



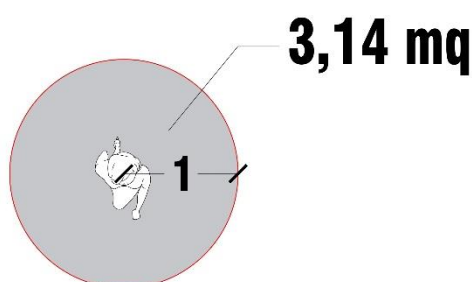
**EXPO
DENTAL
MEETING**

RIMINI - ITALY
09-10-11
SEPTEMBER 2021

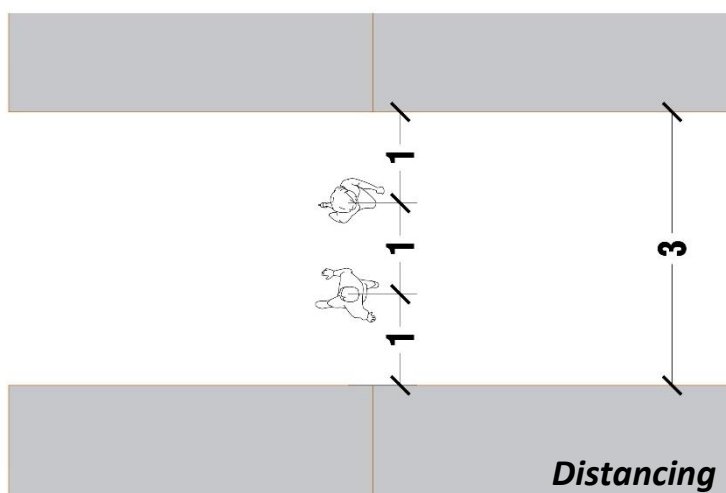
A. EXHIBITION PROJECT

HOW IS SOCIAL DISTANCING ENSURED IN THE EXPO HALLS' AISLES?

The indication of one meter distance as a directive for the containment of COVID-19 infection means that 3,14 sqm per person can be taken as a reference for the calculation of maximum capacity.



The dimensions of the aisles according to the standard expo layout ensure compliance with social distancing.

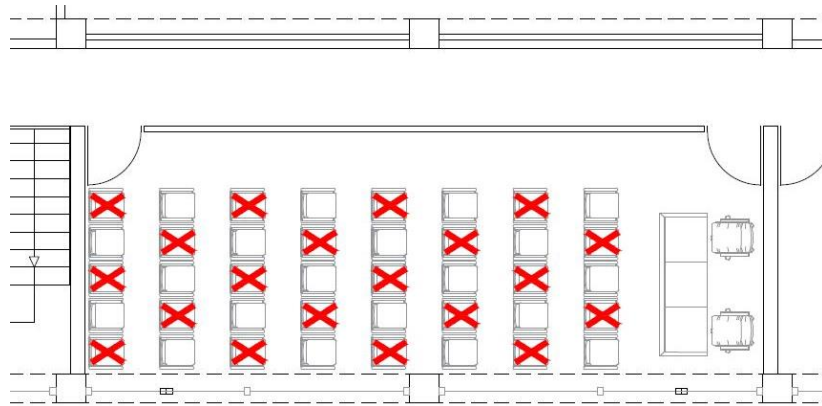


HOW IS 1-METRE SOCIAL DISTANCING AND SANIFICATION ENSURED IN CONFERENCE ROOMS?

According to the widths of individual seats and the space between rows (distance between backrests) the **layout adopted uses alternate and staggered** seats per row in order to respect the minimum distance of 1 metre.

Regular cleaning and disinfection of rooms and areas is ensured and repeated after each activity involving a group of attendees.

All attendees must wear facemasks.



WHAT ARE THE REGULATIONS FOR SIDE EVENTS?

For side events, the same applies as for conference rooms in the event of a layout with a seated audience being involved. A **check-in service** is also foreseen **at the entrance with a count of the number of participants** according to the maximum capacity, as well as service to control social distancing.

