COMPLIANCE CHECKLIST

LTC3: Long Term Care Facility - Common Areas

The following checklist is for plan review of new long-term care facilities and new additions to existing long-term care facilities. This checklist also applies to renovations projects affecting long-term care facilities constructed under the regulations effective March 19, 1968, or under their subsequent revisions. This checklist is derived from long-term care licensure regulations 105 CMR 150.000, entitled "Standards for Long-Term Care Facilities", as well as relevant parts of Chapter 111 of Massachusetts General Laws (specific sections indicated below). Applicants must verify project compliance with all licensure requirements when filling out this checklist, and must include the DPH Affidavit when submitting project documents according to the Self-Certification or Abbreviated Review process.

A separate checklist must be completed for each nursing care unit affected by the construction project.

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

- NFPA 101 Life Safety Code and applicable related standards contained in the appendices of the Code
- 708 CMR State Building Code
- The Joint Commission

• A	Accessibility Guidelines of the Americans with Disabilities Act Architectural Access Board Local Authorities having jurisdiction	
Instru 1. 2.	uctions: The Checklist must be filled out <u>completely</u> with each applic Each requirement line () of this Checklist must be fille directed. If an entire Checklist section is affected by a indicated on the requirement line () next to the section	ed in with one of the following codes, unless otherwise renovation project, "E" for existing conditions may be
X =	Requirement is met for new space, for renovated space, or for existing support space for additional beds. \boxtimes :	 Check this box under selected checklist section titles or individual requirements for services that are not included in the project.
E =	Functional space or area is existing and not affected W by the construction project; this category does not apply to existing support spaces if the project includes additional beds.	 Waiver requested for regulation that is not met (for each waiver request, complete separate Waiver Form & list the regulation reference number on the Affidavit).
Facil	ity Name:	DoN Project Number: (if applicable)
Facil	ity Address:	Nursing Care Unit Bed Complement: Current = Proposed = Building/Floor Location:
 Proje	ect Description:	Submission Dates: Initial Date: Revision Date:

	Architectural Requirements	Building Systems Requirements
150.200	LOCATION LTCF site away from nuisances such as large commercial or industrial developments or similar developments that produce high levels of noise or air pollution Afford safe & sanitary environment for residents	
150.210	ROADS & WALKS Roads & walks provided separately within lot lines to main entrance, ambulance entrance, kitchen entrance & delivery & receiving areas	
150.220 (A)	PARKING — Parking provided in accordance with provisions of local zoning & building ordinances — Off-street parking not less than one parking space for each four beds	
(B)(1)	At least two parking spaces provided & identified for use by physically disabled located in close proximity to building entrance comply with Architectural Access Board Regulations 521 CMR	
150.230	PROVISIONS FOR INDIVIDUALS WITH DISABILITIES	
(A)	Gradients of Walks — Public walks min. 4'-0" wide — Gradient complies with Architectural Access Board 521 CMR	
(B)	 Walks of continuing common surface, not interrupted by steps or abrupt changes in level Blend to common level where crossing other 	
(C)	walks, driveways or parking lots Access from parking areas through primary building entrance continuous level or ramped surface without stairs or abrupt changes in level	
150.240	OUTDOOR RECREATION Min. 25 sf of accessible outdoor recreation area provided per licensed bed accessible outdoor recreation areas do not include parking areas	
150.500 (A)	STORAGE AREAS General storage room or rooms provided in each facility total area of at least 10 sf per bed	Ventilation: Min. 10 air changes/hour 150.710(B)

