



SNOW CONE STAND CONSTRUCTION GUIDE

This construction guide is to be used in conjunction with the Oklahoma Food Service Establishment Regulations (OAC 310:257). It should not be considered all-inclusive. We recommend that you contact your local building code official 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.

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 retention tank. The capacity of the retention tank must be at least **15% larger** than the potable water tank capacity. All waste must be disposed of into a sanitary sewer system.

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.
- Must provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. The hot water supply to any fixture shall be installed on the left side of the fixture throughout the snow cone stand.
- The water system must be under pressure and produce 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.

The hand washing sink:

- Must be conveniently located to all preparation areas.
- Metered faucets shall provide water for a minimum of 15 seconds.
- The sink shall be installed so that hand washing cannot contaminate utensil washing and other activities.
- Soap and disposable towels must be provided at hand washing sinks.
- Hand washing facility may not be used for purposes other than hand washing.
- A sign or poster that reminds employees to wash hands shall be provided at each hand washing sink and shall be clearly visible.

WAREWASHING FACILITIES [310:257-7-51]

A commercial three compartment sink with drain boards or sufficient drying racks is required. Accurate test kits shall be provided to determine proper sanitization levels for the sanitizer being used.

The three compartment sink:

- Must be NSF certified or equivalent (no plastic tubs permitted for cleaning).
- Must have rounded corners, be smooth, and have no welded seams.
- Must have adequately sized drain boards or 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 piece of equipment and utensils.
- **SHALL NOT BE USED FOR HANDWASHING**

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

- All exposed surfaces of all counter tops, cabinetry and shelving shall be finished with a smooth, nonabsorbent, corrosion-resistant, easily cleanable surface.
- **Stainless steel and Formica** are examples of acceptable counter top materials.
- Unfinished construction is not allowed. All wood must be sealed with a washable paint, varnish or polyurethane sealant.

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 tile or durable grade linoleum.
- Carpet is not allowed.
- Junctures between walls and floors must be sealed.

OUTER OPENINGS 310:257-11-15

- If windows or doors are kept open, the openings must be protected against the entry of insects and rodents by sixteen (16) to one (1) inch mesh screens, properly designed air curtains or other approved means.
- Self-closures required on all doors.

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

A letter from a business within 500 feet of the stand location concerning restroom facilities and waste water disposal must be provided at time of licensing. The letter must be dated and addressed to the **Tulsa Health Department**. The letter must explain agreement for granting full access to restroom facilities and mop water disposal any time the snow cone stand is in operation. Instead of this agreement, Snow cone stands are permitted to use a Port-a-Potty for their restroom.

Tulsa Health Department (THD) inspectors are assigned to the stands that are in their territory, and they will come conduct an inspection of your stand to make sure it meets these guidelines. Additional requirements may apply prior to THD licensing for a Snow cone stand located within the City of Tulsa.

If you are interested in opening a Snow cone stand or have questions, please contact the Tulsa Health Department, Food Protection Services at (918) 595-4300.