

Catering on booths

This information supplements the NürnbergMesse hygiene concept and ensures the safety of your customers, partners and colleagues on the exhibition stand.

Stand and service personnel and suppliers are subject to the regulations of the SARS Cov-2 Occupational Health and Safety Ordinance apply. Among other things, it includes guidelines for wearing a face mask¹

Please note: the protection against infection on your stand area is your responsibility. We therefore kindly ask you to pay special attention to the following protective measures:

- Stand and service personnel as well as suppliers are obliged to cover their mouths and noses at the stand. Medical masks, e.g. surgical masks, may be used for this purpose.
- Face covering may be removed when eating and drinking at the table/standing table.
- Please place clearly visible notices of hygiene and safety regulations on your stand, e.g. on a display or notice board. (Templates are available on the exhibition website)
- Provide sufficient disinfectant for hand hygiene and for disinfecting surfaces such as tabletops, handles, menus, etc. (available in the online ExhibitorShop)
- Pay attention to increased cleaning of contact points/surfaces; tables and chairs, for example, should be cleaned after each change of guests. Please also bear this in mind when choosing stand construction materials (use of smooth, easy-to-clean surfaces) and stand equipment (e.g. chairs without armrests, no decoration on tables etc.)
- Please refrain from self-service offers for booth catering. Food and drinks should only be served by service personnel behind glass or acrylic glass panes (available in the online ExhibitorShop) or by waiters and waitresses on site.
- If food and beverages are served by service personnel, smooth and speedy service must be ensured in compliance with the applicable distance regulation of at least 1.5 m (e.g. by floor markings, barriers, pathways, seat markings).
- Dishes, cutlery, napkins, coffee accessories etc. should be handed out by service personnel.
- Make sure that the food is covered before serving.
- When washing dishes at the stand, it must be ensured that the specified temperature is reached in order to ensure safe cleaning of dishes and glasses (60 to 70 degrees for at least 30 minutes).

¹ You can find the respective valid regulatory framework here https://www.baua.de/DE/Angebote/Rechtstexte-und-Technische-Regeln/Regelwerk/AR-CoV-2/pdf/AR-CoV-2-englisch.pdf?__blob=publicationFile&v=7

NürnbergMesse GmbH reserves the right, in compliance with statutory or official guidelines, to issue further instructions or to restrict or repeal instructions that have already been issued. Controls by the authorities and NürnbergMesse GmbH should be anticipated.

Please note that NürnbergMesse GmbH cannot provide approval for plans with respect to protection against infection. The protection against infection at your booth is your responsibility.

Our goal is to ensure smooth operation between the event and catering areas, even at individual exhibition stands - thank you very much for your support!

If you have any questions, your event team will be happy to support you! Please contact us - we are always there for you.