



**LEHRIEDER**

*begeistert*

## HYGIENE CONCEPT LEHRIEDER SAFECATERING.

The protection and health of our guests and employees has always been our highest priority.  
Our aim is to ensure that our guests feel safe and comfortable.

In close cooperation between Lehrieder Hygiene and Quality Management, Carl Korth Institute and Eurofins (world market leader in the field of food analysis), we have developed our hygiene concept

### Lehrieder SafeCatering

to improve our existing methods and focus on visible cleanliness.

Therefore Lehrieder as a fair and event caterer satisfies the requirements for safe catering at fairs, events and meetings of all kinds. These requirements are individually considered in the planning of each event. We would be pleased to make you a non-binding offer.

### **What is Lehrieder SafeCatering:**



- Highest audited hygiene standards - at all levels of food preparation, processing, manufacturing, packaging, storage, transport and distribution.



- Constant training of our employees, due to the constantly changing handling instructions and protection concepts.
- Daily updated information for our employees via our company's own communication platform to improve our quality & process management.



- Our employees permanently wear mouth and nose protection during their work, as well as the required protective clothing.



- Extended cleaning and disinfection of all surfaces, work equipment and vehicles.



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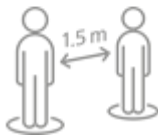
## Lehrieder SafeCatering for our conference and congress catering



- Provision of disinfectant by the organiser



- Limitation of the number of persons in the premises, according to the regulations of the organizer



- **Social Distancing**  
Changed service in our conference and congress rooms in relation to the distance rules: Keeping the distance at the serving area, reducing the number of seats by increasing the distance between the seats



- Distribution of meals in conference catering is per person, separately packed or in our new lunch boxes.



- Preparation and serving of meals at congresses, by trained employees of the Lehrieder company



We will inform you personally about further possibilities, such as plate service and flying buffet, in the area of congress catering:  
+49 (0)911 860 66114



- Provision of a pot of coffee or tea per guest at the table



- Milk and sugar portions is set for each guest



- Provision of juices and soft drinks in bottles



- Cutlery and napkins only packed



- Provision of sufficient quantities of glasses and dishes

Self-service buffets are currently according to the hygiene concept for the catering trade of the Bavarian State Government not practicable.



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### Lehrieder SafeCatering for booth catering



- Contactless ordering of food, drinks and equipment via our stand catering form



- Delivery of food in hygienically sealed boxes



- Delivery of beverages only in closed containers (bottles/barrels)



- Catering equipment provided by us is hygienically cleaned and disinfected before delivery



- On request we can provide you trained service personnel



- Provision of an information sheet about the general rules of conduct



- Contactless Payment

Booth parties are due to the current situation unfortunately not permitted.



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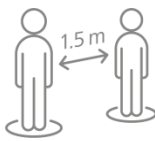
**Lehrieder SafeCatering in our self-service restaurants, bistros, outlets and grills:**



- Provision of disinfectant for our guests



- Limitation of the number of persons in the restaurants



- **Social Distancing**  
Changed service in our conference and congress rooms in relation to the distance rules: Keeping the distance at the serving area, reducing the number of seats by increasing the distance between the seats



- Distribution of meals only by trained employees of the Lehrieder company



- Tableware, cutlery and napkins only packed or handed out by employees of the Lehrieder company



- Contactless Payment



- All food and drinks are aimed at to go



- The responsible use of our resources is also important to us in these times. For this reason we use sustainable, environmentally friendly to go tableware



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### Lehrieder SafeCatering for Eventcatering:



- Planning and implementation for your individual event, in compliance with the Corona pandemic rules



- Provision of disinfectant for our guests



- Aufbau mehrerer Buffets, zur Entzerrung und Vermeidung der Bildung von Warteschlangen



- Construction of several buffets to equalize and avoid the formation of queues



- Tableware, cutlery and napkins only packed or handed out by employees of the Lehrieder company



- Starters and desserts can be served pre-portioned in sealable glasses



- Beverage service by trained personnel of the company to maintain the distance regulation



- Provision of sufficient quantities of glasses and dishes to avoid on-site washing.



- Contactless delivery of food, drinks and all other work equipment, in compliance with hygienic principles is possible



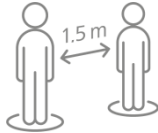
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### **Lehrieder SafeCatering in the mobile hot dog cart, curry rider, coffee car & grill tents:**



- Provision of disinfectant for our guests



- **Social Distancing**  
Barrier tapes and markings on the floor ensure that the flow of guests is guided with sufficient distance



- Distribution of meals only by trained employees of the Lehrieder company



- Distribution of portioned milk and portioned sugar only by employees of the Lehrieder company



- Mustard, ketchup and sauces are only applied by employees of the Lehrieder company, on request of the guest



- Crockery, cutlery and napkins only packed or handed out by employees of the Lehrieder company



- Contactless payment



- All food and drinks are aimed at to go



- The responsible use of our resources is also important to us in these times. For this reason we use sustainable, environmentally friendly to go tableware



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Consideration and caution are especially important –  
nevertheless, one should not give up on the common meal, event and celebration,  
but adapt it to the current conditions.

We as Fair and Event Caterer have decided upon this complex package of measures, because we  
are especially aware of the high responsibility, in times of SARS COVID -19, towards our guests,  
customers, service partners and employees.

And that it is up to us to identify risks and eliminate them through intelligent solutions so that our  
customers and guests can continue to feel comfortable and safe with us.

For your individual wishes and questions we are at your disposal:

+49 (0)911 860 66114

We have a very individual answer for this special situation:

### **LEHRIEDER SAFECATERING**

