**Section 330.3130 Kitchen**

Every building shall meet the following requirements:

a) The kitchen shall have an area of at least 200 square feet.

b) Provide a kitchen properly located for efficient food service, and large enough to accommodate the equipment and personnel needed to prepare and serve the number of meals required. The kitchen area, not including food storage area, shall be approximately ten square feet for each resident bed whether the beds are in the same building or not. The approximate ten square feet per resident bed may be reduced for facilities with 40 or more beds. Any deviation must receive prior approval from the Department. (B)

c) Provide a kitchen with institutional type equipment for convenience in operation, for healthful working conditions, for good sanitation, and for control of heat, noise, and odors. (B)

d) Equipment shall be in compliance with the adopted Standards, Basic or Special Criteria of the National Sanitation Foundation Testing Laboratory, or equivalent. (B)

e) Provide appropriate equipment for the preparation and serving of meals, for the refrigeration of perishable foods, and for washing and sanitizing dishes and utensils. (B)

f) The kitchen shall be provided with at least one handwashing facility separate from food preparation and pan-washing equipment and include hot and cold water, soap, and individual towels.

g) Finish the walls and ceilings of all food handling rooms with washable, light colored surfaces.

h) Effectively screen all openings to the outer air during insect season. Screen doors to the outside shall open outward and be equipped with self-closing devices or an approved alternate method.

i) Provide an adequate supply of hot and cold running water under pressure to rooms in which food is prepared or dishes washed.

j) Provide satisfactory facilities for washing and sanitizing dishes and cooking utensils. The kitchen shall be equipped with a three compartment sink for washing pots and pans. One compartment shall contain no less than 14 inches depth of water at 170 degrees Fahrenheit. In addition to the sink, a commercial type dishwasher is recommended. (B)

k) The kitchen shall be so located that it will not be used as a passageway by residents nor nonfood handling staff.

l) The dishwashing area should be so located that soiled dishes will not pass through the food preparation area. Provide ventilation that will produce negative pressure.

(Source: Amended at 13 Ill. Reg. 6562, effective April 17, 1989)