3-305.12 (food stored to prevent contamination from the premises)
- **#37 on inspection form**



Employees (.1621)

- **Employees wash hands per 2-301.12 of the NC Food Code**
 - Rinse under clean, running warm water
 - Apply cleaning compound
 - Rub together for at least 10-15 seconds
 - Rinse thoroughly under clean, running warm water
 - Use approved drying method
 - Use paper towel or barrier to turn off faucet
- **#38 on inspection form**



Employees (.1621)

- **Employees must wash hands:**
 - Before beginning work
 - Before preparing food
 - After each visit to the toilet
 - Before/after contact with a resident
 - After coughing, sneezing, or using a handkerchief/tissue
 - After using tobacco, eating, or drinking



- **#39 on inspection form**

Employees (.1621)

- **Employees comply with exclusion and restriction requirements listed in 2-201.12 and 2-201.13 of the NC Food Code**
- **#40 on inspection form**
- **Vomit and fecal matter cleanup plan**
 - **Gloves, PPE, disinfectant, disposable towels, and coagulating agent available**
 - **Written procedure required**
- **#41 on inspection form**



End of Presentation

If you have any questions, please contact your Regional Specialist.