

## FACILITY NAME:

**NOTE:** This checklist must accompany the application and if *all information* (items on checklist) is not submitted at the time of application, the application <u>will be rejected</u>.

## **CHECKLIST ITEMS:**

- Completed Checklist (All applicable policies and procedures must be submitted with checklist if not attesting)
- □ Completed Application
- □ A copy of the articles of incorporation, certificate of registration, certificate of incorporation, charter, certificate of organization, or other articles, statements or documents establishing the legal existence of the facility for the license/certificate of approval. This submission shall include applicable Pennsylvania Department of State filings and approvals. For foreign entities, provide a copy of the applicable Pennsylvania Department of State filings and approvals to conduct business in Pennsylvania. This should include legal documents from inception through the present. *(only if changes have been made from original application)*
- □ A copy of the by-laws, operating agreement, partnership agreement, or other rules adopted for the regulation or management of the facility for the license/certificate of approval, regardless of the name used to describe those rules. *(only if changes have been made from original application)*
- □ Ownership and Business Management Form and all required supporting documentation *(only if changes have been made from original application)*
- Documentation of the project's organizational structure
- □ Certificate of Occupancy
- □ Proof of zoning approval (approval letter from the township stating that Drug and Alcohol services are permitted)
- □ Floor Plans (see floor plan checklist for all required items on floor plan)
- □ Copy of proposed client consent to release information form

\*\*\*Please only submit the requested information. Any additional information <u>will</u> delay the application process.\*\*\*



**NOTE:** If a facility is unable to attest to the use of the project's existing approved plans, policies, or procedures in any of the areas, the applicable documentation must be submitted. Additionally, where specified, the applicable documents must be provided.

## 28 Pa. Code § 704.2. Compliance Plan.

□ A written compliance plan to ensure that the staff persons affected by this chapter meet the appropriate educational and experiential qualifications and receive training as stipulated in this chapter.

OR

## □ I attest the new site will utilize the project's existing plan.

## 28 Pa. Code § 704.3. General Requirements for Projects.

□ A written policy to address relapse of recovering clinical personnel. The project's policy shall also address the discipline of nonrecovering employees who abuse alcohol and other drugs.

OR

- □ I attest the new site will utilize the project's existing plan.
- □ A written policy that addresses the recruitment and hiring of staff persons who are appropriate to the population to be served.

OR

□ *I attest the new site will utilize the project's existing plan.* 

## 28 Pa. Code § 711.41. Project Management.

- □ The intake project shall have a written procedure for the performance of the following functions:
  - (1) Orientation of the client to the drug or alcohol service delivery system, or both.
  - (2) Thorough exploration of service needs and discussion with the client concerning service options to which he may be referred.



- (3) Development of a confidential personal history, including significant medical, social, drug or alcohol, occupational and family information.
- (4) Prompt arrangement for delivery of the requested services.

## OR

## □ *I attest the new site will utilize the project's existing plan.*

## □ A written procedure for the performance of the following functions:

- (1) Arrangement for the provisions of needed medical, functional, psychological, psychiatric, social or vocational diagnostic assessments.
- (2) Preparation of a preliminary treatment plan utilizing appropriate available service resources and listing the services to be provided. This plan shall be developed in cooperation with and agreed to by the intake project or treatment service provider and the client. The service plan shall also include referral to services not specifically for drug and alcohol clients; for example, legal services and dental services for which the client may be eligible.

## OR

□ *I attest the new site will utilize the project's existing plan.* 

## □ A written plan providing for outreach services which shall include, but not be limited to:

- (1) Identifying persons in need of project services.
- (2) Alerting persons and their families to the availability of project services.
- (3) Encouraging persons to utilize the service delivery system.

## OR

## □ I attest the new site will utilize the project's existing plan.

## 28 Pa. Code § 711.42. Client Management.

□ Written policies and procedures for communication with law enforcement authorities, local or State health or welfare authorities, as appropriate, regarding clients whose condition or its cause is reportable; for example, persons having contagious diseases or victims of suspected criminal acts such as rape or gunshot wounds, 18 Pa.C.S. § 5106 (relating to failure to report



injuries by firearm or criminal act) and child abuse under the Child Protective Services Law (11 P.S. §§ 2201-2224).

