Messe Düsseldorf has already published an information leaflet for serving and preparing food and beverages at exhibition stands in the Stand Construction Portal.

Above and beyond this, the following additional protective measures must be observed for the period of pandemic alert announced by RKI (Robert Koch Institute). To ensure the safety and individual protection of the exhibitors’ staff and subcontractors risk assessments pursuant to ArbSchG (German Industrial Safety Act) must be drawn up that also cover the COVID-19 risk. On this basis exhibitors have to undertake additional protective measures.

**Ban on Access for Persons displaying Symptoms of Acute Respiratory Disease**

Persons with cold symptoms must not be granted access to the event and the Exhibition Centre! Employees suffering from cold symptoms or who were knowingly in contact with a confirmed case of COVID-19 over the past 2 weeks, or who detect such disease symptoms in themselves as cough, fever, cold or loss of their sense of smell and/or taste on the day of the planned visit to the Exhibition Centre must not enter the Exhibition Centre nor the exhibition stand.

**For Food Preparation/in the Kitchen Area**

- A face mask covering mouth and nose must be worn.
- Hands must be thoroughly washed and sanitized before preparing food and beverages. If possible wear disposable gloves.
- Disposable gloves must always be worn for the preparation and serving of foods that the employee is in direct contact with. Examples: serving of ice cream in cones, decoration of drinks with citrus fruit, handing out pastries, foods that the employee is in direct contact with. Examples: serving of ice cream in cones, decoration of drinks with citrus fruit, handing out pastries, etc.
- Worktops must be cleaned at regular intervals, several times a day using a fat-dissolving detergent. The cleaning and sanitising agents must be suitable for use with food. Sanitizers must be at virucidal at least to a limited extent and must be used for wiping rather than only spraying for disinfection.
- Food should be covered for storage after preparation.
- Workstations in food preparation should be separated from each other by partitions.
- Dirty and clean crockery must be kept clearly separated from each other. To this end labelling “CLEAN”/”USED” must be provided. Kitchen appliances, used crockery and cutlery must be washed with a suitable detergent and at a temperature of at least 60°C Celsius. No manual dishwashing.
- Waste must be disposed of immediately in closed containers. Protective gloves must be used for removing waste from plates.

**Important Information at a Glance**

**Serving Food and Beverages at Exhibition Stands during the COVID-19 Pandemic**

- The area in which plates with food are served should be separated from the publicly accessible area by barriers and access controls (guest area).
- Seating must be made available for all guests. The number of seats will be limited to max. 10 per table. The same applies to benches.
- Protective distances must be adhered to everywhere (at least 1.5 m). This particularly applies to the distance between the seats of neighbouring tables, the working areas of staff or waiting areas as well as outside sanitary facilities, where a minimum distance of 1.5 m (measured from the back of the chair) must be observed.
- Flight in front of the counter seating is only permitted with additional barriers (e.g. transparent partitions like in retail).
- Guests must be offered seats. The consumption of food at standing tables without seats is not permitted.
- Remaining at the exhibition stand and using routes to the seating is only permitted with face masks covering mouth and nose. Guests are only permitted to remove their face masks when sitting at the table.
- The requirements made on visitors during their stay in the guest area, especially social distancing rules and hygiene specifications, must be illustrated unambiguously and coherently using notices outside the guest area. Rules to be observed in the guest area must also be explained using pictograms. Before entering this area, guests must be informed about hand cleaning facilities and sanitizer must be available.

**Public/Guest Area**

- Cutlery dispensers for guests to help themselves must not be set up.
- Self-service buffets are only permitted with particular duty of care to comply with all hygiene regulations and should therefore be avoided.
- A relevant hygiene concept has to be submitted to the competent authority (public order office/health authority) upon request.
- Beverages should, if possible, be drunk straight from the bottle. Straws should not be handed out.
- Surfaces and objects in the guest area, especially high-touch tabletops, arm rests and door handles, must be cleaned appropriately right after being soiled, at fixed regular intervals. Tabletops must always be cleaned after each individual use. Surfaces should be cleaned using a fat-dissolving detergent or sanitizing agent (virucidal at least to a limited extent). Sanitizing must be performed here by wiping and not just by spraying.
- Tablecloths and napkins must be replaced after each change of guests. These must be washed at min. 60°C before reuse.
- Staff must wash/sanitize their hands after each customer contact, at least every 30 minutes.

**Other Hygiene Protection Measures**

- Hand sanitizing agent, liquid soap, disposable towels and face masks must be made available in sufficient quantities.
- Waste must be disposed of immediately and properly in closed containers.

Exhibitors and their subcontractors must individually adapt the protective measures to the current recommendations of the RKI, the competent health authorities, the guidelines of the employers’ liability insurance bodies and legal provisions.