B. TRANSPORT FOR REACHING THE EXPO

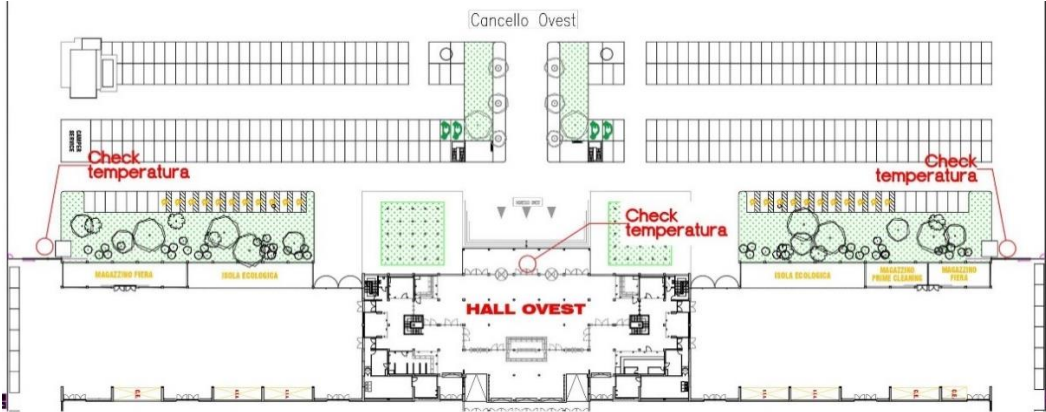
HOW WILL TRANSPORT SERVICES BE ORGANIZED?

Along with the local public and private transport companies (Mobility Agency – Taxis – Private carriers) Italian Exhibition Group will analyze the maximum capacity of the vehicles and consequently take measures to evaluate the service in order to ensure comfortable safe transport. The use of individual means of transport, such as scooters, bicycles and e-bikes, for travel to and from hotels will also be promoted, and suitable parking areas and recharging columns are also provided for them at the entrances.

C. ENTRANCE PROCEDURE

WHAT IS THE PROCEDURE FOR ENTRANCE TO THE EXPO CENTRE DURING SETUP AND DISMANTLING?

For access to the Expo Centre during set-up, standfitting and dismantling work, all the measures applied until now are valid (available in Exhibitors Restricted Area, Access Procedure section) and are integrated with a **temperature check** (for both pedestrian and vehicular entrance); admission will be allowed with a temperature of less than 37.5 °C. It will only be possible to enter and work if wearing **appropriate PPE** (facemasks and disposable gloves, as far as biological risk due to Covid-19 is concerned) and planning one’s work taking care to ensure **constant social distancing of at least 1 metre during all activities carried out.**



WHAT IS THE
PROCEDURE FOR
ENTRANCE TO THE
EXPO CENTRE DURING
THE EXPO?

All those wishing to enter the Expo Centre during the expo must undergo a **temperature check** before entering any indoor area (admission is only possible if their temperature is less than 37.5°C).

Admittance to the **indoor areas** of the Expo Centre is **only allowed to those wearing protective facemasks** (for those without masks, each entrance will have a distribution point, at which masks will be on sale at a set price of €0.50 each). **It must be noted that attendees' use of facemasks is compulsory for the entire period of their stay at the expo centre.**

WHAT MEASURES
DOES ITALIAN
EXHIBITION GROUP
TAKE IN ORDER TO
ENSURE CORRECT
BEHAVIOUR IN THE
EXPO CENTRE?

At the expo centre, adequate information is ensured on prevention measures by means of signage, PA and video announcements and on-site staff appropriately trained to control the smooth running of events and ensure correct behaviour.

There are numerous hand sanitizer gel distribution points: before and after access areas, in open public areas, food service areas, conferences rooms, toilets, etc...

In the waiting/queue areas floor signage facilitates social distancing.

Appropriately trained staff at the entrances regulates the flow of attendees and facilitates social distancing.

