

DACH+HOLZ International 2022, Cologne Exhibition Centre: Exhibitor checklist for implementing hygiene and infection control measures at exhibition stand

(Version: October 2021)

DACH+HOLZ International is organised by GHM Gesellschaft für Handwerksmessen mbH (GHM) and held at the Cologne Exhibition Centre. In order to ensure a safe event, GHM issues Covid-19-related protection and hygiene recommendations, including, amongst others, in relation to stand design and use of the stand.

The following checklist covers all relevant items related to this.

Company:

Our contact for infection control and hygiene: _____

Person responsible for organising hygiene measures during the event:

Person responsible for organising hygiene measures during set-up and dismantling:

analogue duration

otherwise: _____

1. Measures to ensure minimum social distancing of 1.50 m

- Arrangement of seating, standing and work areas checked
- Arrangement of other customer interaction points checked

2. Face masks

- Supply of medical grade face masks (OP masks) and replacements for stand personnel provided
- Spares available for stand visitors

3. Hand hygiene & cleaning

- Hand sanitiser available at stand
- Regular disinfection of all contact surfaces at stand (e.g. tables, counters, hygiene barriers) scheduled and assigned
- Surface disinfectant available at stand

4. Training/instructions for stand personnel

- Adherence to hygiene etiquette (coughing and sneezing into elbow)
- Instructions on hygiene measures at stand (see GHM information sheet on hygiene and infection control measures)
- What to do in the event of suspected cases / accessibility of medical service

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5. Ventilation

- Stand design facilitates movement of air and ventilation in support of infection control
- Air purification and CO2 measuring equipment in small meeting rooms

6. Catering (if provided)

- Catering area of stand to be clearly labelled as such
- [Guidelines for the catering and hospitality industry in NRW](#) are known
- Catering is ensured in accordance with the currently applicable hygiene recommendations (serving by service personell; in the case of self-service: food and beverages packaged)
- Hygiene barriers provided where food and beverages are stored
- Serving and waiting staff trained and given instructions

7. Sonstige Arbeitsschutz- und Hygienemaßnahmen

- Alle Mitarbeiter ab Messeaufbau bis einschließlich Messeabbau für den Zutritt aufs Gelände registriert
- 3G-Nachweis aller Mitarbeiter während der Messelaufzeit für den Zutritt zum Veranstaltungsbereich sichergestellt
- Ergänzend zu der vorstehenden Regelung ist auch der [SARS-CoV-2-Arbeitsschutzverordnung](#) verbindlich berücksichtigt
- Maßnahmen für Auf- und Abbau beschrieben
- Messebauers und beauftragter Firmen zu den Hygieneschutzmaßnahmen informiert

Do you have any further questions? Please feel free to contact us:

www.dach-holz.com/exhibitor-contact

Please also note our [leaflet for hygiene and infection control recommendations](#)