



THE MAINE LODGING & RESTAURANT SHOW

Health Code Regulations

1. **There is ice available onsite.**
2. All food and paper products not in a sealed can or bottle must be off the ground/floor. This includes boxes of bread, bags of onions, potatoes, napkins, cups, plates, etc.
3. All food must be properly protected from customer contamination. Whenever possible, food items shall be individually wrapped. Buffet style service should be provided with toothpicks, forks, or other serving implements. All food handlers must wear gloves.
4. **Moist towelettes must be on hand.** Washing of hands may not be done with buckets of water. Hand wiping is to be done with paper towels, not cloth towels.
5. All equipment and personnel must meet sanitary standards. No open cuts, wounds or sores on hands, arms or facial area; long hair must be restrained by caps, hats, nets, etc. Hands and clothing must be clean.
6. Facilities for keeping potentially hazardous foods at proper temperatures must be provided. **Cold food at +40 degrees or less; Hot foods at +140 degrees or higher.** Foods not meeting these requirements may be disposed of by the Code Enforcement Officer.
7. All wipe cloths shall be kept in an approved sanitizing solution of ½ capfull of bleach per gallon of water when not in actual use.
8. Food handlers are required to wash hands after using toilets, smoking or handling potentially contaminated items.
9. Food inventories are to be protected from foul weather.
10. All food must be from an approved source and prepared in a licensed kitchen or on site. No home preparations are permitted unless the home kitchen is properly licensed.

Cooking Regulations (Portland Fire Department)

1. Open flame equipment (other than those specifically designed to keep food warm using sterno, small butane cylinders or handi fuel with UL listing) are not allowed at exhibit booths.
2. Any vendor using any heating, frying, baking or grilling apparatus must have a fire extinguisher in their booth. (Type ABC unless using oil or grease in the cooking process in which case a Type K extinguisher is required).
3. All heating units as well as proximate units must be turned off before changing fuel cylinders.
4. Use of compressed gases is forbidden.
5. Use or storage of flammable liquids or dangerous chemicals is forbidden.
6. Fire Bureau may inspect all booths throughout the show.