



Important Information at a Glance

Provision of food

THE PREPARATION AND DISPENSING OF DISHES MAY ONLY TAKE PLACE FREE OF CHARGE

This guide specifies general minimum requirements for the provision of food in exhibition halls and on outdoor premises of the exhibition centre. The specific conditions must be examined from case to case, and the choice, for instance, of hygiene and protection measures must be based on the relevant applicable directives, regulations and laws.

Exhibitors who prepare, make, process, package, store, convey, distribute or treat food within their rented space must conduct preventative hygiene checks and are subject to product liability. The provisions of the German Infection Protection Act (Infektionsschutzgesetz) are binding upon them. The purpose of these preventative measures and checks is to prevent food infections.

Anyone who produces and provides food for public consumption must be aware of the legal regulations that are applicable to their products. Such persons are under an obligation to ensure compliance with the relevant regulations.

They must observe, in particular, EU Regulation (EC) No. 852/2004.

Exhibitors must also be aware of any changes to those regulations. If necessary, they must obtain expert advice, e.g. the relevant departments of the German health authorities (Gesundheitsamt). Furthermore, the provision and operation of drink dispensing equipment at a stand are subject to the Operational Safety Regulations (Betriebssicherheitsverordnung) of 24 Oct. 2017, German Federal Gazette (BGBl) I, p. 2549, and the German industry standard DIN 6650-6. Pressurised gas cylinders must be reported to Messe Düsseldorf via the Online Order System (OOS).

Queries can be directed to the German Consumer Protection Office of Düsseldorf, the Capital of North-Rhine Westphalia:
Amt für Verbraucherschutz, Ulmenstraße 215, 40468 Düsseldorf, Germany
phone: +49 211 8993242, website: duesseldorf.de,
E-Mail: veterinaeramt@duesseldorf.de.

However, none of this exonerates exhibitors from the need to obtain a permit from the relevant authority.

Requirements on stand / kitchen equipment

- Hand washing facilities with running hot and cold water, liquid soap and disposable towels
- Running hot and cold water for the cleaning of dishes and glasses and/or use of a dishwasher
- Wipe-proof flooring, wipeable wall panels and surfaces at the stand, so that food can be prepared or stored. All flooring within the working area must be slip-proof, level and water-tight.
- Effect protection against spitting and coughing (e.g. perspex glass panes or other barriers) must be fixed, or there must be barriers ensuring a minimum distance of 1.5 metres from visitors.
- Functional refrigeration facilities for perishable food (you may need to order a fridge powerpoint)
- Effective waste air system / vapour extractors with active carbon filters
- If alcohol is served, a copy of the German Youth Protection Act (Jugendschutzgesetz) must be displayed.
- Suitable and sufficient fire extinction facilities, e.g. ABC powder fire extinguishers
- Non-smoking signs must be attached in the kitchen section

Cooking equipment and food preparation methods

Cooking equipment (e.g. deep fryers, deep frying machines, large pans, etc.) may only be operated

- electrically,
- under supervision and
- upon registration and permission, within the exhibition halls.
- Please note also our information sheet "Barbecuing at the exhibition centre"
- After the end of the event (daily) all cooking equipment must be disconnected from electricity via a shared main switch. The main switch must be marked as an EMERGENCY OFF switch.
- Cooking facilities must not be set up near thoroughfares on the stand or in the immediate vicinity of escape and rescue routes in the hall.
- Deep fryers and similar devices must not be operated on the upper level of a multi-level stand.
- Vapours and smells from cooking facilities must not be released into the hall. Instead, they must be taken out of the hall via a waste air system or they must be cleaned with the use of suitable active carbon and aerosol separators.
- Visitors and staff must be protected through the use of spray protection facilities.
- Deep fryers must only be used with covers and with a max. potential volume below 50 litres. The impact of extinguishing water from the sprinkler system on fat must be prevented through the targeted restriction of the spray range, e.g. through side protection and/or ceilings.
- If several basins are in use, then the filling volume must be calculated as the sum total of the individual filling volumes. Totalling can be waived if the distance from the basin is 600 mm. Totalling of the individual filling volumes can also be waived if there are non-burnable partitions between the basins and they are at least 350 mm in height. The filling volume is specified in the "effective filling volume" (Nutzfüllmenge) in the German industry standard DIN 18856 and the filling volume below the heating facility.
- Deep frying facilities (e.g. of the continuous flow-heater type) with more than 50 litres of filling volume must be equipped with suitable automatic and stationary fire extinction facilities / fire extinguishers with appropriate fire extinction media.
- At least 1 ABC powder fire extinguisher must be kept on hand for each cooking area and, if fat baking equipment is used, an additional 1 fat fire extinguisher (fire class F according to DIN EN 2). For the correct selection and sizing of additional fire extinguishers, please compare the requirements of the technical regulation for workplaces ASR A2.2, "Measures against fires" with the conditions at your booth.
- Further-reaching requirements on hygiene and health & safety must also be observed.



