**Section 370.2700 Kitchen**

a) Provide a central kitchen or residential kitchen properly located for efficient food service, and large enough to accommodate the equipment and personnel needed to prepare and serve properly the number of meals required as determined by the Department. The size of kitchens shall be approximately ten (10) square feet per resident bed.

b) Provide kitchen equipment in an arrangement for convenient operation, good sanitation, healthful working conditions and control of heat, noise, and odors.

c) Provide appropriate equipment for the preparation and serving of meals.

d) Provide refrigeration of perishable foods.

e) Provide a two (2) compartment sink equipped with drain boards. One (1) compartment is for washing dishes and the other is for rinsing and sanitizing them. The compartment for sanitizing shall be sufficiently deep to allow complete submersion of all items washed. A domestic type dishwashing machine equipped with sanitizing features is required for kitchens serving more than ten (10) residents.

f) The central kitchen shall be provided with a handwashing lavatory. The 2-bowl kitchen sink may be used for handwashing.

g) The walls and ceilings of all food handling rooms shall be finished with smooth, washable, light-colored surfaces.

h) All openings to the outside shall be effectively screened during fly seasons, and screen doors shall be equipped with self-closing devices; or a satisfactory alternative method.

i) The central kitchen shall be located so that no resident must pass through it to reach a bathroom, resident's bedroom, the living room, dining room, or the out-of-doors.