

Return to:
 Messe München GmbH
 Hauptabt.
 Techn. Ausstellerservice
 Messegelände
 81823 München
 Germany
 Phone: +49 (0) 89 949 - 2 11 24
 Fax: +49 (0) 89 949 - 2 11 29

**For forwarding to and
 invoicing by**
**Kreisverwaltungsreferat –
 HA I/322**
 Bezirksinspektion Ost
 80466 München
 Germany

Registration of Beverage Dispensing Equipment/ Notification of Intention to Serve Food and Beverages

1.5

Page 1 of 2

Exhibitor
Street/P.O. Box
Country / Town / Postcode

GOLF EUROPE 2008	
Hall Stand no.	Outdoor exhibition area Block
Contact	
Phone with area code and ext.	Fax with area code and ext.
E-mail	

For purposes of compliance with hygiene and safety regulations, the exhibitor is required to notify his intention to serve food and beverages and / or operate beverage dispensing equipment. The registration and/ or notification can only be submitted for the stand space rented.

Any dispensing of food and beverages is governed by the relevant statutory hygiene regulations and is subject to inspection by the regional food hygiene authority (Bezirksinspektion Ost).

We hereby declare our intention to serve food /beverages

free of charge for sale as samples
 on our stand.

<p>Food will be</p> <input type="checkbox"/> prepared on the stand <input type="checkbox"/> delivered to the stand ready to serve	<p>Beverages will be</p> <input type="checkbox"/> served from beverage dispensing equipment on the stand <input type="checkbox"/> served in bottles / cans on the stand
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If beverage dispensing (bar) equipment is to be used:

The beverage dispensing equipment must comply with the hygiene requirements as set out in DIN 6650-4 (relevant to beverage dispensing installations) prior to the event commencing.
 The beverage dispensing equipment will be cleaned appropriately prior to the event commencing.

Yes.
 No. We would like the Messe Muenchen-approved contractor to supply us with a quote for their services.
 The inspection and/ or / cleaning work should be carried out on _____.

Official certification or logbook incl. records of regular inspection of beverage dispensing equipment is available:
 Yes. No.

The equipment is being rented from:

Company / Rental agent _____ Phone. _____

Should food and beverages be distributed for purchase, we hereby apply for a permit in accordance with Section 12 of the German Catering Act.
Food offered: _____
Beverages offered: _____

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 utilised (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 Section 1 ff of Directive (EG) 852/2004 relevant to commercial operations must be observed. These include the following measures:

- adequate water and wastewater hook-ups
- appropriate equipment for cleaning food
- temperature conditions suitable for the hygienic preparation, handling and distribution of food
- appropriate tools for cleaning/ disinfecting food service/kitchen equipment

Place, date
Company stamp and legally binding signature of exhibitor

Note:
 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).



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 as 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