

**CITY OF LEWISTON
CODE ENFORCEMENT DIVISION
JUNE 2003**

REQUIREMENTS FOR TEMPORARY FOOD SERVICE UNITS

YOUR LICENSE MUST BE POSTED AND VISIBLE DURING ALL HOURS OF OPERATION

Applicant has received a copy of the Temporary Food Service Rules provided by the Lewiston City Clerk's Office and agrees to abide by all food safety rules listed.

Applicant also agrees to notify the City of Lewiston Code Enforcement Sanitarian and Fire Department Inspector, a minimum of 48 hours before the scheduled day of the event to schedule all necessary inspections. It is the responsibility of the applicant to be fully in compliance at least three (3) hours before the time of the event in order to be inspected and receive their City of Lewiston FSE-Class G license for the Event. Failure to comply with these requirements may result in your license not being issued.

1.	All food and paper products not in a sealed can or bottle must be off the ground or floor a minimum of 6 inches. This includes boxes of bread, bags of onions, napkins, plates, etc.
2.	All food inventories to be protected from dirt, dust and debris.
3.	Trash bags may NOT be used for food storage.
4.	All wiping cloths shall be kept in an approved sanitizing solution when not in use; see attached memo for proper solution mixture.
5.	Facilities for keeping potentially hazardous foods at proper temperatures must be provided. Cold foods must be kept at 41 degrees or lower and hot foods at 140 degrees or higher, frozen foods at zero or lower.
6.	All food must be protected from customer contamination, whenever possible foods should be individually wrapped.
7.	All equipment and personnel must meet sanitary standards. No open cuts, wounds or sores on hands, arms or facial area.
8.	All personnel preparing food shall wear hair restraints.
9.	All food handlers are required to wash their hands after using the toilet, smoking, removing trash and after food breaks.
10.	All class 2 & 3 licensees must have hot and cold running water at each location; see attached memos for license class level and washing station setup.
11.	All trash receptacles in all food service areas must have covers.
12.	Personnel shall not eat or smoke in the food service preparation areas.
13.	All single serve utensils for customer use must be kept in a clean container with the handles up.
14.	Calibrated thermometers are required for cold storage and hot storage to check food temperatures.
15.	All food provided at the event must be from approved sources – please keep a copy of all the food purchase receipts on hand for your license inspection.
16.	Leftovers may not be used, sold or given away in a temporary food service booth. Hot held foods, which have not been used by the end of the day, must be discarded.
17.	All food preparation surfaces shall be smooth, easily cleanable, durable and free of seams. All other surfaces shall be finished so that they are easily cleanable.
18.	Sanitize utensils and cutting boards with bleach solution frequently throughout the event.
19.	No home cooking, home preparation or home canned foods allowed.
20.	You must have a portable ABC type fire extinguisher available in the Food service area.
21.	All potable water must be from an approved source.
22.	All fruits and vegetables must be washed in potable water before use.
23.	All fruits and vegetables (requiring storage in water) must be stored in potable water.

STATE OF MAINE REGULATIONS AND REQUIREMENTS FOR ALL MOBILE, STICK BUILT AND TEMPORARY FOOD UNITS

As prepared by the Mobile Unit Committee, Eating & Lodging Program, Division of Health Engineering, Maine Department of Human Services

Established: January 16, 2002 Revised and Updated: May 19, 2003

- TYPE I:** All non-potentially hazardous foods and certain potentially hazardous foods. Limited food preparation, with little or no cooking, and limited hand contact.
- May require sinks.
 - May use hand wash alternatives.
 - Refrigeration and control points as necessary by product.
 - Examples of food products under Type I: Popcorn, Peanuts, Pretzels, Cotton Candy Hot Dogs, Soda, Ready made juice, Ice, Lemonade, Prepackaged foods Ready to serve or eat foods
- TYPE II:** Some potentially hazardous foods - Some food preparation.
- Handwash sink required.
 - 2 or 3 bay sink, depending on menu.
 - Hot and cold water under pressure.
 - Holding tank or other approved wastewater disposal.
 - Adequate refrigeration.
 - HACCP plan may be required.
 - Examples of food products under Type II: Fried Dough, French Fries, Pizza, Candied Apples, Onion Rings, Onion Blossoms, Vegetable Stand, Prepared offsite Salad, Apple Crisp, Cream Puff, Pie a la mode, Scooped Ice Cream, Soft Serve Ice Cream, Smoothie, Pre-Cooked potentially hazardous foods (chicken, fish or hamburger)
- TYPE III:** Potentially hazardous food - Extensive menu and food preparation.
- Minimum 2 bay sink required, 3 bay sink recommended.
 - Handwash sink required.
 - Hot and cold water under pressure.
 - Holding tank or other approved wastewater disposal.
 - Adequate refrigeration.
 - HACCP plan may be required.
 - All raw potentially hazardous food to be cooked.
 - Examples of food products under Type III: Sausages, Meats, Seafood, Fish, On site prepared salads

