



## Ready-To-Eat Food and Light Food Preparation

(i.e. snow cones, shaved ice)

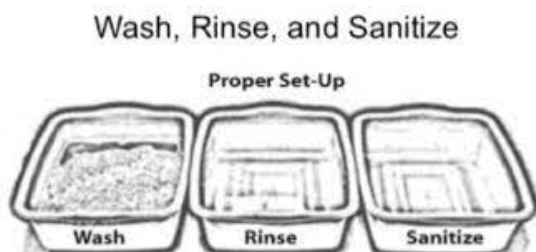
### Food Preparation

- o Snow cone stands are classified as light food preparation facilities.
- o No bare hand contact. Must use single use gloves.
- o If ice is stored in a container outside of the snow cone stand, the container must be kept closed at all times.
- o Ice must be protected from contamination and must be stored 6 inches above from the ground.



### Equipment

- o Hand-wash station consisting of water, gravity spigot spout (Not a push-button) with a catch bucket for the wastewater that must be twice the size as the clean water container, liquid soap, disposable towels, wiping clothes, detergent, and sanitizing chemicals available.
- o Approved hand sanitizer. (Used after handwashing.)
- o Three basins are required (large enough to clean largest equipment /utensil.) to wash, rinse, and sanitize equipment. (1) **Wash** with clean and soapy water, (2) **rinse** with clean water, (3) **sanitize** with clean water at 50 to 100 parts per million (PPM) chlorine bleach or quaternary ammonium (QUAT) at 200 ppm (4) **air dry**.
- o Test strips to measure sanitizing concentration.
- o Proper disposal of wastewater/ sewage



Handwashing Station



## Employee Health and Hygienic Practices

- o Personnel maintaining personal cleanliness and conform to good hygienic practices. (Beard covers, hair restraints, no jewelry, fingernails neatly trimmed, outer clothing clean.)
- o Personnel free from infections that may transmit foodborne illness. (Restricted/ excluded.)
- o No bare hand contact. Must use single use gloves or utensil.
- o Designated locations for employees to eat, drink, and store personal items.
- o Single-use gloves, utensils, including ice scoops, provided to minimize handling of foods.
- o Single service articles properly stored, provided, and dispensed.
- o Customers are not to serve themselves any food items. (includes unpackaged condiments).



## Facilities

- o Food contact surfaces and all food equipment shall be non-toxic, smooth and seamless, free of cracks, breaks, cuts and chips. Food contact surfaces shall be clean and sanitized.
- o Food preparation areas shall be properly protected against the entrance of pests (Insects, rodents, and other animals).
- o Adequate, covered containers for refuse and garbage provided.

***Failure to comply with these requirements may result in the interruption or cancellation of food sale.***

The Environmental Health and Safety Department manages a Food Safety Program to meet food sanitation and health requirements under **Texas Food Establish Rules 25 TAC §228**. This is accomplished through a program of inspection targeting a continually high standard for food service establishments.