

City of Portland

Temporary Food Service Code Rules and Regulations

1. **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. A Person In Charge (PIC) is required on site.**
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 or samples should be provided with toothpicks, forks, or other serving implements.
4. All temporary FSE's must have either a hand sink with hot and cold running water under pressure or **alcohol based moist towelettes or chemical hand sanitizer**. 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 lower; hot food 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, eating or handling potentially contaminated items. Ready to eat foods must be handled with gloved hands, serving utensils or other protection from direct hand contact.
9. Food inventories are to be protected from foul weather.
10. All open grills or cooking surfaces are to be protected from contact with customers.
11. All portable water outlets used in direct food preparation (e.g.; lemonade, soup, coffee, etc...) must be filled with an approved water filter.
12. All electrical wiring shall be in conformance with the current National Electric Code with special attention given to Articles 300, 305, and 310 of the NEC. Electrical permits are required and can be obtained from the Code Enforcement office.
13. All vendors having any type of open flame cooking (e.g.; gas grill, gas range, etc...) must have a 10 BC fire extinguisher.
14. All vendors having fryolators must have a 40 BC fire extinguisher.
15. Trash bags may not be used for food storage.
16. Propane tanks must be secured.

The Temporary Food Service License will not be released until all requirements are met. Any violations during the course of the event may result in an order to close the operation.

For further information, please contact the Code Enforcement office at 874-8703.