



DURHAM COUNTY ENVIRONMENTAL HEALTH RESIDENTIAL CARE FACILITY REQUIREMENTS

1. All floors, walls and ceilings must be clean and in good repair. Floors must be easily cleanable (no carpet in kitchen or bathrooms).
2. All rooms must be well lighted by natural or artificial means.
3. All ventilation equipment must be clean and in good repair (range hood, a/c filter, ceiling fans, etc.).
4. Approved toilet, hand washing and bathing facilities that are clean and in good repair must be provided. Hot and cold running water through mixing valve faucets must be provided. Each resident must be provided with soap and individual towels. These towels will be stored separately after being used.
5. If water is supplied by a well, well construction must comply with 15A NCAC 18A .1700. At least once a year the Department will collect a water sample for bacteriological examination. No backflow connections or cross connections with unapproved water supplies shall exist.
6. Adequate hot water heating facilities must be provided.
7. Common drinking cups shall not be provided. If ice is provided, it must be handled, transported, stored and dispensed in such a manner as to be protected against contamination.
8. All sewage and other liquid wastes must be disposed of in a public sewer system. In the absence of a municipal sewer, sewage and other liquid wastes must be disposed of into an approved, properly operating sanitary sewage system.
9. Outside garbage containers must be clean, durable, rust-resistant, nonabsorbent, watertight, rodent-proof and equipped with tight fitting lids. All stored garbage must be covered. Containers must be stored in a manner as to prevent overturning. The green carts provided by the City comply with this section. Standard garbage cans must be stored on a rack. Garbage must be picked up often enough to prevent insect breeding or public health nuisances.
10. Effective measures shall be taken to keep insects, rodents, and other vermin out of the residential care facility and to prevent their breeding, harborage, or presence. Premises shall be kept neat, clean, adequately-drained and free of litter or vermin harborage. All openings to the outside shall be protected by screens, closed doors and windows or other effective means. Only approved pesticides shall be used.
11. Storage rooms, closets or areas must be kept clean. Pesticides, herbicides and other hazardous chemicals must be stored in a cabinet, closet or box out of reach of young children. Medications must be stored in a separate cabinet, closet or box not accessible to young children. Household cleaning supplies such as detergent, bleach, and polish must also be stored out of reach of young children.



12. All furniture, mattresses, curtains and other furnishings must be kept clean and in good repair. Clean bed linen in good repair must be provided to each resident and shall be changed when soiled. Clean linen must be handled in a sanitary manner and stored separately from soiled linen.
13. All kitchen equipment must be easily cleanable and kept clean and in good repair. Multi-use utensils, pots, pans, serving and storage containers must be washed and rinsed after each use. A two-compartment residential sink should be provided for washing and rinsing.
14. All cloths used in the kitchen must be kept clean. Disposable items shall only be used once. No polish or other substance containing cyanide or other poisonous material shall be used for polishing silverware or other utensils.
15. All utensils must be stored in a clean cabinet or otherwise covered or inverted to prevent contamination.
16. A refrigerator must be provided and equipped with a thermometer. Cold foods must be stored at a temperature of 45 degrees F. or lower. Hot foods must be thoroughly cooked to the proper temperature and then held at a temperature of at least 140 degrees F.
17. Live pets are not allowed in the kitchen and must be caged when in the dining room.
18. Food containers must be stored above the floor on clean shelves, racks, or counter tops away from splash or other contamination.
19. All persons preparing or serving food shall practice good personal hygiene, wear clean clothing and wash their hands thoroughly before beginning work, after visiting the toilet and as often as necessary to remove contamination. Hands cannot be washed in the kitchen sink.