

**COMPLIANCE CHECKLIST**

**IP28 Food & Nutrition Services**

The following checklist is intended to be used in the plan review applications for health care facilities submitted to the Massachusetts Department of Public Health. This checklist summarizes and references the applicable requirements from the Licensure Regulations and the 2022 Edition of the FGI Guidelines for Design and Construction of Hospitals. Applicants must verify compliance of the plans submitted to the Department with all referenced requirements from the Licensure Regulations and FGI Guidelines when completing this Checklist. A separate Checklist must be completed for each nursing unit, hospital or clinic department, or clinical suite.

Other jurisdictions, regulations and codes may have additional requirements which are not included in this checklist, such as:

- NFPA 101 Life Safety Code (2012) and applicable related standards contained in the appendices of the Code
- State Building Code (780 CMR)
- Accreditation requirements of The Joint Commission
- CDC Guidelines for Preventing the Transmission of Mycobacterium Tuberculosis in Health Care Facilities
- USP 797 & Regulations of the Massachusetts Board of Registration in Pharmacy
- Occupational Safety & Health Standards (OSHA)
- Accessibility Guidelines of the Americans with Disabilities Act (ADA)
- Architectural Access Board Regulations (521 CMR)
- Local Authorities having jurisdiction.

**Instructions:**

1. All requirement lines must be completed according to the following instructions and included in the plan submissions for Self-Certification Process or Abbreviated Review Process.
2. This checklist must be completed by the project architect or engineer based on the design actually reflected in the plans at the time of completion of the checklist.
3. Each requirement line (\_\_\_\_) of this Checklist must be completed exclusively with one of the following marks, unless otherwise directed in the checklist. If a functional space is not affected by a renovation project, the mark "E" may be indicated on the requirement line (\_\_\_\_) before the name of the functional space (associated requirements on indented lines below that name, or associated MEP requirements do not have to be completed in this case). If more than one functional space serves a given required function (e.g. patient room or exam room), that clarification should be provided in the Project Narrative, and the requirement lines are understood to only address the functional spaces that are involved in the project.

**X** = Requirement is met, for new space, for renovated space, or for existing direct support space for an expanded service.

☒ = Check box under section titles or individual requirements lines for optional services or functions that are not included in the project area.

**E** = Requirement relative to an existing suite or area that has been *licensed* for its designated function, is *not affected* by the construction project and *does not pertain to a required direct support space* for the specific service affected by the project. "E" must not be used for an existing required support space associated with a new patient care room or area.

**W** = Waiver requested for specific section of the Regulations or FGI Guidelines, where hardship in meeting requirement can be demonstrated (a Physical Plant Waiver Form must be completed for each waiver request). An explicit floor plan or plan detail must be attached to each waiver request.

4. All room functions marked with "X" must be shown on the plans with the same name labels as in this checklist.
5. Mechanical, electrical & plumbing requirements are only partially mentioned in this checklist. The relevant section of the FGI Guidelines must be used for project compliance with all MEP requirements and for waiver references.
6. Oxygen, vacuum, medical air, waste anesthesia gas disposal and instrument air outlets (if required) are identified respectively by the abbreviations "OX", "VAC", "MA", "WAGD" & "IA".
7. Requirements referenced with "FI" result from formal interpretations from the FGI Interpretations Task Group.
8. The location requirements including asterisks (\*) refer to the definitions of the Glossary in the beginning section of the FGI Guidelines and reproduced in this checklist.

Facility Name:

DoN Project Number: (if applicable)

Facility Address:

Satellite Name: (if applicable)

Building/Floor Location:

Satellite Address: (if applicable)

Submission Dates:

Project Description:

Initial Date:

Revision Date:

**Architectural Requirements****Building Systems Requirements**2.1-4.3 **FOOD & NUTRITION SERVICE**

## 2.1-4.3.1.1 Application:

\_\_\_ Facilities & equipment provided to support food services for staff visitors & patients

## 2.1-4.3.1.2 Layout:

\_\_\_ Equipment & design layout provide workflow that minimizes potential for cross-contamination of clean food & wares with contaminated trays from patients or retail customers

2.1-4.3.2 **FOOD PREPARATION AREAS**

2.1-4.3.2.1 \_\_\_ Layout space are designed to prevent soiled trays or tray carts from passing through food preparation areas or areas with open food

2.1-4.3.2.3 \_\_\_ Food preparation surfaces  
 \_\_\_ combined preparation surface areas have length equal to or greater than length of all commercial cooking equipment