	Architectural Requirements	Building Systems Requirements	
(B)	Central food storage room min. 150 sf provided for storage of non- perishable foods shelves non-combustible not more than 18" deep not more than 72" high not more than 2" from wall food supplies not stored on floor	Ventilation: Min. 10 air changes/hour	150.710(B)
150.510 (A) (1) (2)	GENERAL & SPECIAL ACTIVITY AREAS General activity room min. floor area 8 sf per bed storage closet provided adjacent to general activities room for equipment utilized in recreational, diversional &	Lighting: Emergency electrical connections to lighting circuits	150.830(C)
	religious activities	Nurse Call System: Call station	150.850(A)
(B)	Beauty parlor & barber shop ☐ check if not included in project	Ventilation: Min. 10 air changes/hour	150.710(B)
	min. floor area 120 sf cabinet & counter space shampoo basin sink with mixing faucet & attached spray	Nurse Call System: Call station	150.850(A)
(C)	Snack shop facilities□ check if not included in project		
(D)	Gift shop facilities □ check if <u>not</u> included in project		
150.520	Examination & treatment room ☐ check if <u>not</u> included in project		
(A) (B)	(only in free-standing level IV facility) min. floor area 125 sf	Ventilation:	
(C)	min. dimension 10'-0" handwashing facilities with hot & cold	Min. 10 air changes/hour Nurse call System:	150.710(B)
	running water sized & dimensioned to accommodate treatment table, instrument table & locked storage cabinet	Call station	150.850(A)
150.530 (A) (a)	OFFICE SPACE Administrative offices appropriate space & equipment provided for administrative activities &		
(b)	for storage of medical records Administrator office min. floor area 80 sf Director of nurses office check if not included in project (only in free-standing level IV facility) min. floor area 80 sf		

	Architectural Requirements	Building Systems Requirements	
(B) (2) (3)	 Consultant offices □ check if <u>not</u> included in project _ min. floor area 100 sf _ Dietary consultant office _ located convenient to kitchen area 		
150.540	REHABILITATION SERVICE AREAS ☐ check if not included in project		
(B) (1) (2)	Physical therapy room min. floor area 200 sf min. dimension 10'-0" closet for storage of supplies & equipment handwashing sink with hot & cold running water	Nurse call System: Call station	150.850(A)
(A)(4) (a) (b) (c) (d) (e) (f)	Required Equipment: Treatment table, footstool & chairs Adequate linen supply Sanitary waste containers Hamper for soiled linen Curtains or cubicles to assure privacy Desk or table & chair for clerical use		
(A)(3) (a)	Rehabilitation service program also providing services to outpatients □ check if not included in project direct entrance from outside accessible to persons with disabilities or direct access from main lobby accessible to persons with disabilities		
(b) (c)	parking convenient to entrance to rehabilitation program area; patient toilet rooms conveniently located near rehabilitation service program areas separate from those serving nursing units	Ventilation: Min. 10 air changes/hour Exhaust Nurse call System: Emergency pull-cord call station	150.710(A)(2) &(C) 150.850(B)
(d) (e) (f) (B)(3)	staff toilet rooms conveniently located near rehabilitation service program areas separate from those serving nursing units adequate waiting & reception areas; record storage office space dressing facilities & lockers provided for outpatient use	Ventilation: Min. 10 air changes/hour Exhaust	150.710(A)(2) &(C)

	Architectural Requirements	Building Systems Requirements	
150.550 (A)	STAFF & PUBLIC TOILET ROOMS Toilet rooms, including handwashing facilities, provided for visitors & staff separate from those facilities used by residents		
(B)	Visitor toilet room (may also serve administrative staff) conveniently located accessible to normal visitors entrance & lobby	Ventilation: Min. 10 air changes/hour Exhaust	150.710(A)(2) &(C)
(C)	Staff toilet rooms located in close proximity to kitchens &	Ventilation: Min. 10 air changes/hour Exhaust	150.710(A)(2) &(C)
(D)	Visitors & staff toilets have toilet paper holders, paper towel dispensers, soap dispensers & mirrors		
(E)	At least one public toilet room must be sized & appointed to accommodate physically disabled		
150.560	CENTRAL KITCHEN		
(A)	Handwashing sink with hot & cold running watertowel dispenser & soap dispenser	Ventilation: Min. 10 air changes/hour Exhaust	150.710(B)
(B)	Double-compartment sink with hot & cold running water attached 30 inch drain board & backsplash for preparation & cleaning of fresh vegetables	Lighting: Emergency electrical connections to lighting circuits	150.830(C)
(C)	Triple-compartment sink with hot & cold running water attached 30 inch drain board on each side, with backsplash, provided for washing of pots & pans		
(D)	Floor drain equipped with grease trap & backup flow check valve		
(E)	 Separate dishwashing area commercial dishwasher dishwasher equipped with grease trap attached dirty & clean work counters no access of food carts containing soiled dishware through food preparation area separate entrance to dishwashing area provided 		
(F)	 Dumbwaiters check if <u>not</u> included in project open into nourishment kitchens or dining rooms used exclusively for food transportation 		

