

Note: There is no charge for genuine offsite consumption or sampling. As a standard operating procedure, SEC Food will monitor all offerings in-hall throughout the duration of an exhibition. If SEC Food observe exhibitors are found to be selling items for offsite consumption (and this is not the case) or if sampling is larger than agreed, concession charges will be implemented retrospectively, based on CONCESSION FEES 2020.

In all cases, the organiser/exhibitor will be required to comply with the appropriate health and safety or licensing laws that govern checking ID and food preparation.

Invoicing

It is the responsibility of the organiser to communicate SEC Food's position on selling/sampling/offsite and concession fees with their exhibitors. SEC Food will calculate the food concession charges and invoice the organiser directly, unless otherwise agreed.

Cleaning

The SEC cleaning contractor (LSS) are responsible for cleaning the floors and general area within that hall. The SEC Food team are responsible for cleaning the tables/chairs and area around the restaurants and bars.

If a third party operate the restaurants/bars (with the permission of SEC Food) they are responsible for cleaning of that area.

If you have any questions relating to these guidelines or your event, please discuss with your SEC Food co-ordinator or email: secfoodsales@sec.co.uk