

Catering at your stand considering the hygiene concept

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

Please note: Protecting yourselves and visitors from infection in your stand area is your responsibility. We therefore ask you to please pay special attention to the following <u>protective</u> <u>measures</u>¹:

- Instruct all persons working at the stand about the applicable <u>protections against infection</u>².
- Stand and service personnel as well as suppliers are obliged to cover their mouths and noses while at the stand with (at least) an everyday mask (masks are available in the online ExhibitorShop).
- Face coverings may be removed when eating and drinking at tables/standing tables.
- All persons at your stand must register their contact details as soon as their face coverings are taken off³. NürnbergMesse provides the lead-tracking system "LeadSuccess" for this purpose (available in the online ExhibitorShop).
- Please place clearly visible notices about hygiene and safety regulations at your stand, for example on a display or notice board (templates are available on the online ExhibitorShop).
- Provide sufficient disinfectant for hand hygiene and for disinfecting surfaces like table tops, handles, and menus (available in the online ExhibitorShop).
- Increase the cleaning of contact points/surfaces: Tables and chairs, for example, should be cleaned after each change of guests. Please bear this in mind when choosing stand construction materials (use smooth, easy-to-clean surfaces) and stand equipment (for example, chairs without armrests, no decoration on tables).
- Please do not offer self-service food and beverages. Food and drinks should only be served by service personnel behind glass or acrylic 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 (using devices like floor markings, barriers, pathways, and/or seat markings).

Stand: 11.08.2020

¹ Cf. the recommendations of DEHOGA Bayern, https://www.dehoga-bayern.de/coronavirus/wieder-hochfahren/hygienekonzept-gastronomie/. Applies to stand catering, food and drink outlets, restaurants, bistros, kiosks, buffets at special events, delivery services or similar.

² Cf. https://www.stmwi.bayern.de/fileadmin/user_upload/stmwi/Publikationen/Themenblaetter/2020-07-22 Hygienekonzept Gastronomie.pdf

³ Tracking of category 1 contact persons according to RKI (Robert Koch Institut). The following data must be recorded: Date and time, first name, surname, place of residence, and telephone number (or e-mail address).



- Items like dishes, cutlery, napkins, and coffee accessories should only be handed out by service personnel.
- Make sure that all food is covered before serving.
- When washing dishes at your stand, it must be ensured that the required temperature is reached in order to ensure the safe cleaning of dishes and glasses (60 to 70 degrees for at least 30 minutes).

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. Monitoring by the authorities and NürnbergMesse GmbH should be anticipated.

Please note that NürnbergMesse GmbH cannot provide approval for your plans for protecting yourselves and others from infection at your stand: All protective measures are your responsibility.

Our goal is to ensure smooth operations in and between the event and catering areas, including 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're always here for you.

Stand: 11.08.2020