## Ventilation:

\_\_\_ Min. 10 air changes per hour Table 7-1  
 \_\_\_ No recirculating room units

## 2.1-4.3.2.4 Equipment:

- (1) \_\_\_ Commercial-grade cooking equipment  
 (2) \_\_\_ Commercial-grade refrigeration equipment  
 refrigeration provided to hold chilled & frozen food  
 (3) \_\_\_ Commercial equipment provided for maintaining food at hot temperatures

2.1-4.3.2.5 \_\_\_ Handwashing stations  
 \_\_\_ provided within 20'-0" of each food preparation or serving area

2.1-4.3.3 **ASSEMBLY & DISTRIBUTION FACILITIES**

2.1-4.3.3.1 \_\_\_ Space provided for patient food assembly in non-public service area

## Ventilation:

\_\_\_ Min. 10 air changes per hour Table 7-1  
 \_\_\_ No recirculating room units

2.1-4.3.3.3 Spaces for Functions to Support Food Service Cart Distribution:

- (1) \_\_\_ storing carts when not in use  
 (2) \_\_\_ loading carts for distribution  
 (3) \_\_\_ distributing meals  
 (4) \_\_\_ receiving soiled carts  
 (5) \_\_\_ sanitizing carts  
 \_\_\_ designated area with grated or sloped floor with floor drain  
 \_\_\_ source of water & sanitizing agents

**Architectural Requirements****Building Systems Requirements**

2.1-4.3.4

**WAREWASHING FACILITIES**

2.1-4.3.4.1

- \_\_\_ Automatic dishwashing unit provided for dinnerware & utensil washing  
 \_\_\_ NSF-listed

2.1-4.3.4.2

- \_\_\_ Soak sinks

2.1-4.3.4.3

- \_\_\_ Pot- & pan-washing facilities include three-compartment sink with integral sloped drainboard on both clean & soiled sides

2.1-4.3.4.4

- \_\_\_ Handwashing station

2.1-4.3.5

**DINING AREAS**

2.1-4.3.5.1

- \_\_\_ Dining space(s) provided for ambulatory patients staff & visitors

2.1-4.3.5.2

- \_\_\_ min. 3'-0" aisle spacing & chair clearance

2.1-4.3.5.3

- \_\_\_ design of aisles, tables/chairs & casework used for self-service accommodate wheelchair access

2.1-4.3.8

**SUPPORT AREAS FOR FOOD & NUTRITION FACILITIES**

2.1-4.3.8.1

**Receiving Area:**

(1)

- \_\_\_ located at receiving entrance to department

(2)

- \_\_\_ space provided for vendor storage breakdown of boxes  
 \_\_\_ space provided for delivery & transport equipment used such as receiving carts/jacks transport carts & returnables

(3)

- \_\_\_ exterior door into receiving area has min. clear width 4'-0" & min. clear height 7'-0"

2.1-4.3.8.4

- \_\_\_ Office space provided for food service management

2.1-4.3.8.13

**Food & Supply Storage:**

(1)(a)

- \_\_\_ dry storage & refrigerator/freezer space provided to support both patient & non-patient food service

(1)(b)

- \_\_\_ dry storage room  
 \_\_\_ aisles with min. width 36" between storage units

(2)

- \_\_\_ refrigeration equipment  
 \_\_\_ controls include audible & visible high- & low-temperature alarms  
 \_\_\_ time of alarm automatically recorded

(d)

- \_\_\_ coved base provided on interior & exterior of walk-in refrigerator & low-temperature units

(e)

- \_\_\_ all walk-in refrigerator & low-temperature units have view panel in door & safety release mechanism for exit from inside

**Ventilation:**

- \_\_\_ Min. 10 air changes per hour Table 7-1  
 \_\_\_ Exhaust  
 \_\_\_ Negative pressure  
 \_\_\_ No recirculating room units

**Ventilation:**

- \_\_\_ Min. 2 air changes per hour Table 7-1  
 \_\_\_ No recirculating room units

**Architectural Requirements****Building Systems Requirements**

- (f) ☐ shelving in walk-in refrigerator & low-temperature units is non-corrosive & mobile
- (g) ☐ interior of walk-in refrigerator & low-temperature units lighted when occupied
- (h) ☐ bottom shelf located not less than 10" above finished floor
- (3) ☐ chemical storage Chemical storage provided
- (4) ☐ Emergency Storage:
- (a) ☐ storage for emergency or disaster food & water
- (b) ☐ emergency utility support for refrigerated storage & food preparation & serving areas