	Architectural Requirements	Building Systems Requirements	
(G)	Kitchen Equipment: flush & sealed to wall or min. 8" from wall		
	min. 8" of clear space provided between separately installed units or units are joined with filler strip		
(H)	 Min. aisle width 42" for kitchen personnel Min. aisle width 60" for mobile equipment Traffic through food service department limited to authorized personnel Food receiving in separate area with space for scales & counters 		
(1)	 Food cart washing area □ check if not included in project (only if food carts are not used) separate & defined area 		
(K)	Janitor's closet provided specifically for kitchen use	Ventilation: Min. 10 air changes/hour Exhaust	150.710(B)
150.570 (A)	CENTRAL DINING Resident dining areas min. total floor area 10 sf per bed	Lighting: Emergency electrical connections to lighting circuits Nurse call System:	150.830(C)
(B)	Separate dining room provided for staff & employees	Call station	150.850(A)
150.580 (A) (B)	NOURISHMENT KITCHEN Nourishment kitchen room or alcove conveniently located on each floor refrigerator microwave oven toaster sink with hot & cold running water storage cabinets	Ventilation: Min. 10 air changes/hour Exhaust	150.710(B)
150.016(C)(3)	HOUSEKEEPING & MAINTENANCE Janitor's closet & housekeeping equipment located on each floor Janitor's closets separate from utility rooms and toilet rooms Janitor's closets do not open off utility rooms or toilet rooms	Ventilation: Min. 10 air changes/hour Exhaust	150.710(B)

	Architectural Requirements	Building Systems Requirements	
150.590 (A)	CENTRAL LAUNDRY Total laundry service to be performed on premises laundry room with sufficient space & equipment for such service central soiled linen room adjacent to laundry room	Ventilation: Min. 10 air changes/hour Exhaust	150.710(B)
(B)	or Total laundry service not to be performed on premises laundry room provided min. floor area 70 sf washer dryer double-compartment tub shelving for storage of soaps, bleaches & other laundry supplies	Ventilation: Min. 10 air changes/hour Exhaust	150.710(B)
(D) (1)	LINEN STORAGE Central clean linen room shelving min. 18" deep all resident units contain 20 or fewer single occupancy bedrooms each & no multi-bed rooms adequately sized clean linen room or some of the units contains over 20 single occupancy resident bedrooms each or have multi-bed rooms clear area of at least 6'-0" by 9'-0"	Ventilation: Min. 10 air changes/hour	150.710(B)
(2)	Central soiled linen room equipped with handwashing facilities all resident units contain 20 or fewer single occupancy bedrooms each & no multi-bed rooms adequately sized soiled linen room or some of the units contains over 20 single occupancy resident bedrooms each or have multi-bed rooms clear area of at least 6'-0" by 9'-0"	Ventilation: Min. 10 air changes/hour Exhaust	150.710(B)&(C)
(3)	 Laundry chutes □ check if not included in project terminate in soiled linen room sufficient space provided to accommodate laundry hamper 		

