**Section 330.3690 Kitchen**

Every existing facility shall:

a) Provide a kitchen properly located for efficient food service, and large enough to accommodate the equipment and personnel needed to prepare and properly serve the number of meals required, all in accordance with the Department's rules entitled "Food Service Sanitation" (77 Ill. Adm. Code 750). Adequacy of the kitchen facilities will be determined by the Department if it is sufficient to meet the needs of the residents based on professional evaluation. (B)

b) Provide a subkitchen with satisfactory facilities for serving meals properly from thermo containers; for storing staple foods and nutrients; and for properly washing and sanitizing dishes if the prepared meals are transported to the facility from a central kitchen in another building.

c) Have the walls and ceilings of all food handling rooms finished with smooth, washable, light colored surfaces.

d) Have all openings to the outer air effectively screened during fly season, and have screen doors either open outward, equipped with self-closing devices, or a satisfactory alternate method.

e) Have adequate artificial light provided on all work surfaces in rooms in which food is prepared and dishes are washed. Artificial light shall be used except when equivalent natural light is present.

f) Have food servicing rooms adequately ventilated so as to be reasonably free from disagreeable odors and moisture.

g) Have an adequate supply of hot and cold running water under pressure, easily available to rooms in which food is prepared and dishes are washed.

h) Have future installations of equipment of an institutional type in compliance with the adopted standards of the National Sanitation Foundation Testing Laboratory (including basic or special criteria), or equivalent. (B)

i) Have the kitchen so located that no resident must pass through it to reach the bathroom, his bedroom, the living room, or out-of-doors.

(Source: Amended at 14 Ill. Reg. 14928, effective October 1, 1990)