



We at GHM Gesellschaft für Handwerksmessen mbH are pleased to safely carry out Heim+Handwerk and FOOD & LIFE (01.-05.12.2021) as well as Internationale Handwerksmesse with «Handwerk & Design» and Garten München (09.-13.03.2022) at the fairground Munich with you as exhibitor!

You want to make sure that you have considered everything important for your participation? Our checklist will help you!

(Version: 17th November 2021)

1. Who are the contact persons for infection control and hygiene at your company?

- Clarified contact person for infection control and hygiene:

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

- Clarified person responsible for organising hygiene measures during the event:

2. Measures to ensure social distancing and ventilation at the stand

- Generous arrangement of seating, standing and work areas
- Proactive equalization of possible bottlenecks
- Generous stand construction for plenty of air movement
- Air purifier and CO2 meter for small meeting rooms

3. Protective face masks

- Supply of medical grade face masks (OP masks) during set-up and dismantling ensured
- Supply of stand personnel with FFP2 masks ensured
- Contingent of FFP2 masks available for booth visitors

4. For hygiene at the stand

- 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

5. Good to know for your stand personnel

- Adherence to hygiene etiquette (coughing and sneezing into elbow) and social distancing
- Regular airing
- What to do in the event of suspected cases

6. In terms of Catering (if provided)

- Packaged food and sealed beverages for self-service
- Hygiene barriers provided where food and beverages are stored
- Serving and waiting staff trained and given instructions



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7. Other occupational health and safety and hygiene measures

- All staff registered for access to grounds, from set-up to and including dismantling
- Team's 3G-plus proof as well as identity proof during the trade fair runtime for access to the event area
- [SARS-CoV-2 Occupational Health and Safety Regulation](#) known
- Service provider informed about hygiene measures

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

www.heim-handwerk.de/kontaktdetails

www.food-life.de/kontaktdetails

www.ihm.de/kontaktdetails

www.garten-muenchen.de/kontaktdetails

www.ihm-handwerk-design.com/kontaktdetails

Learn more about protection and hygiene at:

https://www.heim-handwerk.de/files/hh/Downloads/Prospekte_Flyer_Info/en/2021/HH2021_Merkblatt-Hygiene-und-Infektionsschutzkonzept_EN.pdf

https://www.food-life.de/files/fl/Downloads/Prospekte_Flyer_Info/en/2021/FL2021_Merkblatt-Hygiene-und-Infektionsschutzkonzept_EN.pdf

https://www.ihm.de/files/ihm/IHM_Content/Downloads/Prospekte_Flyer_Info/de/2022/IHM_GaMu_HD_2022_Merkblatt-Hygiene-und-Infektionsschutzkonzept.pdf

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