

FANNIN COUNTY RETAIL FOOD INSPECTIONS

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Serving Bonham, Honey Grove, Leonard, Ravenna, Telephone and the unincorporated areas of Fannin County

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 Fannin County. A Retail Food Establishment Health Permit is required to operate. Applications and requests for variances must be made to the Health Inspector.

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 Inspector 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 coved and closed to no larger than 1 mm. Equipment and shelves shall be elevated a minimum of 6 inches. No carpet 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 (chlorine 100 to 200 ppm 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-must be DSHS approved. Food manager permits are not required, unless additional foods are added to the menu. Contact the Health Inspector for details, questions and/or concerns.

