

2025 Shaved Ice Establishment Guidelines

These guidelines are intended to assist you in the process of opening a shaved ice establishment. They provide an overview of the permitting and plan review processes and the physical facility requirements (see below). This information is based on the Utah County Health Department's Shaved Ice Establishment Policy and the 2022 FDA Model Food Code, where applicable. A Shaved Ice establishment is defined in State Rule as *"a facility that would normally be classified as a mobile food business as defined in this rule that serves only shaved ice with flavored syrups and other toppings approved by the local health officer, and is operating from a fixed, single location without moving offsite throughout the entire operating season."*

Permits

To operate a shaved ice establishment, you must obtain city zoning approval, a business license, and a Utah County Health Permit. Permits are non-transferable, meaning a new permit is required when ownership changes. When this happens, the shaved ice establishment may need to be upgraded to meet current standards. All employees handling food must obtain a food handler permit and keep copies of it on site. It is important to note that shaved ice establishments may only sell shaved ice. Shaved ice is defined as finely shaved or ground ice prepared with a shaved ice machine and topped with flavored syrups. A **shaved ice seasonal permit** is valid from **May 1 through October 31** each year.

Plan Review

All new builds and remodels require a plan review and menu submission. Plans must be drawn to scale and can be no smaller than ¼ inch per foot. Plans must be drawn to scale, with a minimum scale of ¼ inch per foot, and should include the equipment layout and the following information: plumbing, lighting, mechanical, and finish. Architectural plans are preferred. However, legible hand-drawn plans on graph paper are acceptable if architectural-grade plans are unavailable.

A pre-operational inspection is required before a health permit can be issued. In addition, a freshwater and wastewater plan is required. A signed restroom agreement with an established business within 500 feet is required for the plan review and must be

submitted annually. It is posted in the application/ forms section of the Utah County Health Department website.

Physical Facilities

The following paragraphs explain what physical facilities are required for the establishment to meet health department guidelines. Under no circumstances 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 to fill the tank. Water tanks must be food grade- meaning, they are safe, durable, corrosion-resistant, and finished to have a smooth, easily cleanable surface. Tanks must hold enough water to fill your triple sink and have enough water left over for hand washing. They must be sloped to drain. Gray water tanks must be sized 15% larger than the freshwater 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, a triple sink will be required. Triple-compartment sink basins must be large enough to fit the largest item to be washed. Sanitizer must be available for ware washing during operating hours. 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 the 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

The kitchen floors, walls, and ceilings 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 shaved ice facility 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 it must come from a commercial/permitted supplier. Ice cannot be made at home. If stored in a freezer outside, adjacent to the shaved ice facility, it must be kept locked at all times. The following toppings are allowed: non-TCS flavoring syrups, commercially prepared ready-to-serve chopped nuts and candy, shelf-stable dairy products such as sweetened condensed milk or pressurized whipping cream. If ice cream is served, it must be commercially prepackaged in individual serving-size containers, not to create extra water or utensil use in the unit.

Commissary Use

A commissary will not be required for shaved ice facilities if they can demonstrate self-sufficiency. If a shaved ice facility cannot adequately clean and sanitize equipment and utensils within the shaved ice facility, a commissary will be required. Additionally, if preparation of toppings and storage of ingredients cannot be conducted within the shaved ice facility, a commissary will be required. If commissary use is determined, a commissary agreement form must be completed.

Opening a food establishment can be challenging, and there are many requirements. If assistance is needed at any time during this process, please call 801-851-7525. Your efforts to help protect public health are greatly appreciated.