Architectural Details & MEP Requirements

150.600	CORRIDORS		
(A)(1)	 Corridors in areas used primarily by residents in nursing homes min. 8'-0" wide □ check if not included in project (only in free-standing Level IV facility) Corridor widths in all other corridors comply with 780 CMR Chapter 10 & 	(C)	 Exits to exterior above grade □ check if not included in project have at least one ramp leading to grade accommodate residents using wheelchair & litter residents
	IBC Section 1018.2 corridor width min. 44" with 50	(E)	Ramps gradient not greater than 8%
	occupants or more	150.620	STAIRS & STAIRWAYS ☐ check if not included in project
	corridor width min. 36" with less than 50 occupants	(A)	Surfaces of treads & landings constructed & maintained so as to prevent slipping
(B)	Handrails provided on both sides of corridors handrails firmly anchored	(B)	Handrails provided on both sides of stairs
	 do not project more than 3½" into required min. width of corridor no less than 30" high above finished floor curved returns 		 handrails firmly anchored do not project more than 3½" into required min. width of stairs no less than 30" high above finished floor
(C)	No fixed appurtenance which may become obstacle to traffic or reduce required min. width of corridor, ramp	(C)	curved returns Steps in stairways do not have
150.610	or stair	(0)	abrupt (square) nosing Risers tapered back approximately
(A)	Interior Ramps: ☐ check if not included in project		1½" at bottom of each riser Risers do not exceed 7 inches
	interior ramps in areas used primarily by residents in nursing homes min. 8'-0" wide widths of all other interior ramps comply with 780 CMR Chapter 10 & IBC Section 1018.2	150.630 (A)	DOORS & DOORWAYS Doors Used by Residents: swing-type min. 41.5" in clear width except doors to toilet rooms & stairways
(B)	ramp surfaces constructed & maintained in such manner as to prevent slipping		Resident Toilet Room Doors: min. 32" in clear width
(D)	handrails provided on both sides of ramps handrails firmly anchored do not project more than 3½" into required min. width of corridor		outswinging or in-swinging, have pivots & manually operated emergency release
	no less than 30" high above finished floor curved returns	(B)	no locks on doors used by residents or each lock can be operated
	Outside ramps not less than 4'-0" in widthcheck if <u>not</u> included in project		without key or tools on both sides of door
(B)	ramp surfaces constructed & maintained in such manner as to prevent slipping		Doors in Exit Stairway Enclosures: check if not included in project min. 32" in clear width

(C)	Outside doors & doorways made	150.700	HEATING & AIR CONDITIONING SYSTEMS
(0)	draft-free by installation of weather stripping or caulking material	(A)	Facility equipped with heating system which is sufficient to maintain minimum temperature of 75°F
(D)	Kitchen doors min. 42" wide		throughout facility at all times at winter design temperatures
150.640 (C)	WINDOWS Windows in Resident Areas:	(B)	Heating fixtures & all exposed pipes shielded for safety of residents
(-)	window sills at least 30" from finished floor or	(C)	Each heating fixture equipped with hand temperature controls or
	window sills less than 30" from finished floor provided with readily removable window		Individual automatic room temperature control is provided
	guards or special safety beams for protection of residents	(D)	New Construction or Major Renovations (such as installation HVAC system
(D)	operable windows provided with screens constructed from not less than 16 mesh wire screening		or complete interior reconstruction) check if not included in project Facility equipped with cooling system which is capable of
(E)	Outside windows made draft-free by installation of either weather stripping or caulking material		maintaining maximum temperature of 75°F throughout resident areas affected by new construction or renovation at all
150.650	CARPETING Carpet or carpet assemblies □ check if not included in project		times at summer design temperatures
	installed wall-to-wall not installed in "wet areas", such as laundries, bathrooms, utility rooms, kitchens	150.017(B) (13)(e)	Minor Renovations Existing air conditioning systems maintained or improved in dining rooms, activity rooms, day rooms,
150.660 (B)	ROOM SURFACE FINISHES Interior wall surfaces of all areas assigned for resident housing, care, & recreation, finished with smooth, non-absorbent, washable surface Walls of kitchens, food preparation areas, bathrooms, toilet rooms, utility rooms, nourishment kitchen &		solariums, sitting rooms or equivalent other common resident areas Air conditioning systems are capable of maintaining a maximum temperature of 75° F in those areas at all times at summer design temperatures
	dishwashing areas finished to height of at least 72" from finished floor with impervious material	150.710 (D)	VENTILATION SYSTEMS Ducts penetrating floors or fire rated walls have fire dampers at point of
(C)	Floors of bathrooms, toilets, showers, food preparation areas, utility rooms & nourishment kitchens covered with impervious material	(E)	penetration Corridors not used as plenums for supply or return air to heating or air conditioning systems
(D)	Cove bases provided for all tile floors	(F)	Exhaust hoods located at cooking, dishwashing & high steam or fume- producing areas
150.670	CEILING HEIGHTS IN RESIDENT AREAS		
	ceiling height min. 8'-0" in areas used by residents		

