

Info sheet catering on exhibition booths under consideration of the hygiene concept

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

Basically, there are 2 situations that have to be considered differently:

Situation 1 - General "office situation"

E.g., offering coffee, tea, soft drinks, water, meeting cookies, etc.

- No catering
- Masks may be removed at fixed seating or standing places, provided that a minimum distance of 1.5 m to other persons is reliably ensured or a hygiene protection wall is set up between the persons. (Note: masks are not required for 3G+ events, this means access only for vaccinated, recovered and PCR-tested persons)
- The hygiene and protection measures apply in force at the time of the event. Please check the event website for up-to-date information as part of your preparations.
- There is no special access control required at the exhibition booth.

Situation 2 - Catering on booth

Serving food, e.g. sandwiches, cakes, salads, snacks, hot food, etc.

- Service at the seat
- Service can be provided by hostesses, instructed stand personnel or service personnel
- Compliance with the Bavarian Hospitality Hygiene Concept for the staff
- Hygiene concept is required. NürnbergMesse will be pleased to support you in this. Use our prepared template, which is available on the exhibition website under "For exhibitors" "Safety Guidance for exhibitors".
- The hygiene and protection measures apply in force at the time of the event. Please check the event website for up-to-date information as part of your preparations.

More information about booth catering

- Self-service is possible with packaged food and closed beverage bottles
- In the case of open food, they may serve the guests at the table
- Food and beverages should only be served by service personnel behind glass or acrylic glass panels (available on the online exhibition Shop) or by serving at the table.
- Serving of dishes, cutlery, napkins, coffee accessories, etc. should be done by staff.
- Make sure that the food is covered before it is handed out.

Information on protection against infection

Please note: the protection against infection on your stand area is your responsibility. The following measures, if any, would be useful for this purpose:

- Use floor markings, barriers or pathways to comply with the applicable distance recommendations.
- Place clearly visible notices on your booth regarding hygiene and safety rules, e.g. as 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 on the online exhibition Shop).
- Be sure to increase cleaning of contact points/surfaces; tables and chairs, for example, should be cleaned after each guest change. Please also keep this in mind when choosing stand construction materials (use smooth, easy-to-clean surfaces) and stand equipment (e.g. chairs without armrests, no decoration on tables, etc.).
- In addition, the general HACCP hygiene rules must be observed, e.g. dishwashing.

Plan approval Stand construction

Please note that NürnbergMesse GmbH cannot provide approval for plans with respect to protection against infection.

Contact for catering

For your corona-compliant catering at the booth, our catering subsidiary Lehrieder will be happy to assist you: **standcatering@lehrieder.de and T +49 9 11 86 06-61 14**

With Lehrieder you are sure that the specifications are met. We are always there for you.