All the front desks are equipped with physical barriers (e.g. Perspex screens).

In the cloakroom facilities, garments and objects are placed in appropriate garment bags.

Along the aisles of the expo areas visitor movement is completely free; there is however a service to avoid gatherings and facilitate smooth flow along visitor routes.

D. SANITIZATION OF EXPO AREAS

WHAT CLEANING AND
SANITIZATION WORK
DOES ITALIAN
EXHIBITION GROUP
CARRY OUT IN THE
EXPO AREAS?

The entire venue undergoes **complete sanitization before the beginning of the expo**. During the expo **all the surfaces with which the public comes into contact** (toilets, doors, window frames, handles, banisters, seats, etc...) are continually re-sanitized with certified products that guarantee cleanliness and complete sanification (sodium hypochlorite, ethanol, hydrogen peroxide).

The venue's air-conditioning system undergoes complete sanification before the start of the expo. The system runs exclusively with **total air renewal**, thus introducing only clean, fresh outdoor air. Indoor air, taken in by the system for correct renewal, is all expelled outwards. During the seasons that allow it, air renewal will be increased by opening the doors, windows and skylights.

Air extraction operates constantly in the toilets. Cleaning and sanitizing timetables are displayed in the rooms.

There is an **ad hoc First Aid centre** that ensures professionalism and very rapid response times in the event of any suspected cases; the Expo Centre also has a completely isolated “quarantine” area should the need arise.

E. STAND DESIGN AND MANAGEMENT

WHAT REGULATIONS MUST BE TAKEN INTO CONSIDERATION WHEN DESIGNING EXHIBIT STANDS?

Exhibitors are advised to adopt stand-fitting methods that limit set-up time and the introduction of equipment and material into the halls, such as, for example, stands with ready-made structures.

Designs that foresee very open stands are preferable, reducing to the utmost fixed furniture and fittings, structures, etc., which limit their open floor space.

In exhibit areas, reorganize space in order to facilitate compliance with interpersonal distancing, considering setting quota restrictions for admittance to the stand.

Plan visitor flow on the stand, taking care to avoid gatherings, crossings or contacts and also ensuring constant social distancing; also consider the possibility of separating stand entrance and exit areas.

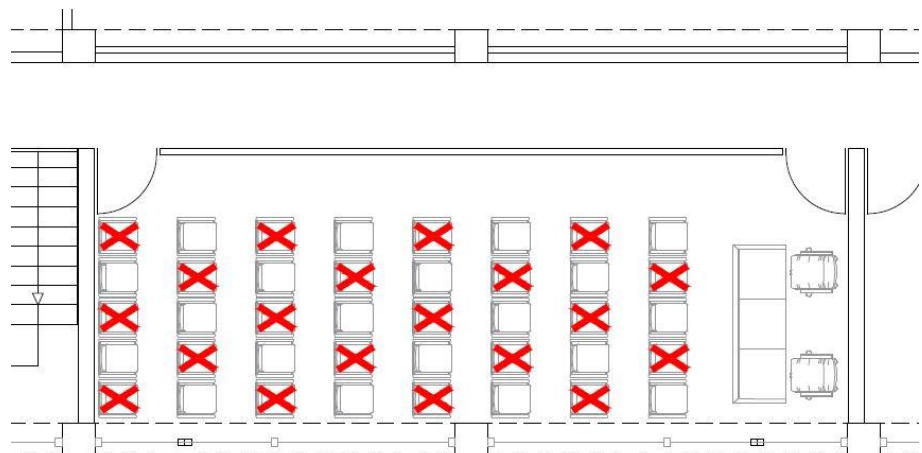
However, if possible, mark off the stand’s perimeter (avoiding continual walls), in order to encourage access to the exhibit area exclusively from the appropriate zones.

Create work places and points in which to meet clients (desks, tables, chairs) which comply with 1-metre social distancing requisites.

HOW MUST MEETING/CONFERENCE ROOMS ON STANDS BE DESIGNED?

