

Oklahoma City-County

Health Department

Food Safety & Environmental Health

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SEASONAL FOOD/SNOW CONE ESTABLISHMENT CONSTRUCTION GUIDE

This construction guide is to be used in conjunction with the Food Service Establishment Regulation (*OAC 310:257*). **It should not be considered all-inclusive.** It is suggested that you contact your local building code official, Local Fire Department, the State Fire Marshall's office, or the State Construction Industries Board for further requirements.

"Seasonal food service establishment" means a facility that is open no more than 180 consecutive days per physical address per year. The seasonal food service establishment is limited to serving coffee and snow cones with use of liquid milk, raw fruits, raw vegetables, nuts in the shell, and commercially bottled syrup, sorghum, honey, sweet cider, and non-Time/Temperature Control for Safety Foods.

A license applicant or license holder shall submit to the Health Department plans and specifications for review before:

- The construction of a new snow cone stand;
- The conversion of an existing structure for use as a snow cone stand or
- The remodeling of a snow cone stand.

The plans and specifications shall be drawn to scale and include the:

- Proposed floor plan to include the location of all equipment and plumbing fixtures.
- The proposed finish materials for walls, floors and ceilings.
- Proposed equipment types, manufacturer and model number (if available).

Minimum Facility Requirements

WATER SUPPLY 310:257-9-1, 310:257-9-4, 310:257-9-8, 310:257-9-9

Potable water for the snow cone stand shall be provided from a source that complies with State Laws and Regulations.

SEWAGE DISPOSAL 310:257-9-49, 310:257-9-50

All sewage and waste water shall be disposed into a public sewage system or individual sewage disposal systems that comply with State Laws and Regulations. If not connected to and approved sewage system the stand must have a waste holding tank. The capacity of the waste tank must be at least 15% larger than the potable water tank capacity.

REFRIGERATION

Residential, home type refrigerators **shall not** be permitted.

HOT AND COLD WATER 310:257-9-9

- Hot and cold water shall be supplied to all sinks in the snow cone stand
- The water holding tank shall have a capacity of at least 10 gallons.
- Hot water generation shall be sufficient to meet the peak hot and cold water demands.
- The hot water supply to any fixture shall be installed on the left side of the fixture throughout the snow cone stand.
- Shall have a water system under pressure that produces a flow of at least two gallons per minute.

HANDWASHING FACILITIES 310:257-9-18, 310:257-9-23, 310:257-9-26, 310:257-11- 24

A minimum of one hand washing sink is required in all preparation areas. Based on the design of the facility, more than one sink may be required.

The hand washing sink:

- Must be conveniently located in preparation and dishwashing areas.
- Must provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.
- Metered faucets shall provide water for a minimum of 15 seconds.
- Shall be installed so that hand washing cannot contaminate utensil washing.
- Soap and disposable towels must be provided at all hand washing sinks.
- Hand washing facility may not be used for purpose other than hand washing.
- A sign or poster that notifies to wash hands shall be provided at all hand washing sinks and shall be clearly visible.

WAREWASHING FACILITIES 310:257-7-51

A two compartment sink with drain boards is required. A three compartment sink is recommended. Accurate test kits or thermometers shall be provided. **Residential automatic dishwashers are not permitted.**

The sink:

- Must have rounded corners, be smooth, and have no welded seams.
- Must have adequately sized self-draining drain boards, utensil racks, or tables large enough to accommodate soiled and clean items that accumulate during hours of operation.
- Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.
- **SHALL NOT BE USED FOR HANDWASHING OR FOR THE DISPOSAL OF MOP WATER.**

COUNTER TOPS 310:257-7-1, 310:257-7-11, 310:257-11-15

- All exposed surfaces of all countertops, cabinetry and shelving shall be finished with a smooth, nonabsorbent, corrosion-resistant, easily cleanable surface.
- Unfinished construction is not allowed. All wood must be sealed with washable paint, varnish or polyurethane.

WALLS AND CEILINGS 310:257-11-1, 310:257-11-3, 310:257-11-11

- Must be smooth, durable, and easily cleanable. The Light Reflectivity Value (LRV) shall be 50% or greater. Must be non-absorbent for areas subject to moisture.
- Exposed studs, joists and rafters are prohibited.
- Pipes and utility lines shall be installed so as not to obstruct proper cleaning.
- Paneling with grooves or a rough finish is not acceptable.
- Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

FLOORS 310:257-11-3

- Floors must be constructed of smooth, DURABLE material that is impervious to water and easily cleanable such as ceramic tile, terrazzo, durable grade linoleum or sealed concrete.
- Carpet is not allowed.
- Junctures between walls and floors must be covered and sealed.
- Pipes and utility lines shall not be unnecessarily exposed.

OUTER OPENINGS 310:257-11-15

If windows or doors are kept open, the openings will be protected against the entry of insects and rodents by sixteen (16) to one (1) inch mesh screens, properly designed air curtains or other effective means.

FOODS

The seasonal food service establishment is limited to serving coffee and snow cones with use of liquid milk, raw fruits, and raw vegetables, nuts in the shell, and commercially bottled syrup, sorghum, honey, sweet cider. **MEATS, EGGS, FISH, OR POULTRY** shall not be served.

RESTROOM FACILITIES 310:257-9-19, 310:257-11-36

A letter from a business within 500 feet of location with restroom facilities must be provided. The letter must be addressed to the **Oklahoma City- County Health Department** stating full access to restroom facilities is provided any time the snow cone stand is in operation.

OUTDOOR AREAS 310:257-11-2

Outdoor driving and walking areas shall be surfaced with concrete, asphalt, or gravel or other materials that have been effectively treated to minimize dust, facilitate maintenance, and prevent muddy conditions. Pad of building must be of similar material and characteristics.

WHEELS

Snow cone stands are stationary structures. Snow cone stands with wheels are considered mobile food service establishments and are subject to the more stringent mobile food regulations.

FOOD SERVICE OPERATOR'S CERTIFICATION

Food service operator's certification may be required. For information on how to obtain this certificate, please call (405) 425-4347. Information can also be obtained from our website- www.occhd.org.