

Shaved Ice Establishment Guidelines



Image courtesy of http://3.bp.blogspot.com/_ttqbGVw-WYY/SkgVZqFisFI/AAAAAAAAAJrY/01g77DFPNIo/s320/shaveice.jpg

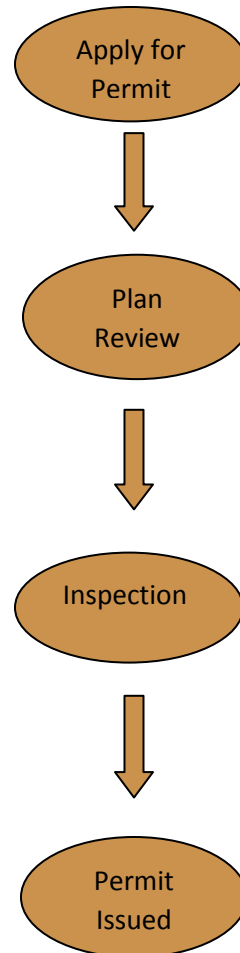
This handout will guide you through the exciting process of opening a shaved ice establishment. We hope to familiarize you with a) the permitting process, b) the plan review process, and c) the physical facilities required for your establishment (see below). These guidelines are based upon the 2009 FDA Model Food Code, which both the State of Utah and the Utah County Health Department have adopted by reference.

Permits

In addition to city zoning and business licenses, a County Health Permit is required. Permits have fees associated with them. Permits are non-transferrable, meaning that when ownership changes, a new permit is required. When this happens, the shaved ice establishment may need to be upgraded to meet current standards. All employees that handle food are required to obtain food handler permits and keep copies of them on site. It is important to note that shaved ice establishments do not have the facilities to sell food other than shaved ice. The permit is for shaved ice during warm months only.

Plan Review

A plan review and menu submission is required for new builds and remodels. Plans must be drawn to scale and can be no smaller than ¼ inch per foot. The plans must include equipment location along with the following plans and information: plumbing, lighting, mechanical and finish. Architectural plans are ideal. If you are unable to provide architectural grade plans, a hand drawn set of plans must be legibly drawn on graph paper. As you can see from the illustration on the right, after the plans have been submitted and approved, an inspection is required before the permit will be issued. A fresh water and wastewater plan is also required. A signed restroom agreement with an established business within 300 feet is required as part of the plan review. It is posted in the application/ forms section of our website.



Physical Facilities

The following paragraphs explain what physical facilities are required for the establishment to meet health department guidelines. Under no circumstance may any part of the operation occur in a private home. This includes preparation, washing, storage, etc..

Plumbing

Water must come from a culinary system. A food grade hose must be used for filling the tank. Water tanks must be food grade- meaning they are safe, durable and corrosion resistant and finished to have a smooth, easily cleanable surface.

Tanks must hold enough water to fill your triple sink and have enough left over for hand washing. They must be sloped to drain. Gray water tanks must be sized 15% larger than the fresh water tank and be sloped to drain. Wastewater must be dumped into the sanitary sewer. Hand washing sinks are required. Hand washing sinks can be used for no purpose other than hand washing. Soap and paper towels along with hand washing reminder signage are required. In addition to a hand washing sink, triple sink will be required. Triple compartment sink basins must be large enough to fit the largest item to be washed. The water heater must be adequate to supply all fixtures with hot water at peak usage.

Equipment

All equipment must be commercial grade. The easiest way to tell whether equipment is commercial grade is to see if the equipment bears a commercial testing agency's label. NSF is the most common testing agency for food equipment. We recommend an A/C unit for the establishment.

Finishes

Floors, walls and ceilings in the kitchen must be durable, non-porous and easily cleanable. Floor materials such as commercial grade VCT are acceptable, whereas wood, laminate and carpet are not. Walls may be finished with tile, stainless steel, or FRP.

Miscellaneous requirements

The unit must be fully enclosed. Outer doors must be self-closing and tightly sealed to prevent rodent entry. The service window must be closed between customers. Windows must be effectively screened to prevent insect entry. All lighting must be shielded. Sanitary disposal of garbage is also required.

Food Safety

Ice must come from an approved source, meaning that it cannot be made at home. If stored in a freezer outside, it must be kept locked at all times. If ice cream is served, it must be commercially pre packaged in individual serving size containers so as to not create extra water or utensil use in the unit.

We hope that this information above was helpful to you. We realize that there are many requirements and that opening a restaurant can be an intimidating process. If at any time while going through this process you feel that you need assistance, please call us at 801-851-7525. We want to see you succeed and we appreciate your efforts helping us protect public health.