

# Messe München Health, Safety and Hygiene Concept during the Coronavirus Pandemic (Summary; Edition: 1 June 2020)

Primary objectives and thus the cornerstones of all protective measures:

- ❖ Maintaining a safe distance
- ❖ Supporting personal hygiene
- ❖ Enabling the tracking and tracing of Level 1 contacts (in accordance with the guidelines of Germany's public health authority, the Robert Koch Institute – RKI)

To this end, Messe München, as an event organizer, implements the following concrete health, safety and hygiene measures.

- **It ensures that trade fair participants can maintain the prescribed safe distance from other participants at all times.**
- **It ensures that safe distances can be maintained in all lecture halls, forums and conference areas.**
- **It prescribes the use of face masks by all participants on the exhibition grounds, insofar as the mandatory safe distance cannot be adhered to in specific situations.**
- **It ensures the correct registration of exhibitors, visitors and service providers on the exhibition grounds to allow the relevant authorities to track and trace infections and contacts, and takes appropriate measures to prevent persons with symptoms of illness from gaining access to the grounds.**
- **It requires exhibitors to document customer contacts (in accordance with the Level 1 Contact guidelines of the Robert Koch Institute – RKI).**
- It ensures that a high density of disinfectant dispensers and hand washing facilities are available on the grounds.
- It organizes the regular cleaning and disinfection of contact surfaces while trade shows are taking place.

- It ensures the continuous ventilation of entrance areas, exhibition halls and meeting rooms where continuous air circulation is not possible.
- It supports the reduction of cash payments by providing the widest possible availability of contactless payment methods.
- It implements measures to maintain safe distances at points of interaction between employees and visitors, such as transparent partitions at service counters.
- It implements measures to avoid the formation of queues, for example floor markings.
- It advises the exhibitors on the design and communication of the applicable rules of conduct to ensure that the rules are also observed at the exhibition stands.
- It ensures that trade fair restaurants and catering stations have implemented the latest health, safety and hygiene regulations of the catering industry.
- It ensures that trade fair participants are informed about and undertake to comply with the health, safety and hygiene measures in advance of the trade fair and throughout the exhibition grounds by means of suitable media, including posters, flyers, pictograms and loudspeaker announcements.
- It employs specifically trained staff to monitor compliance with the health, safety and hygiene regulations.