

AXICA. HYGIENE MEASURES

WITHIN THE AXICA TEAM WE HAVE BEEN CONSIDERING HOW WE CAN BEST IMPLEMENT YOUR EVENT WHILST ENSURING WE KEEP TO STRINGENT HYGIENE STANDARDS

- » All employees wear masks, visors or disposable gloves during your event
- » All employees are instructed to thoroughly disinfect their hands regularly
- » All employees will have gone through an extensive hygiene training program
- » Floor markings in the entrance will be employed to ensure appropriate social distancing
- » Access only for registered guests - contactless registration system on request
- » If requested we will issue each guest with mask and disinfection fluid (extra costs for staff and materials will apply)
- » Cloakroom tickets as issued will be made of paper (to replace the metal ones usually employed)
- » Hand disinfectant dispensers are located in the entrance area, in front of the washrooms and in the event area
- » Information signs outlining hygiene and event regulations are prominently displayed in the entrance lobby as well as further signs throughout the main event spaces
- » Often used surfaces (e.g. doorknobs, operating buttons, bars, tables) and the W/Cs are regularly cleaned according to a cleaning plan
- » Seating in the room is placed in accordance to minimum distance
- » Optimal air circulation of the rooms is achieved by the continuous opening of the doors and entrances to the event space
- » The event rooms are well ventilated by a powerful ventilation system, which is operated with 100% filtered fresh air and can be controlled by the CO₂ level. A manual adjustment of the ventilation capacity is possible at any time.
- » Our hygiene manager will be happy to advise you on developing a customised hygiene concept for your event.
- » We will gladly organise a COVID-19 quick testing area prior to your event - please do not hesitate to contact us!



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- » In the catering area the poseur high tables are placed spaciouly apart in accordance with social distancing
- » Sevrall food and drink buffets will be made available so to avoid bottle necks
- » The food prepared is to be served in individual boxes for safe consumption
- » Drinks are for self-service in small Bottles or provided on site per person
- » The cutlery is individually wrapped into serviettes
- » Tea and coffee servings will come complete with individual portions of milk and sugar
- » Recommendation: At the end of the event the presenter / organiser should inform the guests to exit as alternative seating rows to avoid bottle

ADDITIONAL ADVICE FOR EVENT PRESENTERS / ORGANISERS

- » Re-itterate social distancing procedures
- » Clearly indicate where the toilets are situated in both Forum and Foyer
- » Indicate the location of the hand disinfection dispensers within the event areas
- » Go into the breaks one row at a time to avoid queues. (e.g. Rows 1-3, 5min. then Rows 4 -6 etc.)
- » There will be several points to look for where the food and drink is being served.
- » Leave the premises in rows to avoid queues and bottle necks.

