



## **INFORMATION FOR VISITORS AND OPERATORS**

### **BOLOGNA EXHIBITION CENTRE**

Temperature screening will be carried out at all the entrance points to the Fairgrounds. Any person whose body temperature is above 37.5 degrees Celsius will be denied entry.

Face coverings are compulsory in all areas of the Fairgrounds, including all outdoor spaces between the exhibition halls.

Pedestrian and vehicle entry points have been organised so as to separate employee/ supplier/ operator – exhibitor/ visitor flows, and to guarantee that a distance of at least 1 m between each person is maintained. Supervisory staff will be positioned at the entry points and in the areas of high-density pedestrian traffic to ensure compliance.

Digital operator registration procedures and online ticket purchase have been widely encouraged in order to accelerate attendee flow management at the access routes.

In order to guarantee overall safety and ensure a successful, enjoyable tradeshow, visitors, exhibitors and operators are warmly invited to comply with the widely publicized national regulations as well as the specific health and safety measures introduced by the trade show organisers.

Hand-sanitising gel dispensers have been made available throughout the Fairgrounds. Clear signage indicating the health and safety measures to be followed by visitors, exhibitors and all operators is visible in all areas.

### **SPACE ORGANISATION**

The space arrangements and pedestrian pathways in the exhibition halls have been designed to allow maximum visibility of exhibits and ensure full enjoyment of the event while respecting the required social distancing regulations.

The overall design of the event includes the allocation of spaces for exhibitions, catering offers and other general services. Access to these areas has been organised so as to guarantee full compliance with current health and safety measures.

### **CATERING OFFER**

All areas offering catering services are organised so as to guarantee full compliance with all social distancing measures, both when customers queue at cash desks and when at serving counters.



The tables and chairs in all table-service areas are arranged so as to ensure the required distance between customers. In those places where the compulsory distancing is not possible, special partition structures have been put in place.

All catering personnel operate in full compliance with the health and safety procedures laid down for the catering sector. These measures apply both to the preparation and to the serving of food and beverages.

Served or self-service buffet and tasting events may be held but exclusively made of individually packaged/wrapped food portions.

All surfaces used by the general public, such as tables and serving counters, will be cleaned and sanitised after each usage.

## **CLEANING**

BolognaFiere ensures frequent in-depth cleaning of all the general spaces, with special attention to washrooms and toilets, conference halls, entrance routes and distribution pathways, as well as equipment and structures available to the public such as lifts, elevators, etc. in order to guarantee constant sanitation of all environments.

[www.bolognafiere.com](http://www.bolognafiere.com)

Corporate capital (entirely paid up) € 106,780,000,00

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