

Guidelines for Shaved Ice Shacks

A. Plans

1. Floor plan showing interior
 - a. Equipment
 - b. Plumbing
 - c. Lighting
 - d. Floor, wall, and ceiling finishes (easily cleanable)

B. General Requirements

1. Zoning clearance from city.
2. Must obtain building permits.
3. Signed agreement with established business (within 300 feet) that restrooms can be used.
4. Three-compartment sink. Note: If a separate commissary is used, only a hand sink is necessary. A commissary must meet all regulations that pertain to a food establishment.
5. Hand wash sink.
6. Hot & cold or tempered running water.
7. Waste tank must be at least 15% greater capacity than the water supply tank. Adequate water must be on hand for the daily operations.
8. A self-closer is required on the door. The door must be tight fitting.
9. If the door is to be left open for ventilation, then a screen door is required. An air conditioner is recommended for ventilation.
10. The service window must be screened and the screen closed, except when serving customers.
11. Ice must come from an approved source.
12. An Operation Permit is required.
13. Employees need Food Handlers Permits.
14. A pre-opening inspection is required.