2.1-4.3.8.14

- (1) ☐ Environmental services room
  - ☐ located in food & nutrition services department
  - ☐ not shared with patient care units or clinical departments
- (2)(a) ☐ Size of Environmental Services Room Accommodates Following:
  - ☐ utility sink with check valves on hot & cold water supply lines
  - ☐ storage for warewashing & general cleaning chemicals
  - ☐ rack for air drying mops
  - ☐ mobile carts with water containers & related janitorial equipment
- (b) ☐ hot water or steam used for general cleaning
  - ☐ check if not included in project
  - ☐ additional space provided in room for storage of hoses & nozzles
- (3) ☐ environmental services room is not combined with locations for trash storage

2.1-2.8.14.2

- (1) ☐ service sink or floor-mounted mop sink
- (2) ☐ provisions for storage of supplies & housekeeping equipment
- (3) ☐ handwashing station
- or**
- ☐ hand sanitation station

2.1-4.3.8.16

- ☐ Space for holding covered trash containers prior to removal to dock waste-handling facilities
  - ☐ provided in food preparation serving & sanitation areas

## Ventilation:

- ☐ Min. 10 air changes per hour Table 7-1
- ☐ Exhaust
- ☐ Negative pressure
- ☐ No recirculating room units

**Architectural Requirements****Building Systems Requirements****2.1-4.3.9 SUPPORT AREAS FOR FOOD & NUTRITION SERVICES STAFF**

- 2.1-4.3.9.2 ☐ Toilet rooms
- (1) ☐ provided in, adjacent\* to or directly accessible\* to food & nutrition services department
- (2) ☐ do not open directly into food preparation or food storage areas
- 2.1-4.3.9.3 (1) ☐ Lockers provided for food & nutrition services staff
- (2) ☐ readily accessible\* to food & nutrition services department
- or**
- ☐ staff lockers located on another floor
- ☐ space for lockable storage for staff personal items provided in food & nutrition services department

**Ventilation:**

- ☐ Min. 10 air changes per hour Table 7-1
- ☐ Exhaust
- ☐ Negative pressure
- ☐ No recirculating room units

**\*LOCATION TERMINOLOGY:**

Directly accessible: Connected to the identified area or room through a doorway, pass-through, or other opening without going through an intervening room or public space

Adjacent: Located next to but not necessarily connected to the identified area or room

Immediately accessible: Available either in or adjacent to the identified area or room

Readily accessible: Available on the same floor or in the same clinic as the identified area or room

**Architectural Details & MEP Requirements****2.1-7.2.2 ARCHITECTURAL DETAILS****2.1-7.2.2.1 CORRIDOR WIDTH:**

- ☐ Aisles, corridors & ramps in adjunct areas not intended for the housing, treatment, or use of inpatients not less than 44" in clear & unobstructed width

**2.1-7.2.2.2 CEILING HEIGHT:**

- (1) ☐ Min. ceiling height 7'-6" in corridors & in normally unoccupied spaces
- ☐ Min. ceiling height 7'-10" in other areas

**2.1-7.2.2.3 DOORS & DOOR HARDWARE:**

- (1) Door Type:
- (a) ☐ doors between corridors, rooms, or spaces subject to occupancy swing type or sliding doors
- (b) ☐ sliding doors
- ☐ check if not included in project
- ☐ manual or automatic sliding doors comply with NFPA 101
- ☐ detailed code review incorporated in Project Narrative
- ☐ no floor tracks

(3)

(a)

**Door Swing:**

- ☐ doors do not swing into corridors except doors to non-occupiable spaces (e.g. environmental services rooms & electrical closets) & doors with emergency breakaway hardware

(4)

- ☐ Lever hardware or push/pull latch hardware

**2.1-7.2.2.7****GLAZING MATERIALS:**

- ☐ Glazing within 1 foot 6 inches of floor must be safety glass, wire glass or plastic break-resistant material

**2.1-7.2.2.8****HANDWASHING STATIONS:**

(3)(a)

- ☐ Handwashing station countertops made of porcelain, stainless steel, solid-surface materials or impervious plastic laminate assembly

(3)(b)

- ☐ Countertops substrate
- ☐ check if not included in project
- ☐ marine-grade plywood (or equivalent material) with impervious seal

