



## SNOW CONE STAND REQUIREMENTS

**GENERAL:** These minimum standards are intended to minimize foodborne illness and are applicable to all commercial, non-profit, or charitable snow cone stands in Grayson County. A Retail Food Establishment Health Permit is required to operate. Applications and requests for variances must be made to the Environmental Health Division.

**CITY PERMIT/CERTIFICATE OF OCCUPANCY:** Owners of stands located in a city, must contact the City Hall/Building Code Office to obtain a specific use permit or a certificate of occupancy before opening the stand.

**WATER SYSTEM:** Water must be from an approved source. No hose attached to the stand without a backflow prevention device. Hoses shall be the white, RV-type, food grade. When connected directly to city water supply by meter, the stand must also be connected to a sanitary sewer. Waste holding tanks for the sinks shall be at least 5-gal capacity, and shall be enclosed or covered. Air gaps, vacuum breakers, or other effective anti-siphon devices shall be provided to prevent contamination of potable water within and supplying the stand. Variances must have City and Health Department approvals.

**EQUIPMENT AND UTENSIL CLEANING:** Items must be washed, rinsed, and sanitized. A 1-compartment sink with a drainboard and cold running water is required. A 2-compartment sink with drainboard and hot and cold running water is recommended. The snow cone machine must be cleaned and sanitized after each daily use.

**HANDWASHING:** Operators must be able to wash their hands. Single-service/paper towels, a towel holder, liquid hand soap and a soap dispenser are required. Hands may be washed in the 1-compartment equipment/utensil sink, however, a separate sink for handwashing only, with a mixing valve or combination faucet and hot and cold water is recommended.

**GENERAL CONSTRUCTION:** The stand shall be constructed to prevent the entry of insects, dust, dirt, or other foreign matter. All interior wall surfaces shall be smooth, non-absorbent, and easily cleanable. The ceiling shall be easily cleanable. Studs, joists and rafters shall not be exposed.

**DOORS AND WINDOWS:** Shall be solid, tight-fitting, and screened (with 16 mesh, if used for ventilation.) Doors shall be self-closing. Counter service openings shall be no larger than necessary and kept closed when not in use.

**FLOOR CONSTRUCTION:** Floor coverings shall be smooth, non-absorbent, and easily cleanable. All floor and wall junctures shall be covered and closed to no larger than 1 mm. Equipment and shelves shall be elevated a minimum of 6 inches. No carpeting is allowed.

**LIGHTING:** All light bulbs in the building shall be shielded, coated or otherwise shatter-resistant.

**TOILET FACILITIES:** Must be adequate, separate, and provided within the stand or be accessible in an adjacent facility.

**INSIDE WASTE CONTAINERS:** Durable, easily cleanable, nonabsorbent, leak-proof, with a lid/cover, insect- and rodent-resistant, and lined with a plastic bag. Containers shall be covered when they are full and when the stand is not operating.

**OUTSIDE WASTE CONTAINERS:** Durable, cleanable, nonabsorbent, leak-proof, insect- and rodent-resistant, and have tight-fitting covers. Be of sufficient size/number to accommodate all refuse that accumulates.

**SINGLE SERVICE ARTICLES:** Cups, containers, lids, and straws shall be designed and constructed for food contact, and one-time-one-person use.

**SYRUP CONTAINERS AND DISPENSERS:** Shall be single-service containers or reusable food grade containers. Dispensers/nozzles/pumps shall be easily cleanable and cleaned frequently.

**ICE FOR HUMAN CONSUMPTION:** Ice shall be commercially produced and obtained in single-use, safe, labeled plastic bags (no garbage bags). Ice shall be dispensed using an ice scoop, utensil or by mechanical dispenser. Ice bins must be continuously drained to waste retention.

**HOME CANNED/PREPARED FOODS:** Not allowed.

**SANITIZING SOLUTION:** A container of an approved sanitizer (up to 200 ppm chlorine or mfg label instructions for quaternary ammonium compound) shall be available to sanitize surfaces, utensils, and equipment. A chemical test kit must be available to test the concentration of the sanitizing solution.

**FOOD HANDLER PERMITS:** All employees shall have a current, valid food handler permit issued by the Grayson County Health Department. Food manager permits are not required, unless additional foods are added to the menu. Contact the Environmental Health Division for details.

