

# **15A NCAC 18A .3310 SPECIFICATIONS FOR KITCHENS**

(a) For adult day service facilities licensed for or serving food to fewer than 30 participants:

- (1) Domestic kitchen equipment may be used. Domestic kitchen equipment shall include at least a two-compartment sink, drainboards or countertop space of adequate size, refrigeration equipment and adequate cooking equipment. Adult day service facilities using multi-service articles shall also provide a dishwasher. In lieu of a dishwasher and two-compartment sink, a three-compartment sink with drainboards or counter top space of adequate size on each end may be used;
- (2) When domestic refrigeration equipment is used the following provisions shall apply:
  - (A) Potentially hazardous foods shall not be prepared prior to the day that such foods are to be served;
  - (B) Potentially hazardous foods that have been heated shall not be reheated or placed in refrigeration to be used in whole or in part on another day; and
  - (C) Salads containing potentially hazardous food shall not be prepared on-site.
- (3) A separate lavatory for handwashing is required in food preparation areas. If the dishwashing area is separate from the food preparation area, an additional lavatory shall be required in the dishwashing area. These handwashing lavatories shall be used only by food service personnel; and
- (4) A commercial hood shall be installed when foods are fried on-site. The hood shall be installed in accordance with the North Carolina Building Code and approved by the local building code enforcement agent.

(b) For adult day service facilities licensed for or serving food to 30 or more participants:

- (1) Approved food service equipment shall be used. When domestic refrigeration equipment is used the following provisions shall apply:
  - (A) Potentially hazardous foods shall not be prepared prior to the day that such foods are to be served;
  - (B) Potentially hazardous foods that have been heated shall not be reheated or placed in refrigeration to be used in whole or in part on another day;
  - (C) Salads containing potentially hazardous food shall not be prepared on-site; and
  - (D) All meats, poultry, and fish shall be purchased in pre-portioned, ready-to-cook form.
- (2) Food service equipment shall include:
  - (A) Where meals are prepared and multi-service articles are used, at least a three-compartment sink with drainboards or counter top space of adequate size on each end, refrigeration equipment, and cooking equipment;
  - (B) Where meals are prepared and only single-service articles are used, at least a two-compartment sink with drainboards or counter top space of adequate size on each end, refrigeration equipment, and cooking equipment; or
  - (C) Where no meals are prepared and only single-service articles are used, refrigeration equipment, and at least a domestic two-compartment sink with drainboards or counter top space of adequate size on each end.
- (3) A separate food preparation sink with drainboards shall be provided for the washing and processing of foods except where plan review shows that volume and preparation frequency do not require separate facilities.
- (4) A separate lavatory for handwashing is required in food preparation and food service areas. If the dishwashing area is separate from the food preparation area, an additional lavatory shall be required in the dishwashing area. These handwashing lavatories shall be used only by food service personnel.
- (5) A commercial hood shall be installed when foods are fried on-site. The hood shall be installed in accordance with the North Carolina Building Code and approved by the local building code enforcement agent.

*History Note: Authority G.S. 130A-285;*

*Eff. August 1, 2002;*

*Pursuant to G.S. 150B-21.3A, rule is necessary without substantive public interest Eff. July 20, 2019.*