- (4) ☐ Handwashing station casework  
☐ check if not included in project  
☐ designed to prevent storage beneath sink
- (5) ☐ Provisions for drying hands  
☐ check if not included in project (only at hand scrub facilities)
- (a) ☐ hand-drying device does not require hands to contact dispenser
- (b) ☐ hand-drying device is enclosed to protect against dust or soil & to ensure single-unit dispensing
- (6) ☐ liquid or foam soap dispensers
- (7) ☐ no mirror at hand scrub stations or at handwashing stations in food preparation areas & clean & sterile supply areas

- 2.1-7.2.2.12 **NOISE CONTROL:**
- (2) ☐ Noise reduction criteria in Table 1.2-6 applicable to partitions, floors & ceiling construction are met in patient areas

### 2.1-7.2.3 **SURFACES**

- 2.1-7.2.3.1 **FLOORING & WALL BASES:**
- (1) ☐ Flooring surfaces cleanable & wear-resistant for location
- (3) ☐ Smooth transitions provided between different flooring materials
- (4) ☐ Flooring surfaces including those on stairways are stable, firm & slip-resistant
- (5) ☐ Floors & wall bases of kitchens, soiled workrooms, toilet rooms & other areas subject to frequent wet cleaning are constructed of materials that are not physically affected by germicidal or other types of cleaning solutions
- (6) ☐ Surfaces in preparation sanitation/warewashing & serving areas be non-absorbent smooth & easily cleaned

- 2.1-7.2.3.2 **WALLS & WALL PROTECTION:**
- (1)(a) ☐ Wall finishes are washable
- (1)(b) ☐ Wall finishes near plumbing fixtures are smooth, scrubbable & water-resistant
- (2) ☐ Wall surfaces in areas routinely subjected to wet spray or splatter (e.g. kitchens, environmental services rooms) are monolithic or have sealed seams that are tight & smooth
- (3) ☐
- (a) ☐ Walls in Food Preparation Sanitation/ Warewashing & Serving Areas:  
☐ walls non-absorbent, smooth easily cleaned & light in color

- ☐ walls adjacent to cooking equipment have sealed surfaces that are cleanable & made of non-combustible materials
- (b) **Walls Behind Cooking Equipment:**
- ☐ fire-rated non-combustible materials with surface that facilitates cleaning
- ☐ walls of these materials match or exceed width of exhaust hood

- (5) ☐ Wall protection devices & corner guards durable & scrubbable

### 2.1-7.2.3.3

- (1) **CEILING:**
- ☐ Ceilings provided in all areas except mechanical, electrical & communications equipment rooms
- (a) ☐ Ceilings cleanable with routine housekeeping equipment
- (b) ☐ Acoustic & lay-in ceilings where used not create ledges or crevices

### (4) **Food & Nutrition Service & Laundry Areas:**

- (a) ☐ either sealed monolithic & scrubbable gypsum board ceiling
- or**
- (b) ☐ lay-in ceiling  
☐ corrosion-resistant grid  
☐ ceiling tiles weigh at least one pound per square foot  
☐ smooth scrubbable non-absorbent, non-perforated & capable of withstanding cleaning with chemicals

### 2.1-8.2

Part 3/6.1.2  
 Part 3/6.1.2.1

### **HEATING VENTILATION & AIR-CONDITIONING (HVAC) SYSTEMS**

- Heating & Cooling Sources:**
- ☐ provide heat sources & essential accessories in number & arrangement sufficient to accommodate facility needs (reserve capacity) even when any one of heat sources or essential accessories is not operating due to breakdown or routine maintenance
- ☐ capacity of remaining source or sources is sufficient to provide for domestic hot water sterilization & dietary purposes; fuel sufficient to support owner's facility operation plan upon loss of fuel service is provided on site

