

Oklahoma City-County

Health Department

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SNOW CONE STAND 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 an 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.

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 commercial three compartment sink with drain boards is required. Accurate test kits or thermometers shall be provided.

The three compartment sink:

- Must be NSF certified or equivalent.
- Must have rounded corners, be smooth, and have no welded seams.
- Must have adequately sized self-draining drain boards, rack on tables 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. **Stainless steel or Formica** is examples of acceptable countertop materials.
- 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 in preparation and dishwashing areas.
- 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 in preparation areas.
- 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 concerning 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.