**Section 250.1620 Facilities**

a) Appropriate facilities shall be provided for receiving; food storage; food preparation; tray make-up; food portioning; dining; utensils and dishwashing; record keeping and other necessary administrative and clinical functions of the service.

b) Dietary areas shall be appropriately located, adequate in size, well lighted, properly ventilated, and equipped with the proper kinds, sizes and amounts of equipment required to carry out the sanitation and safety objectives of the dietetic service program. (See the Department's current rule, "Food Service Sanitation" (77 Ill. Adm. Code 750) for specific details.)

c) Regulations for the construction and maintenance of the physical facilities shall be governed by the Department's current rules on "Food Service Sanitation (77 Ill. Adm. Code 750).