



APPROVED HYGIENE CONCEPT FOR TRADE FAIRS AND CONGRESSES IN AUTUMN 2020

- Maintaining safe distances
- Maintaining hygiene standards
- Contact tracing

The hygiene concept has been examined and approved by the Public Health Office of the City of Leipzig. It is designed to protect participants at trade fairs and congresses.

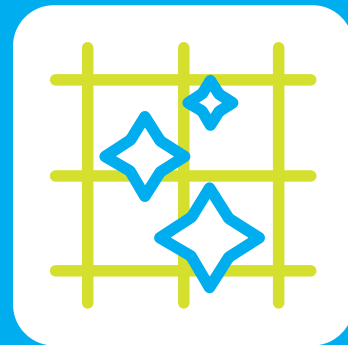
HYGIENE ON THE LEIPZIGER MESSE GROUNDS



Hand sanitizer dispensers

can be found in the entrance and exit areas as well as the washrooms.

Washrooms, surfaces, and equipment will be continuously cleaned and disinfected.



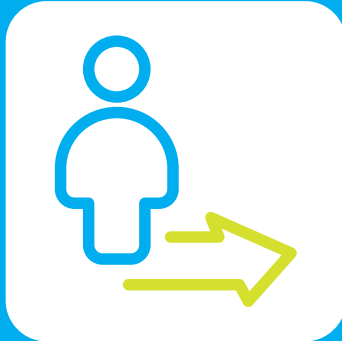
Contactless payment will be possible in several areas. Many of the registers are equipped with EC/credit card terminals.

Constant air exchange ensures an increased volume of fresh air in the exhibition halls and conference rooms.



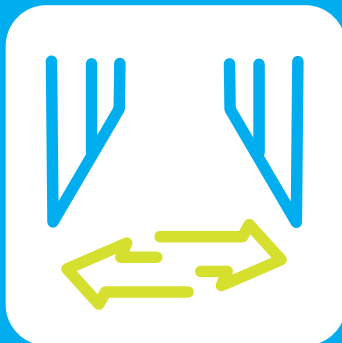
Information and register counters are fitted with transparent partitions.

SAFETY FOR VISITORS



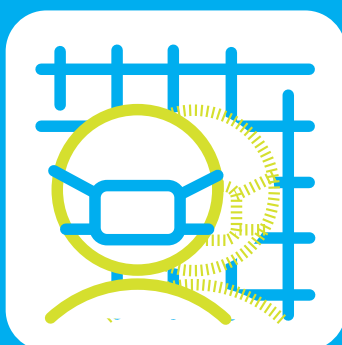
Maintaining safe distances is ensured through floor markings and guidance systems.

Entrance and exit areas have been separated.



The isles in the main exhibition area are at least four metres wide.

Elevator use is limited



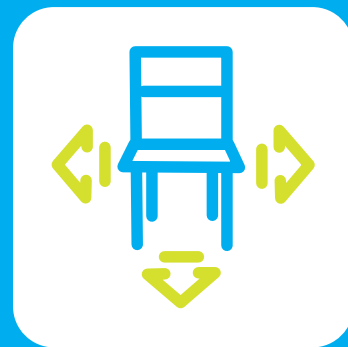
In the washrooms, the number of visitors admitted at the same time will be limited and all visitors must wear protective masks.

SAFETY FOR VISITORS



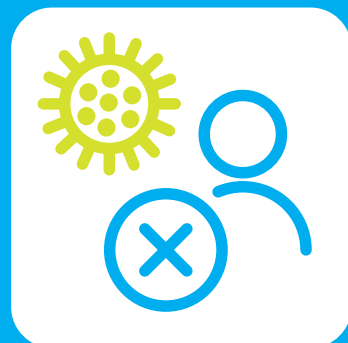
Protective masks will be provided in situations where the minimum distance cannot be maintained.

In lecture rooms and forums, the distance between the chairs will be increased.



Medical stations are staffed with qualified medical personnel.

Entry is prohibited if there is a suspicion of COVID-19 and/or if you have entered the country from an identified risk area within the last 14 days.



Isolation care can be provided if any suspected cases emerge.



