

5122-30-15

**Housekeeping and property maintenance.**

- (A) The facility shall meet applicable standards of the Ohio department of health or certified local health department(s) regarding proper cleaning of dishes and utensils, and proper storage, preparation, and serving of food. Where required, the facility shall obtain a food services permit.
- (B) The facility shall utilize sufficient and appropriate garbage and refuse receptacles. Such receptacles shall be durable, and except for individual room wastebaskets, shall be kept covered with a tight-fitting lid. Trash receptacles shall be located in appropriate places throughout the facility and shall be emptied as necessary for hygienic purposes.
- (C) The facility shall be kept free of offensive or unpleasant odors.
- (D) The facility shall provide for prompt, thorough, routine cleaning of all areas of the facility, including all bathroom fixtures, kitchen appliances, and floors. Dining areas shall be appropriately cleaned after meals and dishes washed and stored. The facility shall provide all necessary and appropriate household cleaning supplies.
- (E) The facility shall provide general use items for residents which shall include, but are not limited to, bath soap, toilet paper, sheets, pillowcases, pillows, blankets, and towels. Sufficient supplies of such items shall be stored in an area directly accessible to, and obtainable by residents; soap and toilet paper shall ~~be routinely placed~~ always be available in bathrooms; two clean sheets, a pillowcase, and towels shall be provided to each resident at least once each week. No resident shall be required to sleep on soiled sheets.
- (F) The facility shall provide dishes, cups, glasses and flatware sufficient for all residents. All such items shall be free of defects that create a hazard to the user. Except for a crisis stabilization unit, ~~Disposable~~ disposable dinnerware shall not be used on a regular basis.
- (G) Resident responsibilities for ~~cleaning or~~ assisting in cleaning, and for maintaining an acceptable housekeeping standard, shall be specified in the residential agreement between the operator and the resident. Regardless of the resident agreement, the operator remains solely responsible for assuring a clean facility.
- (H) The facility shall make reasonable efforts to be entirely free of insects or rodents; the facility may be required to provide for professional treatment if in the department's discretion the facility requires such treatment.
- (I) The facility shall maintain room temperatures appropriate for the comfort and health

of residents but shall not exceed eighty-one degrees Fahrenheit.

(J) Residents in bedrooms containing separate heating and cooling systems who are capable of controlling them may maintain the temperature of their bedrooms at any level they desire except the facility shall take appropriate intervention if a resident's desired temperature level adversely affects or has potential for adversely affecting the health and safety of the resident or the health, safety and comfort of any other resident sharing the resident room.

(K) The facility shall develop a plan for responding to temperatures outside of the range specified in paragraph (I) of this rule. The plan shall include measures to be taken to assure the health, safety, and comfort of residents.

~~(J)~~(L) The facility shall provide for interior and exterior repairs to promote an acceptable appearance, and to be free from hazards. The need for re-plastering, painting, repair or replacement of flooring materials, replacement of furniture, repair of sidewalks, steps, windows, porches, ceilings, and roofs shall be assessed during routine inspections and prior to the issuance or renewal of a license, and repairs may be required by the department.

~~(K)~~(M) The facility shall provide for proper exterior maintenance of the property. The premises shall be kept free of trash. Lawns and shrubbery shall be appropriately maintained to promote an acceptable appearance.

~~(L)~~(N) All structures associated with the home shall be maintained in a clean, safe, and sanitary condition, and in a reasonable state of repair.

~~(M)~~(O) Refrigerators shall be clean ~~and food shall be placed in appropriately covered storage containers.~~

~~(N)~~(P) Kitchen and baths shall be clean including floors, counters, sinks, tubs, and commodes.

Effective:

Five Year Review (FYR) Dates: 01/20/2017

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Certification

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Date

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