

JUNTOS GENERAMOS
OPORTUNIDADES Y

PROGRESO

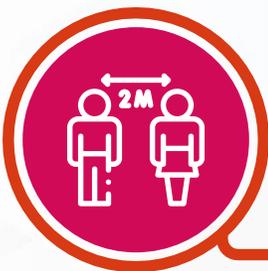


BIOSECURITY
PROTOCOLS



OBJECTIVE AND GUIDELINES

Guide organizers, partners, contractors, suppliers, operators, exhibitors, audience and other interested parties related to the organization and development of trade shows and business events about the **biosecurity standards implemented in the framework of the COVID-19.**



**Social
Distancing**



**Cleaning and
Disinfection**



Capacity Control



**Personal Protection
Items**



IMPLEMENTATIONS IN THE FAIRGROUND



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SECURITY IN THE FAIRGROUND - CAPACITY CONTROL CHAMBERS

The fairground has a **camera system and heat map technology** that allow the management of agglomerations and logistical capacity controls.



TEMPERATURE MEASUREMENT

At the entrances, technology is available to **measure the body temperature** of each of the attendees



REGISTRATION AND ONLINE TICKETS

Strengthening of online mechanisms for entering the fairground



HAND DISINFECTION POINTS

Installation of more than **70 antibacterial gel points** throughout the fairground.



IMPLEMENTATIONS IN THE FAIRGROUND



FIXED AND PORTABLE SINKS

We have **more than 450 points for frequent hand washing** distributed in sanitary units and strategic places according to the trade show / event



MASKS USE

Permanent and adequate **use covering mouth and nose** for 100% of people entering the fairground.



ALTERNATE FIRST AID POINT

A new space was implemented for the attention of suspected cases



SIGNALING

Installation of marking access to the fairground and common use sites (**lounges, bathrooms, food courts, information points, etc.**)



IMPLEMENTATIONS IN THE FAIRGROUND



PROTOCOLS FOR CLEANING AND DISINFECTING THE FAIRGROUND

In the fairground, **frequencies were increased, and places of closer contact** were identified for the application of protocols



FLOW AND MOVEMENT PLAN

The fairground has a plan for each fair **that identifies areas and critical moments of agglomeration**, controlled by a specialized team.



TRADE SHOWS AND EVENTS PLANNING



TRADE SHOWS AND EVENTS PLANNING



MEETINGS

Virtual meetings or with the least number of participants in person.



PERSONNEL DATA

Each company is responsible for having daily information on all participating personnel (**Age, pre-existing comorbidities, health status - place and hours of work, name, identification document, address and telephone number**).



REACTIVATION SCHEDULES

Know and align the trade shows and events to the schedule authorized by the government, for the reactivation of the industry.



EMPLOYEE AND CONTRACTOR HEALTH STATUS REPORT

Report to the authorities and other interested parties, **if any participant presents symptoms related to covid-19 before, during or after the trade show**



TRADE SHOWS AND EVENTS PLANNING



SUSPECTED CASES PROTOCOL

Know the provisions of **Corferias** and communicate it to interested parties



CORONAPP

Promote the download and use of the application



COVID-19 SYMPTOMS

Avoid going to the **fairground** and reporting to the corresponding entities



SUSPECT CASE PROTOCOL



SUSPECT CASE PROTOCOL



IN THE ACCESSES

If your temperature exceeds **38 ° C** or you have suspicious symptoms, **you will not be able to enter the fairground**



INSIDE THE FAIRGROUND

If you have symptoms associated with covid-19, contact the brigade or nursing staff



TRANSFER TO THE ALTERNATE FIRST AID POINT

Corferias brigades or nurse personnel carry out the transfer **only of the person with symptoms**



SUSPECT CASE PROTOCOL



PROVISION OF FIRST AID

Health personnel provide the attention **and, according to the symptoms, refer to the EPS or activate the provision of the protected area service.**



EPS/ PROTECTED AREA SERVICE

Give the indications to the patient for the management of symptoms



ASSEMBLY AND DISASSEMBLY



ASSEMBLY AND DISASSEMBLY



HEALTH STATUS AND SOCIAL SECURITY SUPPORT

Have the daily information of the **report of the health status of its employees** and support the payment of social security (EPS and ARL)



BIOSECURITY TRAINING

Provide their work teams, **training and awareness on biosafety issues**



GUARANTEE CLEANING AND DISINFECTION OF EQUIPMENT, ELEMENTS AND WORK TOOLS

The exhibitor and / or the assembly companies **are responsible for cleaning and disinfecting before entering the fairground.**



CLEANING AND DISINFECTION PROTOCOL

Have a cleaning and disinfection protocol with the respective records during the fair.



ASSEMBLY AND DISASSEMBLY



MONITORING

Each exhibitor and contractor company must **guarantee the monitoring and compliance with the protocol.**



ADEQUATE VENTILATION IN THE STAND

Ensure that the assemblies **allow ventilation inside the stand.**



SCHEDULE

Attend timely on the day and time assigned.