150.720	WATER SUPPLY		
(A)	Volume & pressure of water supply sufficient to supply water to all fixtures with min. pressure of 15 psi at farthest point of usage during maximum demand periods	150.750 (A)	REFRIGERATION Mechanical refrigeration capable of storing perishable & frozen foods Min. 1½ cubic feet refrigerated storage space per bed Min. ½ cubic foot freezer space per
(B)	Domestic Hot Water Capacity: Resident area 6 ½ gal/hour/bed Food prep. area 4 gal/hour/bed Laundry area 4 ½ gal/hour/bed Domestic Hot Water Temperature: Resident area 110-120°F Food prep. Area 180°F Laundry area 180°F	(B) (C)	bed Max. temperature for storage of all perishable foods 45°F Freezers & frozen food compartments of refrigerators maintained at or below -10°F Thermometers attached to inside of all refrigerators, freezers, frozen
(C)	 Water obtained from approved municipal water system or Wells designed & constructed with 		food compartments & refrigerated rooms Readable from outside refrigerated spaces
	approval of Department	150.800 (A)	LIGHTING Electrical lighting provided
150.730	Sewerage: sewage discharged into municipal sewerage or	(B)	throughout facility Adequate lighting fixtures installed in each resident room to provide uniform distribution of light
	sewage collected, treated & disposed of by means of independent sewerage system designed & constructed with approval of Department.	(C) 150.810 (A)	Outside walks, parking lots & entrances adequately lighted Night Light Locations: corridors
150.740	ELEVATORS		<pre>stairways nurse stations</pre>
(A)	 Each facility with residents housed on other than street floor provides at least one elevator of hospital type □ check if not included in project (only if all resident areas on street level) 	150.015(F) (4)(b)	attendant station Adequate artificial lighting available in all rooms, stairways, hallways, corridors, bathrooms & toilet rooms
(B)	Each facility with capacity of more than 82 beds above street floor provide no less than two elevators, one of which of hospital type □ check if not included in project (only if facility has 82 beds or less above street floor)		
(C)	Each facility of one-story construction, in which ancillary resident services are located in basement or below grade, provides hospital type elevator to accommodate resident transportation to those areas check if not included in project (only if all resident ancillary services on street level)		
(D)	min. interior cab dimensions 5'0" x 7'-6" min. door opening 44" wide		

150.830 (B)	EMERGENCY ELECTRICAL SYSTEMS Emergency generator located on premises reserved exclusively for supplying emergency electrical system sufficient kilowatt capacity to	150.850 (B)	CALL SYSTEMS Nurse's call in toilet, bath & shower rooms emergency call station pull cord reachable by resident lying on floor near each toilet & each shower enclosure All calls register at nurse or
(C)	supply all lighting & power demands of emergency system Emergency electrical connections provided to circuits for lighting of stairways, corridors, exit ways &	(G)	attendant station Actuate visible signal in corridor by room where call originates Wireless nurse call
	exterior approaches thereto, exit & direction signs, generator set location & boiler room		(used in lieu of analog wired call system or digital wired call system) ☐ check if not included in project
(D)	Emergency electrical connections provided for protection of vital equipment & materials & for operation of equipment essential to health & safety of occupants, including:		complies with UL Standard 1069: Hospital Signaling & Nurse Call Equipment
(E)	Electrical Power for Space Heating: □ check if not included in project Emergency service provides for heating of resident rooms		
	or facility is supplied by at least two utility service feeders, each supplied by separate generating sources		
(F)	Automatic transfer switch installed to transfer to emergency power within ten seconds		