

Sno Shack Policy

Shaved Ice - Italian Ice

Requirements

1. Submit a Food Establishment License Application.
2. Submit a drawing of your facility include equipment, and plumbing.
3. Submit a complete menu of flavors.
4. Submit name of ice supplier.
5. Include name of approved site for emptying waste water tank.

Application Review

The application review can be expedited when the items listed above are submitted. Please be thorough and include all information.

Recommendations

If you have the items listed below included with your facility operation, you will reduce the risk of having a consumer report a food-borne illness to the health department.

1. Food safety training to prevent food-borne illness.
2. Install a hand wash sink with hot and cold water with adequate pressure to adequately wash hands with soap and water.
3. Have an illness policy.
4. Use ice from an approved supplier.
5. Identify water supply for hand washing and utensil cleaning.
6. Have a three compartment sink for utensil washing.
7. Waste water tank is 15% larger than the potable water tank.
8. Standard procedure for cleaning ice shaver, syrup and flavor bottles.
9. Identify location of the commissary for ingredient storage and product preparation.
10. Identify a restroom facility in close proximity for employee use.

Ada & Boise County

707 N. Armstrong Pl. Boise, ID 83704
208-375-5211

Elmore County

520 E. 8th N. Mountain Home, ID 83647
208-587-4407

Valley County

703 1st St. McCall, ID 83638
208-614-7194