EXECUTION ON THE STAND



EXECUTION ON THE STAND



LABOR ORDER

Apply work shifts with your staff and **implement virtual mechanisms to reduce physical interaction** and avoid crowds.



CLEANING AND DISINFECTION PROTOCOL OF THE STAND

Disinfect the surfaces with the closer contact, goods and elements that enter the stand.



DON'T EAT FOOD INSIDE THE STAND

The consumption of food is only allowed **in the places suitable or arranged for that purpose.**



WASTE MANAGEMENT INSIDE THE STAND

Have your own bins at the stand for waste management and empty them into those set up in the fairground.



EXECUTION ON THE STAND



AVOID POP DELIVERY

If the delivery of this material is necessary, document and **implement its cleaning and disinfection within the protocol.**



CAPACITY CONTROL

Know, publish and fulfill the capacity inside the stand.



SOCIAL DISTANCING INSIDE THE STAND

Respect the social distancing of 2 meters between person and person.



EXECUTION ON THE STAND



HAND DISINFECTION

Provide visitors to the stand with **60% glycerinated alcohol.**



USE OF PERSONAL PROTECTION ELEMENTS

Provide staff with **personal protection elements applicable to the activity, masks** and for those who provide customer service, **eye protection and 60% glycerinated alcohol.**



SALE PROCESS

Offer and payment of services **through virtual and electronic means.**



ENTRY AND DEPARTURE OF GOODS



ENTRY AND DEPARTURE OF GOODS



VIRTUALIZATION IN SERVICE AND PROCESSES

Request virtual assistance or appointment to be attended in Foreign Trade.



BIOSECURITY AND CLEANING IN VEHICLES

Verify that the transport complies with the biosecurity conditions.
only the driver be able to enter.



GUARANTEE CLEAN AND DISINFECTED GOODS

The exhibitor is the responsible of the **cleaning and disinfection of the goods that enters the fairground.**



LIMITED VEHICLES WITHIN THE FAIRGROUND

Guarantee the unloading of goods and evacuation of the fairground.



SCHEDULE FOR ENTERING GOODS

Comply with assigned schedules for entry and avoid crowds



USE OF COMMON AREAS AND SERVICES



USE OF COMMON AREAS AND SERVICES



RESPECT THE CAPACITY

Comply with the capacity of **parking lots, bathrooms, elevators, food courts, break areas, lounges, auditorium, etc.**



MASKS USE

Permanent and adequate use covering mouth and nose, it can only be removed in authorized areas.



RESPECT THE SOCIAL DISTANCING

Maintain social distancing allowed for **specific activities and common areas.**



VIRTUALIZATION IN THE PLUS SERVICE

Request virtual assistance or appointment to be attended at the PLUS.



USE OF COMMON AREAS AND SERVICES



SIGNED FURNITURE

Use the common areas authorized only by the organization.



DISPOSAL OF MASKS

Discard and manage masks, gloves and paper towels **in the marked bins.**



VEHICLE ENTRY

Only the driver be able to enter.



EXHIBITORS AND / OR FOOD DEALERS



EXHIBITORS AND / OR FOOD DEALERS



DATABASES

Have daily information on all operating personnel, suppliers and couriers and, if possible, keep a customer record. **(Date, identity number, address, etc.)**



ADJUSTMENTS FOR THE PROVISION OF THE SERVICE

Carry out the necessary locative adjustments to **guarantee social distancing and protection of the processes** or ensure the **strict use of personal protection elements.**



ENSURE PHYSICAL SEPARATION IN PREPARATION AREAS

When performing shows or preparing food with the public, **implement physical separation (acrylics).**



SERVICE PLANNING

Promote reservations and order planning before arrive.



EXHIBITORS AND / OR FOOD DEALERS



AVOID CONTACT WITH THE CLIENT

Avoid contact with the elements that the client will touch (**kitchenware, chairs, money**)



AVOID POP DELIVERY AND TASTINGS

The delivery of tastings, menus, physical promotional material is **restricted**. Food consumption can only be carried out in the areas designated for this purpose. **Implement digital solutions with the information of the food you will provide.**



TABLE LOCATION

Guarantee the location according to the capacity and social distancing.



CLEANING OF TABLES

Carry out cleaning and disinfection at each change of client or at least every 3 hours.



EXHIBITORS AND / OR FOOD DEALERS



CLEANING PROCESS

Perform nebulization of environments regularly .



PROCESS CONTROLS

Guarantee controls to avoid contamination of processes or in the service, identifying critical areas and elements.



RESOLUTION 1050 - 749 -735 AND OTHER APPLICABLE

Comply with the requirements of the applicable regulations.



corferias 

Generadores de
Oportunidades y Progreso