

The caterer, Käfer, complies with all applicable rules and guidelines and the regulations established by DEHOGA Bayern, the Bavarian hotel and restaurant association.

STAND CATERING

What health regulations will apply to stand catering provided via the Käfer web shop?

- Delivery of sealed beverage containers (e.g. coffee pots with portioned milk and portioned sugar; beverage crates)
- Delivery of small, pre-prepared food plates or tiered stand, protected by cover/lid/plastic wrap
- Served at the stand with tongs on small plates by stand operators
- Return logistics by separate logistics team (optional: training of stand operators with Käfer training app)

What health regulations will apply when ordering via Käfer Concierge Service?

Ad hoc ordering of pre-prepared food and drinks directly to the trade fair stand using the Orda ordering app

- Specially trained team delivers coffee specialities and cold drinks to order on covered trays.
- Delivery of small, pre-prepared food plates or tiered stand, protected by cover/lid/plastic wrap
- Served at the stand with tongs on small plates by stand operators
- Return logistics by separate logistics team

SELF-PAYING GASTRONOMY

What health regulations apply at the Käfer day bar?

- Coffee served by service staff in disposable cups with lids
- Ready-to-eat meals served in sealed individual containers (paper bags, trays with lids, jars with lids) by service staff
- Cold drinks in PET bottles served by service staff
- Food labelled on signs above the sales counter
- Serving areas protected by sneeze guards
- Route guidance with one-way flow control and distance markings on the ground
- Supply and exhaust air system at full capacity during operation
- Intensive cross-ventilation of the rooms before and after opening, and if possible also during the day
- Disinfection stations at the entrance area
- Disinfection of the tables after each guest

- Increased cleaning cycles before, during and after opening hours
- Recording of personal data in the seating area by advance reservation or via app
- Restroom area: access to the restrooms with traffic light system

What health and hygiene regulations are observed in the ICM Café?

- Coffee served by service staff in disposable cups with lids
- Ready-to-eat meals served in sealed individual containers (paper bags, trays with lids, jars with lids) by service staff
- Cold drinks in PET bottles served by service staff
- Food labelled on signs above the sales counter
- Serving areas protected by sneeze guards
- Route guidance with one-way flow control and distance markings on the ground
- Supply and exhaust air system at full capacity during operation (via ICM ventilation system)
- Intensive cross-ventilation of the rooms before and after opening, and if possible also during the day (via ICM)
- Disinfection stations at the entrance area
- Increased cleaning cycles before, during and after opening hours

What health regulations apply in the DELI market?

- Self-service provision of refrigerated beverages in sealable PET bottles
- Coffee served by service staff in disposable cups with lids
- Shelves and self-service refrigerated counters with sealed food (e.g. desserts and mueslis in jars sealed with lids, salads in jars with lids, individually packed muesli bars and nuts), which can be removed without contact
- Warm food is served at a buffet station. The kitchen staff fill the food, protected by Plexiglas, into jars with lids
- Food labelled on signs above the sales counter
- Serving areas protected by sneeze guards
- Route guidance with one-way flow control and distance markings on the ground
- Supply and exhaust air system at full capacity during operation
- Intensive cross-ventilation of the rooms before and after opening, and if possible also during the day
- Disinfection stations at the entrance area
- Increased cleaning cycles before, during and after opening hours; special attention to door handles and contact surfaces

What health regulations apply in the Restaurant am See?

Reservation via quandoo app in advance with data entry

- Controlled access to the restaurant
- Diners guided to their tables by hosts
- Cutlery individually packed in cutlery bags
- Use of disposable napkins
- Food is brought to the table protected by a cover
- Menus are handed out on request and cleaned and disinfected after each use
- Menu on printed disposable cards, downloadable via QR Code on own device or disinfectable tablets
- Reduced capacity (instead of 500 seats, capacity reduced to corona-compliant 350 seats)
- Two restroom areas (one each for ladies and gents) with separate entrance and exit
- Supply and exhaust air system at full capacity during operation
- Intensive cross-ventilation of the rooms before and after opening, and if possible also during the day
- Disinfection stations at the entrance area
- Increased cleaning cycles before, during and after opening hours

What health regulations apply in the food trucks on the ICM meadow?

- Sauces and toppings are served by kitchen staff, no self-service
- Food labelled on signs above the sales counter
- Serving areas protected by sneeze guards
- Route guidance with one-way flow control and distance markings on the ground
- Disinfection stations at the entrance area
- Increased cleaning cycles before, during and after opening hours

What health and hygiene regulations apply for food served via the Flying Käfer & Food Runner?

- Coffee served by service staff in disposable cups with lids
- Ready-to-eat meals served in sealed individual containers (paper bags, trays with lids, jars with lids) by service staff