

## 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
- No additional contact data collection required
- Masks are worn and only removed **briefly** when consumed

### Situation 2 - Catering on booth,

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

- Masks can be removed at the seat
- 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
- Contact details of the guests are recorded, e.g. via QR code scan
  - NürnbergMesse works with digital contact data capture via QR code by the provider "darfichrein" in its exhibition restaurants and congress rooms. With this solution, you can register with your exhibition booth easily. A differentiation per table is not necessary, so that the same QR code can be used at each table.  
The advantage for your guests: The QR code can be scanned using the smartphone camera. After entering the contact data in the browser, a PIN can be assigned. With the help of the PIN, your guests can check in conveniently the next time without the need to enter the data again.
  - You can also enter the contact data of your guests manually. The following contact data must be noted: Date and time, first name, last name, place of residence and telephone number (or e-mail address).
- 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".

### 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 regulations.
- 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.