

Catering/Food Provision on Exhibitor stands

The venue in house caterers is Geschmackslabor, to contact them, please see their details below, there is also a Geschmackslabor catering form within the exhibitor manual.

Geschmackslabor, Messe & Event Catering GmbH

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ITE has worked with Messe Bremen, and Geschmackslabor to allow exhibitors to provide their own food; However, ITE, Messe Bremen, and Geschmackslabor do not take any liability. We have provided below, basic rules and regulations that you or your catering supplier must be adhered too. **We do need to know if you plan to provide catering** on your stand and kindly ask you to complete the Intent to Provide Catering Form in the exhibitor manual.

Key Information

- a) Beck's beer can only be supplied by Geschmackslabor.
- b) Deliveries can only take place between 0800hrs and 1200hrs on Tuesday 21st, and between 0800hrs and 0900hrs on Wednesday 22nd and Thursday 23rd May 2019.
- c) All deliveries must be done via Gate E for halls 4, 5, 6 and Gate G for hall 7.
- d) You are responsible for all storage requirements for you caterers. Storage areas must be located within the exhibition stand and cannot be provided by ITE, Messe Bremen, or Geschmackslabor.
- e) No use of aisle space will be permitted at any time.
- f) Your risk assessments must detail the provision of catering and planned safety procedures in place.
- g) All organisation of external catering/caterers remains the responsibility of the exhibitor.

Below provides you with some guidance on considerations, when providing catering provisions onsite. However, we would advise you to speak with your employed catering service provider for full regulations across all food handling provisions.

Food/Catering Provision Guidance

Details of proposed preparation, cooking and dispensing of food from stands, must be discussed with the organiser during the early planning stages of the event. The organiser's approval is required in writing for such activities. Please fill in and return the form 'Intent to provide Catering' from the exhibitor manual.

Food Safety

- All staff engaged in food handling must be properly trained and supervised to ensure they work hygienically.
- Stands may not be used to process or serve food if they are in poor sanitary condition likely to expose food to risk of contamination. The kitchen/food preparation area must be of adequate size to meet the potential demand put upon it and should include adequate storage, refrigeration, water and waste facilities.
- Any equipment, including food containers, which are likely to come into contact with food must be kept clean and be constructed of materials that are not absorbent and can easily and properly be cleaned. Cookers, ovens and deep fat fryers must comply with fire safety regulations. Cookers, ranges and hobs must operate on mains gas or electricity. The use of Liquefied Petroleum Gas (LPG) is not permitted

Food Safety continued

- Stands where open food is handled, prepared or dispensed, must be provided with a supply of waterproof plasters and bandages ideally in a distinctive colour (preferably blue) in case they accidentally become mixed into food. Each kitchen or stand where cooking or heating of food is taking place, must be provided with a fire blanket and suitable fire extinguisher.
- Designated disposal facilities must be made available for food and other waste substances. Waste materials shall not be abandoned on site and must be stored and disposed of in a responsible manner.
- Where cooking is likely to create a high concentration of smoke, eg, barbeques, grilling, frying, it may be necessary to ventilate the stand to the outside air.
- All food on a stand must be protected from risk of contamination and in particular cooked and raw meats must be separated and handled with separate utensils. Open foods must not be placed less than 45cm from the ground. Any foods likely to support the growth of pathogenic micro-organisms or toxins should be maintained at a temperature of 8°C or below. Cooked food which is kept hot must be kept above 63°C. Reheating of cooked food must be carried out at a temperature of at least 75°C. Frozen food must be kept at -18°C or below. Refrigeration temperatures must be measured with a suitable thermometer and recorded daily.
- Staff handling food should wear no jewellery on their hands other than plain wedding bands.
- No handling of open food is permitted when users are suffering and within 48 hours of suffering from gastroenteritis, dysentery, any infection, boils or septic cuts, etc, likely to cause food poisoning.

All stands where there is food preparation must be close to hand washing facilities with clean water and drainage. Where stands are preparing food, an additional sink must be provided for washing food and ideally a separate sink for washing dishes. For small concessions serving hot drinks and snacks no sink is required but the provision and use of sanitising hand-wipes must be employed.

Once again, we remind you that the responsibility for all food service is that of the exhibitor and the above are the basic rules & requirements to be considered when supplying catering/food provisions. The above list not exhaustive and we strongly recommend that you seek any further guidance from your employed catering company to ensure you are meeting all food & hygiene regulations.