According to the width of the individual seats and the distance between rows (distance between backrests) it is sufficient to adopt **a layout with alternating seats and staggered rows**. It is necessary to ensure the **regular cleaning and disinfection of rooms/areas**, which must also be repeated after each activity involving a group of users.

All attendees must wear protective facemasks.



WHAT ACTIVITY CAN EXHIBITORS CARRY OUT TO ENSURE A SAFE ENVIRONMENT?

Use furnishing, fittings and structures in material that is easily cleaned.

The stand cleaning service provided by IEG S.p.A. foresees the daily cleaning and sanification of the stand with appropriate products. In the event of Exhibitors deciding to carry out cleaning themselves, we suggest they adopt a cleaning protocol that bears in mind the fact that expo stands are to be considered as workplaces.

In the event of opting for a solution that results in completely closed spaces, it is necessary to adopt a suitable system able to ensure constant air renewal in the various rooms/areas.

It is necessary to ensure that each stand is equipped with one or more hand sanitizer gel dispensers, concentrated above all wherever there is the likelihood of contacts with furnishing and fittings, brochures or products on display.

Any informative and promotional material and/or gadgets, can be made available, preferably in display units enabling self-service (subject to hand sanification). Or by means of digital media.

Promote the use of platforms for scheduling meetings and organizing visitor flow and adopt the necessary measures for distributing attendance throughout the entire day.

In the event of there being meeting or conference rooms on the stand, it is necessary to ensure a **check service at the entrance, counting the number of participants** according to the maximum capacity as well as a service to control attendees' social distancing.

In the event of sampling activity, appropriate floor signage facilitating social distancing must be positioned and services to prevent crowding must be organized.

F. FOOD SERVICE

WHAT ARE THE NECESSARY HYGIENE-HEALTH REQUISITES IN THE EVENT OF FOOD BEING PREPARED ON STANDS?

1. The flooring in the zones in which food is prepared, handled and cooked, must be made in material with waterproof, washable and disinfected surfaces (materials such as carpeting are unsuitable);
2. The work zone must be equipped with at least one sink with hot water;
3. All refrigerators used must be fitted with thermometers that can be read from the outside;
4. Space must be rationalized to the utmost, avoiding mixing food and non-food products (cleaning products, staff clothing, etc...);
5. Prepare and apply a self-discipline plan according to the H.A.C.C.P. system, to be kept at the disposal of the authority responsible for control and checks.

**WHAT ARE THE
REGULATIONS IN THE
EVENT OF FOOD AND
BEVERAGE BEING
SERVED?**

- 1.** Eliminate menus, magazines and informative material that can be used indiscriminately.
- 2.** Interpersonal social distancing of at least 1 metre must be ensured, privileging table service for patrons/guests.
- 3.** Counter consumption is only permitted if interpersonal social distancing of at least 1 metre can be ensured.
- 4.** Buffet facilities can be organized with service on behalf of appropriate staff, excluding the possibility of clients touching food on display and foreseeing in any case, for clients and staff, the obligation of maintaining social distancing and the use of protective facemasks.
- 5.** Self-service buffet facilities are allowed, providing they are realized exclusively with produce packaged in individual portions and making certain to design and measure spaces in such a way as to avoid gatherings and ensure correct interpersonal distancing.
- 6.** In order to facilitate the disposal of protective devices, it is advisable to install and use pedal-operated waste bins with liner bags.
- 7.** Avoid using shared clothes hangers. Cloakroom facilities can only be provided if it is possible to avoid contact between garments and objects, for example by placing them in disposable bags.
- 8.** It is forbidden to display food produce even if cooked, unless it is protected by appropriate screening or closed display counters.
- 9.** When in use, table linen must be changed after each client. In the event of tablecloths not being foreseen, tables must be sanitized before use by each new client.
- 10.** Sauce, salt, bread, crackers, breadsticks, etc. must be served on individual portions.

All the standard current regulations for food & beverage service and handling are also valid in any case.