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Waste disposal and organisation

- The entire kitchen area must be kept in perfect order and must be clean and tidy at all times.
- Hazardous/toxic substances such as cleaning and disinfection agents and insecticides must be kept outside the kitchen in a suitably labelled and locked cabinet.
- Kitchens, storerooms and catering marquees must be protected against attacks from insects and other vermin.
- The hygienically safe collection and storage of waste must be ensured at all times. (Containers with tightly sealable lids).
When collecting kitchen and catering waste, make sure you clearly separate plastic, glass, paper and residual waste. Recyclable materials must be placed in suitably marked containers at recycling points outside the hall. Unless waste disposal is handled by the exhibitor, it can be ordered as a service by completing the "Waste Disposal" form.
- Immission into the waste water network must not exceed the usual volume of contaminants for domestic waste. If the oil or fat in waste water exceeds such volumes, then it must not be disposed of without the use of oil/fat separators. The disposal of solids requires a solids separator, where appropriate with a filter and intermediate treatment.

Hygiene in the kitchen

Please observe the HACCP standards (Hazard Analysis and Critical Control Points) and the following points:

- Incoming goods temperatures: Fresh products at a maximum of +3 °C, frozen products at a maximum of -18 °C.
- Storage: Strict adherence to the cold chain.
- Preparation: Limitation of time at room temperature.
- Service: Keeping hot dishes at a minimum of +63 °C and cold preparations at a maximum of +3 °C.
- Avoid cross-contamination through logical room layout and separate work areas.
- Staff training in hygiene measures and temperature monitoring.

Further measures:

- Drinking water for food preparation may only be taken from drinking water taps
- The use of drinking water from the toilet facilities is not permitted.
- Personal hygiene is a prerequisite for optimum kitchen hygiene.
- Before starting work, hand jewelry (rings, watches, bracelets) must be removed! These items prevent hygienic cleaning of the hands.
- Clean work clothing must be worn to reduce the risk of germs being transferred to food.
- Wash hands thoroughly before starting work and after touching raw meat and poultry and unwashed vegetables and fruit.
- Separate "clean" and "unclean" work processes. Unwashed or raw food or kitchen tools should not come into contact with clean objects or (cooked) food.
- Also be careful with dripping liquid from meat, fish and poultry. The dripping liquid can contaminate hands, kitchen tables and chopping boards.
- Only use your own boards and knives for cutting meat or fish (labeling) and rinse hot after use or put in the dishwasher. If possible, use disposable material (e.g. kitchen roll) to wipe up dripping water from meat, fish and poultry.
- All cloths used for cleaning kitchen equipment and Utensils must be replaced daily!.

Allergens and ingredients

Allergens and ingredients must be declared according to the requirements of the Food Information Ordinance (LMIV).

Emergency phone numbers

Dial the following internal number in the event of a fire, explosion, accident or incident:

EXHIBITION CENTRE EMERGENCIES

Internal (hall phone):

1 1 1

External (stand or mobile phone):

+49 211 4560 - 1 1 1