#### OR

□ I attest the new site will utilize the project's existing plan.

- □ Written policies and procedures to address special issues regarding treatment of clients. These policies and procedures shall include, but are not limited to:
  - (1) Individuals who lose consciousness.
  - (2) Minors.
  - (3) Individuals with communicable disease.
  - (4) Individuals requiring transfer to a hospital or other treatment facility.
  - (5) Individuals requiring detoxification.

## OR

□ *I attest the new site will utilize the project's existing plan.* 

## Continue to next page.



#### TELEHEALTH ONLY LICENSES You acknowledge that you are aware that you are exempt from the following regulations:

# CHAPTER 705. PHYSICAL PLANT REGULATIONS

## § 705.21. General requirements for nonresidential facilities.

(2) Have a certificate of occupancy from the Department of Labor and Industry or its local equivalent.

## § 705.22. Building exterior and grounds.

- (1) Maintain all structures, fences and playground equipment, when applicable, on the grounds of the facility so as to be free from any danger to health and safety.
- (2) Keep the grounds of the facility clean, safe, sanitary and in good repair at all times for the safety and well being of clients, employees and visitors. The exterior of the building and the building grounds or yard shall be free of hazards.
- (3) Keep exterior exits, stairs and walkways lighted at night if in use.
- (4) Store all trash, garbage and rubbish in noncombustible, covered containers that prevent the penetration of insects and rodents, and remove it at least once every week.

## § 705.23. Counseling or activity areas and office space.

- (1) Maintain space for both individual and group counseling sessions.
- (2) Maintain counseling areas with furnishings which are in good repair.

## § 705.24. Bathrooms.

- (1) Provide bathrooms to accommodate staff, clients and other users of the facility.
- (2) Provide a sink, a wall mirror, an operable soap dispenser, and either individual paper towels or a mechanical dryer in each bathroom.
- (3) Have hot and cold water under pressure. Hot water temperature may not exceed 120°F.
- (4) Provide privacy in toilets by doors.
- (5) Ventilate bathrooms by exhaust fan or window.
- (6) Provide toilet paper at each toilet at all times.



(7) Maintain each bathroom in a functional, clean and sanitary manner at all times.

## § 705.25. Food service.

A nonresidential facility may provide meals to clients through onsite food preparation areas, a central food preparation area or contractual arrangements with vendors or caterers. A nonresidential facility which operates an onsite food preparation area or a central food preparation area shall:

- (1) Have a food preparation area with a refrigerator, a sink, a stove, an oven and cabinet space for storage.
- (2) Clean and disinfect food preparation areas and appliances following each prepared meal.
- (3) Clean all eating, drinking and cooking utensils and all food preparation areas after each usage and store the utensils in a clean enclosed area.
- (4) Ensure that storage areas for foods are free of food particles, dust and dirt.
- (5) Keep cold food at or below 40°F, hot food at or above 140°F, and frozen food at or below 0°F.
- (6) Store all food items off the floor.
- (7) Prohibit pets in the food preparation area.
- (8) Prohibit smoking in food preparation areas.

## § 705.26. Heating and cooling.

- (1) Shall have a heating and cooling ventilation system that is adequate to maintain an indoor temperature of at least 65°F in the winter. When indoor temperatures exceed 90°F, mechanical ventilation such as fans or air conditioning shall be used.
- (2) May not permit in the facility heaters that are not permanently mounted or installed.

## § 705.27. General safety and emergency procedures.

- (1) Be free of rodent and insect infestation.
- (2) Require that pets which are housed in a nonresidential facility be cared for in a safe and sanitary manner.
- (3) Limit smoking to designated smoking areas.



## § 705.28. Fire safety.

(a) *Exits*.

