Notice

Serving of Food and Beverages, Operation of Dispensing Equipment

Hospitality for guests, customers, visitors at the exhibition stand:

Pursuant to § 68a of the German Trade Regulations Act (§ 64 in connection with § 69 GTRA), the distribution of samples (promotional items, tasting of food and beverages) at a scheduled trade fair is not subject to approval. This also applies to the serving of non-alcoholic beverages and / or prepared food (cf. § 2 (2) of the Catering Act in conjunction with § 68a sentence 2 of the Trade Regulations Act). However, if alcoholic beverages are served that do not constitute sample tasting, it is subject to authorization, regardless of whether a fee is charged or not (cf. §§ 1, 2, 12 of the Catering Act in conjunction with § 68a sentence 2 of the Trade Regulations Act).
Insofar as the sales regulations applicable to events [see: Special Terms and Conditions of Participation (B)] permit the serving of alcoholic beverages which are served on site and not as samples, this constitutes an activity requiring a license within the meaning of §§ 1, 2 of the German Restaurant and Catering Act (Gaststättengesetz). Permission according to § 12 of the German Restaurant Act is then required and must be applied for in good time by the exhibitor / stand operator from the responsible authority, Kreisverwaltungsreferat HA I / 23, Office of Events and Places of Assembly.

https://stadt.muenchen.de/service/info/voruebergehende-gaststaettenerlaubnis-beantragen/1063669/

Notes on food hygiene

Please note that surfaces which may come into contact with food items
- must be maintained in exemplary condition
- and be easy to clean and disinfect.

Smooth, washable materials should be utilized (this also applies to floor coverings and walls in such areas).
If food is to be served on the stand, the requirements set out in Section 4 Item 2 in conjunction with Annexe II Chapter 1 et seq. of Directive (EG) 852/2004 relevant to commercial operations must be observed. This includes, but is not limited to, the following provision:
- adequate water and wastewater hook-ups
- temperature conditions suitable for the hygienic preparation, handling and distribution of food
- appropriate equipment for cleaning food
- appropriate tools for cleaning food processing equipment and kitchen utensils.

Any distribution of food and / or beverages is subject to official hygiene regulations and to review by food and beverage officials of the local inspection authority (Bezirksinspektion Ost).
Any persons preparing, handling or distributing certain foodstuffs (see previous para), which activity involves coming into contact therewith, or persons involved for the first time in kitchen restaurants and other facilities with or for communal catering or are employed there, may only carry out this work providing appropriate certification by the German Public Health Department or a physician contracted by the Public Health Department, that they have been notified verbally and in writing
1. of activities prohibited under § 42, Paragraph 1 of the IfSG (Prevention and Control of Infectious Diseases Act),
2. of their obligations as specified under § 43, Paragraphs 2, 4, and 5 of the IfSG and
3. have declared in writing, after having been advised as above, that they are not aware of any facts for a prohibition of activity.

Exempt from this initial instruction obligation are persons already in possession of a valid health certificate in accordance with § 17 and § 18 of the Federal Epidemics Act (BSG)
Certificates regarding the IfsG and old BSG health certificates are to be submitted in German. Persons preparing, handling or distributing the following foodstuffs are subject to the aforementioned compulsory instruction as provided under the German Infection Prevention Act:
- Meat, poultry and any products produced therefrom
- Milk and dairy products
- Fish, crustaceans or molluscs and products produced therefrom
- Egg products
- Infant and children's nutrition
- Ice cream and semi-finished ice cream products
- Baked goods with non- or partially-cooked or –heated fillings or toppings
- Gourmet salads, raw salads and potato salads, marinades, mayonnaise and other emulsified dressings, baker's yeast
- Sprouts and products containing sprouts as an ingredient.

In catering establishments, also dishwashing staff must possess the appropriate instructional certificate.

The provisions set out in the European Food Information Directive (LMIV) have been in force since December 13, 2014. As a result, the **identification of allergens is required** also for loose goods. In this context, you are kindly requested to refer to the information on our homepage:
https://stadt.muenchen.de/infos/lebensmittelueberwachung.html

For further information concerning statutory food and food hygiene regulations, please contact the responsible city administration office:

District Administration Office HA III / 15
Bezirksinspektion Ost
Trausnitzstraße 33
81671 Munich
bi-ost.kvr@muenchen.de

In the event of any regulations governing food hygiene not receiving compliance, Munich city council's food inspection authority reserves the right to take the appropriate steps up to and including prohibiting the preparation or dispensing of food and beverages.

Information on operating beverage dispensing installations:

1. Non-stationary beverage dispensing installations as defined by the Technical Rules Governing Dispensing Installations (TRSK) 400 No. 3.3.2, but are to be set up locally on site, must be informally notified to the relevant authorities by the operator (see Item 4).
   Pursuant to § 14 para 1 of the Operating Safety Directive (Betr-SichV), the beverage dispensing installation must **undergo inspection by a qualified person** as defined by the Technical Rules Governing Operating Safety (TRBS 1203) **prior to its initial operation**. This is the responsibility of the given entrepreneur (renter or operator).
   A copy of the result of the inspection is required to be kept on site, available for presenting to the relevant authorities at their request. **This also applies for rented dispensing equipment.**
   In accordance with the European Food Hygiene Directive (EG) 852 / 2004, the beverage dispensing installation is required to be **cleaned prior to the commencement of the event. Verification of the cleaning** and the original **inspection certificat**e are to be **kept close to the installation**.
   Operating instructions as stipulated by TRSK 500 must also be affixed to the installation.

2. Ready-to-use installations as defined by TRSK 400 No. 3.3.1 are required to be informally notified to the relevant authorities (see Item 4). In accordance with § 14 para 2 of the Operating Safety Directive (BetrSichV) and based on hazard evaluation procedures (see § 3 of the BetrSichV), the installation inspection must be renewed every two years by a qualified person. In accordance with BGV A1, this inspection is generally to be ensured by the given entrepreneur (renter or operator) of the installation.

3. The pressurized gas containers used must be stored upright and secured against tipping over.

4. Further information is available from the head of the municipal beverage dispensing installation inspection office:

   Landeshauptstadt München (City of Munich)
   District Administration Office (KVR III / 113)
   Implerstraße 11
   80466 Munich, Germany
   Tel. +49 89 233-45081
   Fax +49 89 233-45139
   gewerbe-technik.kvr@muenchen.de

In the event of non-compliance with regulations concerning beverage dispensing equipment, the city council's food inspection authority reserves the right to take appropriate steps up to and including the shutting down of dispensing equipment.