TICKETS AND REGISTRATION



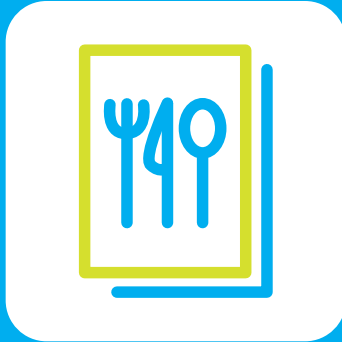
Tickets can only be purchased online in advance via the online ticket shop, subject to demand with time allocations.

In order to ensure contact tracing, all participants must digitally register.



The time of entry and exit will be recorded.

CATERING AT THE TRADE FAIR



Specific hygiene concepts apply for **catering**.

Spatial separation and to-go products ensure compliance with the applicable catering regulations.



Service personnel must wear protective masks.

Transparent partitions will shield the serving areas.



Disinfection equipment will also be available in the catering area.

RECOMMENDATIONS FOR EXHIBITORS STAND DESIGN



Maintain a **minimum distance** of 1.5 metres between people.

Provide sufficient **room to move**.



Use **floor markings** or limit the number of people at your stand at any one time.

Employ **protective measures** (transparent partitions, provision of protective masks) in areas where the minimum distance cannot be maintained.



Hygiene at the exhibition stands is the responsibility of the exhibitors.
We are happy to assist you!

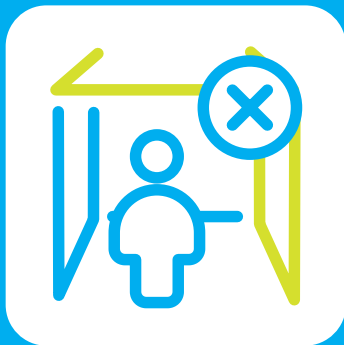
RECOMMENDATIONS FOR EXHIBITORS

STAND DESIGN



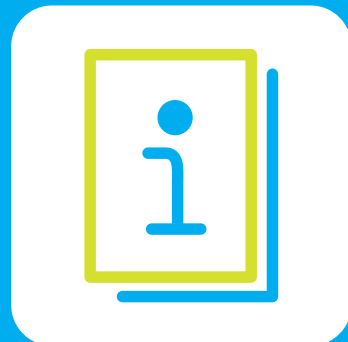
Regularly clean **contact surfaces** such as tabletops, counters, and door handles.

Please have **hand sanitizer** available.



Avoid closed ceilings and **closed meeting rooms**.

Document the measures you have taken in a hygiene concept and keep this at your stand.



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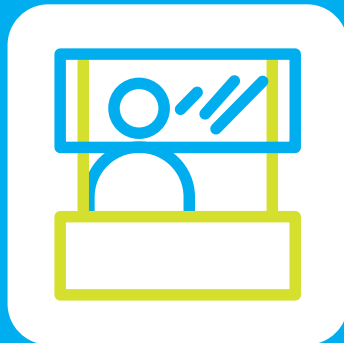
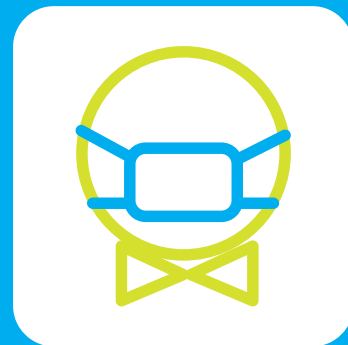
RECOMMENDATIONS FOR EXHIBITORS

CATERING AT TRADE FAIR STANDS



Food and beverages may only be handed out or served **by service or buffet personnel.**

Gastronomic service personnel must wear **protective masks.**



Food and beverages must be shielded by **transparent partitions.**

Provide **individually packaged food products** which can be handled by the visitors themselves.



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RECOMMENDATIONS FOR EXHIBITORS CATERING AT TRADE FAIR STAND



Avoid fresh and **unpackaged goods.**

Use **disposable dishes and cutlery.**



Wash reusable dishes and cutlery at **at least 60° C** and allow them to dry completely. Cleaning services can be ordered at info@fairgourmet.de.

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CONTACT

If you have any questions regarding individual events, please find the respective contact person at www.leipziger-messe.de/unternehmen/kontakt and more information at www.leipziger-messe.com/safeexpo.