

Permits & Inspections Division 52 W College Ave. San Angelo, TX 76903 (325) 657-4210, #1 www.cosatx.us

Permits & Inspections is a Division of the Department of Planning & Development Services

SNOW CONE STAND

The process to obtain a permit for a snow cone stand is the same as that for new commercial construction; and, you must complete a Building Permit Application and a Commercial Construction Permit Checklist.

The information in this handout is intended to outline the basic requirements pertaining to snow cone stands. Additional requirements may apply depending on the structure and location.

Fire Marshal Requirements:

• A portable fire extinguisher of at least a 2A10BC classification is required.

Health Department Requirements:

The facility must meet all health code requirements for food service. It must be painted or sealed with an interior finish of no less than a Class B classification (Class B Interior Finish, flame spread 26-75, Smoke Developed 0-450). There must be a cleanable and non-absorbent finish on all walls, ceilings, and floor area. The facility must have a 3-compartment sink and a hand sink, not located in the bathroom area, which must be installed and inspected prior to issuance of a certificate of occupancy.

Building Permits & Inspections Requirements:

- The facility must be hooked up to city water and sewer. You must provide a detail of location & size of existing lines and how connection will be made.
- Bathroom facilities located inside sales building must meet building code requirements, sized accordingly and accessible for use. Fixtures must be set level and in alignment with reference to adjacent walls (IPC 403.5). No water closet will be set closer than 15 inches from its center to any side walls or partitions and no closer than 30 inches center to center with adjacent fixtures.
- The water distribution system, and every water outlet, must be protected from backflow. All devices for the prevention of backflow or backsiphoning will meet the requirements of table 500. Devices installed in a potable water supply for protection against backflow must be maintained in good working condition by the person or persons having control of such devices. The Plumbing Official may inspect such devices and if they are found to be defective or inoperative may require their replacement (IPC 501). A water heater is required.

- Establishments engaged in the storage, preparation, selling, serving, processing, or other handling of food shall have the waste piping from all refrigerators, ice boxes, rinse sinks, cooling or refrigerating coils, laundry washers, extractors, steam tables, egg boilers, coffee urns, or similar equipment discharge indirectly into a water-supplied sink or receptor. The waste outlet must terminate at least 2 inches above the flood rim of such sink or receptor (1101.1).
- Every building in which plumbing is installed shall have at least one main vent stack, of not less than 3-inch diameter, for each building drain, when connected separately to a building sewer, septic tank, or other disposal system approved by the Plumbing Official. Such vent shall run undiminished in size and as directly as possible from the building drain through to the open air above the roof (*IPC 903*).
- The bathroom must have mechanical ventilation installed. A minimum of 1 cubic ft. per minute per square foot of floor area is required.
- The building is required to have an outside main disconnect for all electrical service to the building.
- A public restroom must be provided if fixed seating is provided for customers. (*IPC* 403.2 exception number 1 allows a single facility consisting of one water closet and one lavatory to be used by both males and females provided the total square footage of building and seating area do not exceed 500 square feet.) Water closets shall be of the elongated type seats and shall be of the open front type. The walls and floors of all public restrooms shall be lined with nonabsorbent material to a height of 4 ft. (1219 mm) above the floor (*B*1204.2).
- Every building in which feed, foodstuff, or food is stored, prepared, processed, served, or sold, shall be made, maintained, or built of rodent-proof construction by the owner, tenant, or occupant in accordance with the provisions of this section. You must verify that this building will meet all the requirements of *SBC 1205* for rodent-proofing (*IBC Appendix F*).
- The building must meet all building code requirements, including 90 mph wind loads. These building requirements must be met and inspected prior to issuance of a certificate of occupancy.

Please note: Any related mechanical, electrical, and plumbing work must be permitted and completed by licensed contractors.

If you have any additional questions please call, e-mail, or come see us in person. We are more than happy to assist you in any way that we can.