

# MAINE RESTAURANT & LODGING EXPO 2012

Wednesday, April 4, 2012 · 10 am - 4 pm · Cumberland County Civic Center · Portland Maine

---

## EXHIBITING REGULATIONS

1. **ALL EXHIBITORS ARE EXPECTED TO WAIT UNTIL 4:30 TO BREAK DOWN.**
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 capful 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.

## GENERAL REQUIREMENTS:

The City of Portland, Maine, has adopted NFPA 101 Life Safety pertaining to exhibits. Please adhere to those regulations as well as these General Requirements below:

1. All open grills or cooking surfaces are to be protected from contact with customers.
2. All potable water outlets used in direct food preparation (e.g.; lemonade, soup, coffee, etc...) must be fitted with an approved water filter.
3. **All vendors having any type of open flame cooking (e.g.; charcoal grill, gas range, etc...) must have a 10 BC fire extinguisher.**
4. **All vendors having fryolators must have a 40 BC fire extinguisher.**
5. Trash bags may not be used for food storage.
6. Propane tanks must be secured.
7. Booths, platforms, space dividers, decorations, drapes, signs, banners, and similar materials shall be flame-retardant or rendered so to the satisfaction of the Civic Center or Fire Department representatives.
8. Aisles and exits, as designated on approved show plans, shall be kept clean, clear and free of obstacles. Booth construction shall be substantial and fixed in position in specified area for the duration of the show. Easels, signs, etc. shall not be placed beyond the booth area into aisles.