

# AXICA. HYGIENE MEASURES

## WITH OUR MEASURES WE GUARANTEE SAFE EVENTS WITH HIGH HYGIENE STANDARDS

- » All employees with guest contact wear a medical mask during the event
- » All employees with guest contact have been tested negative for the Corona virus right before the beginning of the event, are fully vaccinated or have recovered
- » All employees clean and disinfect their hands regularly and with increased frequency
- » All employees are regularly briefed on all necessary and additional hygiene measures
- » Floor marks in the entrance area ensure the distance regulations
- » Access only for registered guests - contactless registration system bookable on request
- » On request, we hand out medical masks or FFP2 masks and hand sanitizer to participants (additional costs for items and staff)
- » Metal cloakroom tickets have been replaced by disposable paper tickets
- » Hand sanitizer dispensers are located in the entrance area, in front of the washrooms and in the event area
- » Informative signs in the entrance area and in the main event area point out hygiene and behavioral rules
- » Common contact surfaces (door handles, handrails, control knobs, etc.), surfaces (buffets, bars, bar tables, etc.) and washrooms are cleaned regularly according to a cleaning schedule
- » Our rooms are furnished with the required minimum distancing regulations in mind
- » The event rooms are well air-ventilated by a high-performance ventilation system, which operates with 100% filtered fresh air and is controlled on the basis of the CO<sub>2</sub> concentration
- » Manual increase of the ventilation performance is possible at any time



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- » Our hygiene manager will be happy to advise you on creating a customized hygiene concept for your event
- » We would be happy to organize a quick test area for attendees and participants of your event - just get in touch with us!
- » High tables are spaced out widely in the catering area
- » Several generously distributed food and beverage buffets avoid queues and too much guest traffic
- » A range of products adapted to the standards, such as pre-portioned meals in closed glasses with lids, offer safe consumption
- » Drinks are provided for self-service in small bottles or at the seat for each person
- » The cutlery is individually packed in pockets with napkins
- » Sugar and milk for the coffee are provided as single-serving items
- » **Recommendation:** at the end of the event, the moderator instructs the guests to leave the event in an orderly manner via both staircases (by seating row)

## FOLLOWING ADVICE FOR THE EVENT MODERATOR

- » Follow the distancing regulations (also on stage)
- » Point out toilets both in the forum and in the foyer
- » Point out hand sanitizer dispensers in the event area
- » Send guests to the break in rows to avoid queues (for example. row 1-3, 5min. later row 4-6, etc.)
- » Multiple beverage and food counters in the entire catering area
- » Have guests leave the building in rows at the end of the event (see above) to avoid queues