(1) The nonresidential facility shall:

- (i) Ensure that stairways, hallways and exits from rooms and from the nonresidential facility are unobstructed.
- (ii) Maintain a minimum of two exits on every floor, including the basement, that are separated by a minimum distance of 15 feet.
- (iii) Maintain each ramp, interior stairway and outside steps exceeding two steps with a well-secured handrail and maintain each porch that has over an 18 inch drop with a well-secured railing.
- (iv) Clearly indicate exits by the use of signs.
- (v) Light interior exits and stairs at all times.
- (2) Portable ladders and rope escapes are not considered exits, but may be used in addition to standard exits.
- (b) Smoke detectors and fire alarms. The nonresidential facility shall:
  - (1) Maintain a minimum of one operable automatic smoke detector on each floor, including the basement and attic.
  - (2) Place the smoke detector in a common area or hallway. All detection devices shall be interconnected.
  - (3) Repair inoperable smoke detectors or fire alarms within 48 hours of the time the detector or alarm is found to be inoperative.
  - (4) Maintain a manual fire alarm system that is audible throughout the facility.
  - (5) Maintain automatic smoke detectors and fire alarms of a type approved by the Department of Labor and Industry or by the Underwriters Laboratories.
- (c) *Fire extinguishers*. The nonresidential facility shall:
  - (1) Maintain a portable fire extinguisher with a minimum of an ABC rating which shall be located on each floor. If there is more than 2,000 square feet of floor space on a floor, there shall be an additional fire extinguisher for each 2,000 square feet or fraction thereof.
  - (2) Maintain at least one portable fire extinguisher with a minimum of an ABC rating in each kitchen.
    - (i) This fire extinguisher shall meet the requirements of one portable fire extinguisher for a 2,000 square foot area.



- (ii) The extinguisher shall be located near an exit and away from the cooking area.
- (3) Ensure fire extinguishers are inspected and approved annually by the local fire department or fire extinguisher company. The date of the inspection shall be indicated on the extinguisher or inspection tag. If a fire extinguisher is found to be inoperable, it shall be replaced or repaired within 48 hours of the time it was found to be inoperable.
- (4) Instruct staff in the use of the fire extinguisher upon staff employment. This instruction shall be documented by the facility.
- (d) *Fire drills*. The nonresidential facility shall:
  - (1) Conduct unannounced fire drills at least once a month.
  - (2) Conduct fire drills during normal staffing conditions.
  - (3) Ensure that all personnel on all shifts are trained to perform assigned tasks during emergencies.
  - (4) Maintain a written fire drill record including the date, item, the amount of time it took for evacuation, the exit route used, the number of persons in the facility at the time of the drill, problems encountered and whether the fire alarm or smoke detector was operative.
  - (5) Prepare alternate exit routes to be used during fire drills.
  - (6) Conduct fire drills on different days of the week, at different times of the day and on different staffing shifts.
  - (7) Set off a fire alarm or smoke detector during each fire drill.
  - (8) Prohibit the use of elevators during a fire drill or a fire.

## § 705.29. Child care.

When a nonresidential facility admits children for services or for custodial care, the following requirements apply:

- (1) Building exterior and grounds. The nonresidential facility shall:
  - (i) Fence off or have natural barriers to protect children from all areas determined to be unsafe including steep grades, open pits, swimming pools, high voltage boosters or roads.
  - (ii) Provide access to outdoor recreational space and recreational equipment.
- (2) Interior space. The nonresidential facility shall:
  - (i) Provide an interior play area which meets the developmental and recreational needs of the children in care.



- (ii) Maintain security screens or safety locks for all operable windows.
- (iii) Maintain protective caps over each electrical outlet.
- (iv) Secure all hazardous and poisonous substances and materials with safety latches or locks.

# Please note it is the responsibility of the applicant to review ALL regulations pertaining to the activities they are applying to provide.

I (the applicant) acknowledge that my signature is verification that I have completed this checklist truthfully and accurately, and I understand that my statements herein are made subject to the penalties of 18 Pa.C.S.§4904 (relating to unsworn falsification to authorities).

APPLICANT PRINT NAME

**APPLICANT SIGNATURE** 

DATE