

## SAFE FOOD EXPERIENCE AT THE FAIR

To guarantee safe food handling for you and your guests, the food and your handling are inspected continuously. Here are some tips for you to keep in mind when serving at the booth.



### How the food and your handling are inspected

Svenska Mässan conducts unannounced inspections. Here is what we look at:

- Hygiene and handwashing facilities
- Temperatures in refrigerators/freezers/heat holding
- Handling of raw ingredients
- Waste management and pest control
- Documented self-monitoring

*If the requirements are not met, serving may be stopped immediately.*

### Things to keep in mind when serving at the booth

- Do most preparations in an approved base kitchen (restaurant/large kitchen)
- Avoid handling raw meat/fish/poultry at the exhibition
- Have access to running hot and cold water, soap, and disposable towels
- Refrigerated goods must be kept at a maximum of +8 °C, freezer at -18 °C. Hot food at least +60 °C
- Ensure proper cleaning, thermometers, and self-monitoring routines

*Tip! Checklists and routines make it easier – ask us for templates!*

## Your responsibility – every day

As an exhibitor, you are responsible for:

- All staff knowing the routines
- Following hygiene and work clothing rules
- Checking and documenting temperatures
- Reheating safely (+72 °C)
- Having a list of your suppliers ready

*Knowledge creates safety – both for you and your visitors.*

## Important information about single-use items

From January 1, 2024, new regulations apply:

- Prefer reusable products over single-use materials.
- Avoid plastics that contribute to littering.
- Read more at the Swedish Environmental Protection Agency (Naturvårdsverket).

Sustainable choices strengthen both your brand and our shared environment.

## Guidance & contact

Need support or unsure about something? We are here to assist you before, during, and after the fair.