



Catering on exhibition booths under consideration of the hygiene concept

Last updated: 18 Nov 2021

This information supplements the Hygiene concept for Spielwarenmesse 2022 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.

à Not considered 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.
- The hygiene and protection measures apply in force at the time of the event. Please check the Spielwarenmesse website at <https://spielwarenmesse.de/en/fair/hygiene> 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
- Exhibitor's own hygiene concept is required. Spielwarenmesse eG will be pleased to support you in this. Use our prepared [template](#).
- The hygiene and protection measures apply in force at the time of the event. Please check the Spielwarenmesse website at <https://spielwarenmesse.de/en/fair/hygiene> 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 Service Center) or by serving at the table.
- Serving of dishes, cutlery, napkins, coffee accessories, etc. should be done by staff, not by self-service.
- 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.



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- Place clearly visible notices on your booth regarding hygiene and safety rules, e.g. as a display or notice board. A template is available on the Online Service Center and [here](#).
- Provide sufficient disinfectant for hand hygiene and for disinfecting surfaces such as tabletops, handles, menus, etc. (available on the Online Service Center).
- 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 neither Spielwarenmesse eG nor NürnbergMesse GmbH can provide approval for plans with respect to protection against infection. You will find information on stand construction in the document [hygiene instructions for exhibitors](#).

Contact for catering

For your corona-compliant catering at the booth, the official ServicePartner for catering 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.