## GUIDELINES FOR SNOW CONE ESTABLISHMENTS

## XXIV. Seasonal Snow Cone Establishments

## A. Permit Requirements.

- 1. All snow cone establishments that operate out of a temporary building within the city limits of Carrollton, Texas must obtain a City of Carrollton Health Permit. The permit fee is \$320.00 and the permit is valid for six months from the date of issuance.
- 2. The owner of the property on which the snow cone stand is located shall be considered a co-applicant for the permit and must agree in writing on the face of the permit to be bound by all of the terms and conditions of the permit.
- 1. All permits issued pursuant to this policy and City of Carrollton Ordinance 173 are subject to revocation for violation of the terms and conditions required.
- B. Only snow cones and snow cone related foods shall be prepared or offered for sale at the food establishment.
- C. Snow cones and snow cone products shall be defined as crushed or shaved ice served in a single service paper cone and topped with non-potentially hazardous flavored syrups.
- D. No potentially hazardous foods are allowed. All products must come from an approved source.
- E. Snow cone stands are classified as light food preparation facilities as defined in this policy.
- F. Ice must be obtained in chipped, crushed, cubed, or block from and in single use, plastic bags filled and sealed at the point of manufacture. The ice must be held in these bags until it is dispensed in a way that protects it from contamination.
- G. If ice is stored in a container outside of the snow cone stand, the container must be kept locked at all times.

## H. Required Equipment

1. A three compartment sink with drain boards must be provided. Sink compartments must be large enough to permit the accommodation of the equipment and utensils; however, the compartments must not be less than 12 inches in width x 12 inches in length x 10 inches in dept. The drain boards must be at least 12 inches in width x 12 inches in length.

- 2. A supply of sanitizer for use in the three compartment sink must be provided for sanitization of equipment and utensils. Chemical test papers must also be provided in order to test the concentration of sanitizer used in the three compartment sink. Refer to Section XVIII.C.3.d of this policy for information on the types of approved sanitizers.
- 3. A separate hand washing sink must be provided. This sink must be equipped with hot and cold running water and must have a supply of disposable paper towels and hand soap or detergent conveniently located.
- 4. All service and delivery openings must be designed and function properly to prevent the entrance of flying insects.