

## **Snow Cone Stand Licensing Requirements**

1. A two compartment sink for batch washing equipment and utensils and a separate hand washing sink. Each with faucets and drains properly connected to a potable water supply and a waste tank. Potable water is water that is safe to drink. The hand wash sink must be a minimum of 80 square inches and 4 inches deep. The two compartment sink must be sized according to the equipment to be washed and sanitized.
2. A sanitizer for surfaces and equipment and test strips to check the sanitizer concentration must be used and available. Liquid hand soap and paper towels are required at all times.
3. Hot and cold running water under pressure.
4. A minimum of ten (10) gallons of potable water to service the sinks.
5. The capacity of the waste tank must be at least 15% larger than the potable water tank capacity. All sewage, including liquid waste, shall be disposed of according to law.
6. Smooth, easily cleanable, non-absorbent counter tops. Stainless steel or Formica are examples of acceptable counter top materials.
7. All wood surfaces must be sealed with washable paint, varnish, or polyurethane.
8. Smooth, easily cleanable, non-absorbent floors. Junctures at floors and walls must be sealed. Carpeting is not allowed. Tile or vinyl are acceptable floor coverings.
9. Smooth, easily cleanable walls and ceilings. Paneling with grooves or a rough finish is not acceptable.
10. Service windows must have screens or adequately powered air curtains to prevent entrance of flies, blowing dirt or debris. Service windows and screens must be easily closeable.
11. Only non-potentially hazardous foods such as snow cones, sodas, or cotton candy may be served. **NO MEATS, DAIRY PRODUCTS, EGGS, FISH, OR POULTRY!**
12. A letter from the nearest business or location concerning restroom facilities must be provided. It must state that full access to restroom facilities is provided any time the snow cone stand is in operation.