GUIDELINES FOR ALL UNITS

- All units are to be inspected as needed to assure type and rule compliance.
- A copy of your menu is required with your application.
- Units may be asked to temporarily discontinue service until compliance is achieved.
- No home food preparation is allowed.
- To determine your type, please use a combination of the menu items listed above. If you have items from both Type I and Type II, you would need to comply with the requirements in the Type II classification. If you have items from all three types, you would need to comply with the requirements in the Type III category. If you have any questions on the type of unit, please call for clarification at (207) 784-2951, ext. 320.
- Must prominently display current food establishment license.
- Must meet the requirements of the State of Maine Food Code.

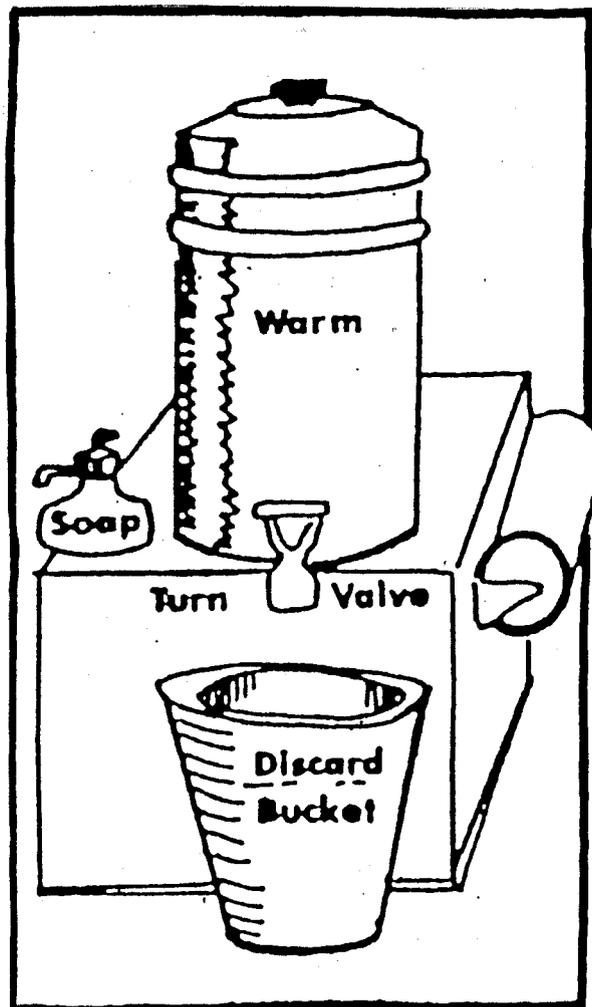
EXAMPLES OF FOOD PRODUCTS BY CATEGORY TYPE

TYPE ONE	TYPE TWO	TYPE THREE
Cotton Candy	Apple Crisp	Fish
Hot Dogs	Candied Apples	Meats
Ice	Cream Puff	On site prepared salads
Lemonade	French Fries	Sausages
Ready made juice	Fried Dough	Seafood
Ready to serve or eat foods	Onion Blossoms	
Peanuts	Onion Rings	
Prepackaged foods	Pie a la mode	
Pretzels	Pizza	
Popcorn	Pre-cooked potentially hazardous foods (chicken, fish or hamburger)	
Soda	Prepared off site salads	
	Scooped Ice Cream	
	Soft Serve Ice Cream	
	Smoothies	
	Vegetable Stand	

HAND WASHING STATION TEMPORARY FOOD BOOTHS

A HAND WASHING STATION MUST INCLUDE:

PORTABLE HOT & COLD RUNNING WATER (OR WARM WATER); LIQUID SOAP IN A DISPENSER; PAPER TOWELS; AND A CONTAINER FOR WASTE WATER. WATER CONTAINER MUST BE CLEAN AND HAVE A VALVE OR SPIGOT THAT REMAINS OPEN TO ALLOW FOR ADEQUATE HAND WASHING.



How to Sanitize with Bleach

Bleach is an effective chlorine sanitizer.

When it is used correctly it reduces the number of germs to a safe level.

TO MAKE:

- 1. Read the bleach label.*
- 2. Look for 5.25% sodium hypochlorite bleach on the ingredient list.*

This means that 50-100 parts per million (ppm) of chlorine is available when mixed according to the amounts below. Mixing too little or too much bleach will lower the effectiveness of the solution.
- 3. Mix 1 teaspoon of bleach with 1 gallon of water.*

TO USE:

- 1. Sanitize food contact surfaces including:*

pots, pans, dishes, countertops, cutting boards and utensils.
- 2. Use a test kit to check the concentration frequently.*

Bleach solution loses its strength quickly. It must be clean and at proper strength.