Part 3/6.1.2.2	Central cooling systems greater than 400 tons (1407 kW) peak cooling load <input type="checkbox"/> check if <u>not</u> included in project _____ number & arrangement of cooling sources & essential accessories is sufficient to support owner's facility operation plan upon breakdown or routine maintenance of any one of cooling sources.	b. _____ Outdoor air filtered in accordance with Table 7-1 c. _____ Air supplied from equipment serving multiple or different spaces is filtered in accordance with Table 7-1 d. _____ Air recirculated within room be filtered in accordance with Table 7-1 or Section 7.1(a)(5) e. _____ Design includes all necessary provisions to prevent moisture accumulating on filters located downstream of cooling coils & humidifiers h. _____ For spaces that do not permit air recirculated by means of room units & have minimum filter efficiency of MERV-14, MERV-16 or HEPA in accordance with Table 7-1, the min. filter requirement listed in Table 7-1 is installed downstream of all wet-air cooling coils & supply fan
Part 3/6.2 Part 3/6.2.1	AIR-HANDLING UNIT (AHU) DESIGN: _____ AHU casing is designed to prevent water intrusion, resist corrosion & permit access for inspection & maintenance	
Part 3/6.3 Part 3/6.3.1.1	OUTDOOR AIR INTAKES _____ located such that shortest distance from intake to any specific potential outdoor contaminant source be equal to or greater than separation distance listed in Table 6-1 _____ located min. of 25 ft from cooling towers & all exhaust & vent discharges _____ facilities with moderate-to-high risk of natural or man-made extraordinary incidents locate new air intakes away from public access _____ all intakes are designed to prevent entrainment of wind-driven rain _____ contain features for draining away precipitation _____ equipped with birdscreen of mesh no smaller than 0.5 in	Part 3/6.7 Part 3/6.7.1
		AIR DISTRIBUTION SYSTEMS: _____ Maintain pressure relationships required in tables 7.1 in all modes of HVAC system operation _____ Spaces that have required pressure relationships are served by fully ducted return systems or fully ducted exhaust systems
		Part 3/6.7.2
		Air Distribution Devices: _____ supply air outlets comply with Table 6-2
		Part 3/6.7.3
		Smoke Barriers: _____ HVAC zones coordinated with compartmentation to minimize ductwork penetrations of fire & smoke barriers.
Part 3/6.3.1.4	_____ intake in areaway <input type="checkbox"/> check if <u>not</u> included in project _____ bottom of areaway air intake opening is at least 6 ft above grade _____ bottom of air intake opening from areaway into building is at least 3 ft above bottom of areaway	Part 3/6.8 Part 3/6.8.1
		ENERGY RECOVERY SYSTEMS: <input type="checkbox"/> check if <u>not</u> included in project _____ Located upstream of filters required by Part 3/6.8.4
		Part 3/7 Part 3/7.1.a Part 3/7.1.a.1
		SPACE VENTILATION-HOSPITAL SPACES: _____ Spaces ventilated according to Table 7-1 _____ Air movement is from clean to less-clean areas
Part 3/6.4 a.	FILTRATION: _____ Particulate matter filters, minimum MERV-8 provided upstream of first heat exchanger surface of any air-conditioning system that combines return air from multiple rooms or introduces outdoor air	Part 3/7.1.a.3
		_____ Min. number of total air changes required for positive pressure rooms is provided by total supply airflow _____ Min. number of total air changes required for negative pressure rooms is provided by total exhaust airflow

Part 3/7.1.a.4 ☐ Entire minimum outdoor air changes per hour required by Table 7-1 for each space meet filtration requirements of Section 6.4

Part 3/7.1a.5 ☐ Air recirculation through room unit  
☐ check if not included in project  
☐ complies with Table 7-1  
☐ room unit receive filtered & conditioned outdoor air  
☐ serve only a single space  
☐ provides min MERV 8 filter located upstream of any cold surface so that all of air passing over cold surface is filtered

## 2.1-8.3 ELECTRICAL SYSTEMS

### 2.1-8.3.2 ELECTRICAL DISTRIBUTION & TRANSMISSION

2.1-8.3.2.2 Panelboards:  
 (1) ☐ panelboards serving life safety branch circuits serve floors on which they are located & floors immediately above & below  
 (2) ☐ panelboard critical branch circuits serve floors on which they are located  
 (3) ☐ panelboards not located in exit enclosures or exit passageways

### 2.1-8.3.3 POWER-GENERATING & -STORING EQUIPMENT

2.1-8.3.3.1 ☐ Essential electrical system or emergency electrical power  
 (1) ☐ essential electrical system complies with NFPA 99  
 (2) ☐ emergency electrical power complies with NFPA 99

### 2.1-8.3.4 LIGHTING:

2.1-8.3.4.1(6) ☐ Food & nutrition areas  
☐ light sources in kitchen & serving areas are either encapsulated or covered by diffuser or lens or use fixtures designed to contain fragments

### 2.1-8.3.5 ELECTRICAL EQUIPMENT

2.1-8.3.5.1 ☐ Handwashing sinks & scrub sinks that depends on building electrical service for operation are connected to essential electrical system  
 2.1-8.3.5.2 ☐ Electronic health record system servers & centralized storage provided with uninterruptible power supply

2.1-8.3.6

2.1-8.3.6.1  
 (1)

2.1-8.3.6.3

(1)

