

Legal Regulations:

According to Sections 64 and 69 of the German Trade Regulation Act, the distribution of samples (promotional items, food and beverages) at a scheduled trade fair is not subject to official approval, but must be declared.

Should food or beverages not intended as samples be sold for consumption on site, the requirement to apply for permission as set out in Section 1, Paragraph 1 of the German Catering Act applies. Approval is regarded in any such case in accordance with Section 12 of the German Catering Act

Exhibition stand hospitality for guests, customers and visitors:

With regard to the assessment of the exhibitor's customer hospitality activities, such as do not incur a fee, the special character of the function is to be given particular consideration. As the overall event is primarily of a promotional nature, the distribution of food and beverages is regarded as an extension of the true, broader objective of the event, namely promotional activities aimed at attracting customers.

Therefore, taking logistical and economic factors additionally into account, the relevant local authority (Kreisverwaltungsreferat der Landeshauptstadt Muenchen), in keeping with current statutory requirements, herewith exempts the complimentary distribution of food and beverages, whether or not served as samples, from the requirement to obtain a permit against payment of a charge in accordance with the German Catering Act.

Information on the German Infection Prevention Act (Infektionsschutzgesetz - IfSG)

Any persons preparing, handling or distributing certain foodstuffs, which activity involves coming into contact therewith, or any regular staff, newly hired staff or persons involved for the first time in group food service activities in kitchens within restaurants and other similar establishments, may only carry out this work after demonstrating through the appropriate certification by the German Public Health Department or verification from a physician contracted by the Public Health Department, that they:

1. have been notified verbally and in writing of those activities prohibited under Section 42, Paragraph 1 of the IfSG,
2. have been notified verbally and in writing of their obligations as specified under Section 43, Paragraphs 2, 4, and 5 of the IfSG and
3. have declared in writing, after having been advised as above, that they have no knowledge of any reason why they should be prohibited from participating in food service activities.

Persons already in possession of a valid health certificate as set forth in Sections 17 and 18 of the former German Epidemic Prevention Act (BSeuchG) are exempt from this compulsory initial instruction.

German-language certificates issued in accordance with the new German Infection Prevention Act (IfSG) and the old German Epidemic Prevention Act (BSG) are to be submitted and/or presented on demand. 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 toddler food products
- 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.

Dishwashing staff, whether employed in food service operations in establishments or for group service events, must also possess the appropriate instructional certificate.

Information on operating beverage dispensing installations on the trade fair grounds

1. Beverage dispensing installations that are not fixed local systems as defined by the Technical Rules Governing Dispensing Installations (TRSK) 400 No. 3.3.2, and are therefore of the type designed to be set up on site at a given event, are required to be registered with the relevant authorities by the operator (see Item 4). No supporting documentation need be submitted. In accordance with § 10 Section 1 of the Operating Safety Directive (BetrSichV), 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 certificate of inspection is required to be kept on site, available for presenting to the relevant authorities at their request. This still applies even if the installation is rented. In accordance with the Food Hygiene Directive (LMHV), the given beverage dispensing installation is required to be cleaned prior to the commencement of the event. Written verification of the cleaning and the original inspection certificate are to be kept close to the installation. Operating instructions must also be affixed to the installation as stipulated by TRSK 500.
2. Ready-to-use installations as defined by TRSK 400 No. 3.3.1 are required to be registered with the relevant authorities (see Item 4). No supporting documentation need be submitted. In accordance with § 10 Section 2 of the Operating Safety Directive (BetrSichV) and based on danger evaluation procedures as defined by § 3 of the Operating Safety Directive (Betr.SichV.), the installation inspection must be renewed every two years by a person qualified to do so. In accordance with BGV A1, this is generally the responsibility of the given entrepreneur (renter or operator) of the installation.
3. Any pressurised gas containers used in conjunction with the installation must be stored upright and secured to prevent them from falling over.
4. Further information is available from the head of the municipal beverage dispensing installation inspection office (Mr Günter Unterreithmaier, Landeshauptstadt München, Kreisverwaltungsreferat HA I / 322 AG 1, München Ruppertstr. 19, 80466 München, Germany).
Tel.: +49 (0) 89 - 23 32 12 99
Fax : +49 (0) 89 - 23 32 58 82
E-mail: g.unterreithmaier@muenchen.de

In the event of any regulations governing beverage dispensing installations not receiving compliance, the relevant municipal authorities reserve the right to take the appropriate steps up to and including shutting down the given beverage dispensing installation.

Service companies approved by Messe München GmbH for the cleaning and inspection of beverage dispensing installations:

For Halls B0 to B6 and Blocks 5 to 8 in the outdoor exhibition area

Getränke Widmann GmbH Schankanlagentechnik
Melchior-Huber-Str. 36
85652 Ottersberg, Germany
Tel.: +49 (0) 81 21 - 84 53
Fax: +49 (0) 81 21 - 7 84 22
Mobile: +49 (0) 1 77 - 2 22 84 53
E-mail: info@schanktec.de
Internet: www.schanktec.de

For Halls A1 to A6 and C1 to C4

Porta & Cortes GmbH & Co. KG
Ulmenstr. 9
82131 Gauting, Germany
Tel.: +49 (0) 89 - 14 95 95 96
Fax: +49 (0) 89 - 14 95 95 97
E-mail: porta-cortes-schanktechnik@t-online.de

Price overview:

Cleaning, inspection and issuing of an inspection certificate for a 1-channel beverage dispensing installation:	EUR 75.00
For each additional channel:	EUR 37.50
Cleaning, inspection and issuing of an inspection certificate for a 5-channel pre-mix installation:	EUR 87.00
Inspection in accordance with Equipment Safety Directive of a ready-to-use or installed beverage dispensing system incl. hygiene test for a 1-channel beverage dispensing system:	Price on request
For each additional channel:	Price on request
Per working hour:	EUR 49.20