

Table 87-2

PRESSURE RELATIONSHIPS AND VENTILATION IN NURSING FACILITIES¹ OAR 411-087-0450	AIR MOVEMENT RELATIONSHIP TO ADJACENT AREAS²	MINIMUM AIR CHANGES OF OUTDOOR AIR PER HOUR³ (Supplied to Room)	MINIMUM TOTAL AIR CHANGES PER HOUR⁴ (Supplied to Room)	ALL AIR EXHAUSTED DIRECTLY TO OUTDOORS⁵	RECIRCULATED AIR WITHIN ROOM
Resident Room	Equal or In	2	2	Optional	Optional
Resident Area	Equal or Out	1	2	Optional	Optional
Corridor					
Dining/Activities Room	Equal	2	4	No	Optional
Examination and Treatment Room	Equal or In	2	6	Optional	Optional
Pharmacy or Drug Room	Out	1	2	Optional	Optional
Physical Therapy Area	In	2	6	Optional	Optional
Occupational Therapy Area	In	2	6	Optional	Optional
Soiled Utility Room	(In)	2	10	Yes	No
Clean Utility Room	(Out)	2	4	Optional	Optional
Equipment and Utensil Washing Rom	In	Optional	10	Yes	No
Toilet Room	In	Optional	10	Yes	No
Bath or Shower Room	In	Optional	10	Yes	No
Janitor's Closet	In	Optional	10	Yes	No
Sterilizer Equipment Room	In	Optional	10	Yes	No
Linen and Trash Chute Room	(In)	2	10	Yes	No
Food Preparation Area ⁶	(Out)	Optional	6	Optional	No
Dietary Dry Storage	In	Optional	2	Optional	No
Laundry, General	Equal or Out	2	10	Yes	No
Soiled Linen Sorting and Storage	(In)	2	6	Yes	No
Clean Linen Storage	Out	Optional	2	Optional	Optional
Isolation Room	In	2	2	Yes	No
Smoking Room	In	6	6	Yes	No
Personal Care Room	In	6	6	Yes	No

¹This table covers ventilation standards for comfort, as well as for sepsis and odor control, in areas of the nursing facility that directly affect resident care. Areas where specific standards are not given shall be ventilated in accordance with ASHRAE Standard 62-1981, "Ventilation for Acceptable Indoor Air Quality Including Requirements for Outside Air."

²Design of the ventilation system shall, insofar as possible, provide that air movement is from "clean to less clean" areas. However, continuous compliance may be impractical with full utilization of some forms of variable air volume and load-shedding systems which may be used for energy conservation. Those areas which do require positive and continuous control are noted with "out" or "in" stated in parentheses and require continuous direction of air movement in relation to the space named. Rate of air movement may be varied as needed within the limits required for positive control.

³To satisfy exhaust needs, replacement air from outside is necessary, except where shown as option.

⁴Number of air changes may be reduced when the room is unoccupied if provisions are made to ensure the required number of air changes is re-established any time the space is being utilized. Adjustments include provisions so the direction of air movement shall remain the same when the number of air changes is reduced in accord with note 2. Areas not indicated as having continuous directional control may have ventilations systems shut down when space is unoccupied and ventilations is not otherwise needed.

⁵Air from areas with contamination or odor problems shall be exhausted to the outside and not recirculated to other areas.

⁶Food preparation rooms shall have ventilation systems that provide an excess of air supply for "out" air movement when hoods are not in operation. The number of air changes may be reduced or varied to any extent required for odor control when space is not in use.