

## ENTRANCE AND EXIT

Separation of Entry / Exit flows

Devices / Signals that guarantee 1 m  
(3.3 ft) spacing

**PPE** (Personal Protective Equipment)  
must be worn



## ENTRANCES, TOILETS, EXHIBITION AND COMMON AREAS

### **Staff are trained in flow management**

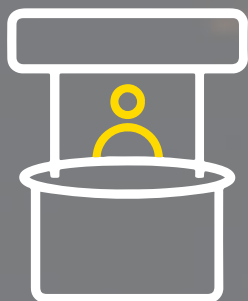
In all areas the control will be carried out so that general hygiene and health standards are applied, such as personal distancing, the correct use of PPE, both for the staff and for participants and visitors



## INFO

All the **environmental sanitation rules** to be adopted at the event are communicated before registering for the event and the participant undertakes to respect them during the event

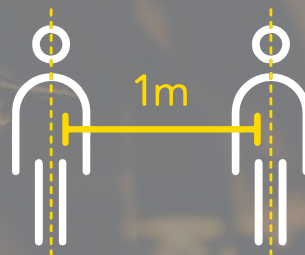
Info will be made available also on **Digital Signage**, on the **signs** during the event and **projected in the rooms** during the work intervals



## EXHIBITION AREAS

Gadget distribution is prohibited except by means of a dispenser

Each exhibitor must display a sign with the maximum number of visitors allowed, in order to maintain the **minimum distance of 1 meter**



## ROOM DISTANCES

**Safe distance** 1 meter / 3.3 ft (between the nose-mouth axis)

**Obligation to use masks** (except the speakers)

Ban on standing sessions attendance

Access and outflow from the rooms organized with diversified entrances and exits, identified by specific signs

**Capacity of the rooms** updated at the link: [www.micomilano.it/it/download](http://www.micomilano.it/it/download)



## EVENT CLEANING SERVICES

Conference spaces sanitized after the set-up phase

Hourly and/or continuous sanitation based on the number of participants

**Specific cleaning** of handles, doors, taps, soap and disinfectant gel dispensers

General **evening/night cleaning service for the whole venue**

Waste management: higher frequency of waste collection

**Hand sanitising stations** throughout the venue



## TOILETS

Toilets must be used in compliance with the distances provided

Fixed presence of personnel for constant and **continuous cleaning service**

Queuing organised in compliance with the general safety rules



## ADVANCED MEDICAL SUPPORT

### Medical Aid

Premises for the management of any potentially infected individuals





## AIR CONDITIONING

### **Elimination of internal recirculation.**

Continuous external air intake, with **greater filtration** according to AiCARR (Italian Air Conditioning Heating and Refrigeration Association) recommendations

Maintenance of relative humidity with a value above 40%



## FOOD

All catering services have been redesigned in compliance with the hygiene and **health safety measures necessary to avoid risks** of biological contamination

Self-served Buffet Lunch and Coffee break through the distribution of **Box Lunch and Coffee Box**