(2)

2.1-8.4

2.1-8.4.2

2.1-8.4.2.1(3)

2.1-8.4.2.5

(2)

(3)(a)

(3)(c)

(3)(b)

(4)(a)

2.1-8.4.2.6

(1)(a)

## ELECTRICAL RECEPTACLES

Receptacles In Corridors:

☐ duplex-grounded receptacles for general use installed 50'-0" apart or less in all corridors  
☐ duplex-grounded receptacles for general use installed within 25'-0" of corridor ends

Essential Electrical System

Receptacles:

☐ cover plates for electrical receptacles supplied from essential electrical system are distinctively colored or marked for identification  
☐ same color is used throughout facility

## PLUMBING SYSTEMS

Plumbing & Other Piping Systems:

☐ no plumbing piping exposed overhead or on walls where possible accumulation of dust or soil may create cleaning problem  
☐ no plumbing piping exposed overhead or on walls where leaks would create potential for food contamination

Heated Potable Water Distribution Systems:

☐ heated potable water distribution systems serving patient care areas are under constant recirculation  
☐ non-recirculated fixture branch piping does not exceed 25'-0" in length  
☐ no installation of dead-end piping (except for empty risers mains & branches for future use)  
☐ any existing dead-end piping is removed  
☐ check if not included in project  
☐ water-heating system supplies water at temperatures & amounts indicated in Table 2.1-4

Drainage Systems:

☐ drainage piping installed above ceiling of or exposed in rooms listed below piping have special provisions (e.g. double wall containment piping or oversized drip pans) to protect space below from leakage & condensation

- operating rooms
- delivery rooms
- procedure rooms
- trauma rooms



	<ul style="list-style-type: none"> <li>• nurseries</li> <li>• central kitchens</li> <li>• one-room sterile processing facilities</li> <li>• clean workroom of two-room sterile processing facilities</li> <li>• pharmacies</li> <li>• Class 2 &amp; 3 imaging rooms</li> <li>• electronic mainframe rooms (EFs &amp; TERs)</li> <li>• main switchgear</li> <li>• electrical rooms</li> <li>• electronic data processing areas</li> <li>• electric closets</li> </ul>	(7)	_____ anchored so that allowable stresses are not exceeded where vertical or horizontal force of 250 lbs. is applied
		(8)	_____ sinks used by medical & nursing staff, patients, public & food handlers have fittings that can be operated without using hands (may be single-lever or wrist blade devices)
		(a)	_____ blade handles <input type="checkbox"/> check if <u>not</u> included in project _____ at least 4 inches in length _____ provide clearance required for operation
(1)(b)	_____ drip pan for drainage piping above ceiling of sensitive area <input type="checkbox"/> check if <u>not</u> included in project _____ accessible _____ overflow drain with outlet located in normally occupied area that is not open to restricted area	(b)	_____ sensor-regulated water fixtures <input type="checkbox"/> check if <u>not</u> included in project _____ meet user need for temperature & length of time water flows _____ designed to function at all times and during loss of normal power
(2)	Floor Drains:	2.1-8.6.2	<b>ELECTRONIC SURVEILLANCE SYSTEMS</b>
(c)	_____ floor drains & floor sinks in food & nutrition services areas		<input type="checkbox"/> check if <u>not</u> included in project
(3)	Kitchen Grease Traps:	2.1-8.6.2.1	_____ Display screens in patient areas are mounted in tamper-resistant enclosure that is unobtrusive
(a)	_____ located to permit easy access without need to enter food preparation or storage areas	2.1-8.6.2.2	_____ Display screens are located so they are not readily observable by general public or patients
(b)	_____ grease traps accessible from outside building without need to interrupt any services	2.1-8.6.2.3	_____ Electronic surveillance systems receive power from essential electrical system
2.1-8.4.3	<b>PLUMBING FIXTURES</b>		
2.1-8.4.3.1(1)	_____ Materials used for plumbing fixtures are non-absorptive & acid-resistant		
2.1-8.4.3.2	Handwashing Station Sinks:		
(1)	_____ designed with basins & faucets that reduce risk of splashing to areas where direct patient care is provided, sterile procedures are performed, medications are prepared or food is prepared		
(2)	_____ sink basins have nominal size of no less than 144 square inches _____ sink basins have min. dimension 9 inches in width or length		
(3)	_____ sink basins are made of porcelain, stainless steel or solid-surface materials		
(5)	_____ water discharge point of faucets is at least 10 inches above bottom of basin		