



CITY OF ABILENE
Environmental Health
633 Walnut Street • P.O. Box 60
Abilene, Texas 79604-0060
(325) 437-4586 ~ Fax# (325) 676-6289

SNOW CONE FACILITY REQUIREMENTS

(Revised 08/2017)

All snow cone facilities in the City of Abilene shall be inspected and permitted by Environmental Health prior to serving snow cones to the public. Vendors shall contact Environmental Health at (325) 437-4586 to schedule an inspection for the permit. Permits are issued after **Building Inspections has issued a Certificate of Occupancy and after** successful completion of the inspection and payment of the permitting fee. A copy of your State of Texas Sales Tax Certificate is required. You may obtain the Sales Tax Certificate application from the Texas Comptroller at Happy State Bank, 1 Village Drive #250 (325) 695-4323. A permit to operate a snow cone facility is \$75.00 for (6) consecutive months or \$100.00 for (9) consecutive months and is valid until December 31 of the current year. The permit is not transferable with change of ownership or change of location.

Definition: A snow cone facility is a seasonal operation that prepares and sells chipped or shaved ice and flavored syrup treats to the public for off-site consumption.

1. All ingredients used shall be in sound condition, free from spoilage, filth or contamination. All products shall be prepared on-site or come from a facility that is inspected and approved by a health authority. **Products offered for consumption cannot come from or be prepared in a private home kitchen. (This includes all foods, ice, syrups, etc.)**
2. Ice shall be handled and formed with appropriate utensils **or single-use gloves**. Ice shall be protected from contaminants at all times. **There shall be no bare-hand contact with the ice.**
3. Only single-service articles shall be provided for customer's use.
4. Food contact surfaces shall be non-toxic, smooth and seamless, free of cracks, breaks, cuts and chips. Food contact surfaces shall be clean and sanitized.
5. Floors, walls and ceilings shall be constructed of a smooth and easily cleanable, nonabsorbent surface. Wood surfaces shall be painted or sealed. Floors, walls and ceilings shall be kept in good repair and in a sanitary condition at all times.
6. All light fixtures shall be shielded against breakage.

7. All exterior openings shall be properly protected against the entrance of insects. Each exterior door shall be equipped with a self-closing device.
8. An easily accessible restroom facility shall be available to the employees during hours of operation. Restrooms shall be clean and in a sanitary condition.
9. Water used in food product preparation, hand washing and dishwashing shall come from an approved source. There must be an adequate supply of water for these uses.
10. A separate hand wash sink with hot and cold running water dispensed through a mixing valve (NO push button spigots) shall be provided. A water heater and piping system shall be provided to supply hot water on demand. The sink shall drain directly to a wastewater container.
11. A two-compartment sink (or approved containers) with hot and cold running water shall be provided for utensil washing. Dish wash soap and chlorine bleach shall be provided for dishwashing. Chlorine bleach used for sanitizing shall not contain a scented agent. Rinse water shall have a concentration of **50 ppm to 200 ppm chlorine residual** or a concentration of alternative sanitizer as recommended by the manufacturer. Provide appropriate test strips to test the sanitizer solution.
12. Wastewater shall be held in a retention tank to be carried off-site for proper disposal. Wastewater shall not be poured out on the ground.
13. Covered trash receptacles with disposable trash bags shall be provided.
14. If storing potentially hazardous foods, dry refrigeration capable of holding foods at 41°F or less shall be provided. With regulatory approval, cream products and/or cut fruit may be prepared. A thermometer accurate to plus or minus 2°F shall be provided.
15. All food handlers shall pass an accredited Food Handler's course. All certificates shall be kept on file at the establishment.



Look! We are on the Web!

<http://abilenetx.com/city-hall/departments/community-services/environmental-health>

Texas Food Establishment Rules

[http://texreg.sos.state.tx.us/public/readtac\\$ext.ViewTAC?tac_view=4&ti=25&pt=1&ch=228](http://texreg.sos.state.tx.us/public/readtac$ext.ViewTAC?tac_view=4&ti=25&pt=1&ch=228)