

CINTERMEX

INTERNATIONAL CONVENTION AND EXHIBITION CENTER

HEALTH PROTOCOLS FOR EVENTS
100% OF PERMITTED OCCUPANCY



Effective from March 2022 and until further notice is given.





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1. PROTOCOLS OF THE FACILITIES

READY TO WELCOME YOU

A safe building where each health aspect from the spaces, the equipment and the persons is taken care of.



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1.1 WHO IS ACCESSING?



EMPLOYEES / CONDOMINIUM OWNERS

Permanent assistants in the building
(office and operation).



ASSEMBLERS

Staff in charge of assembly and
disassembly of the event.



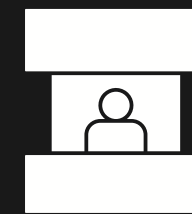
SUPPLIERS

Facilities or customer's suppliers
(event).



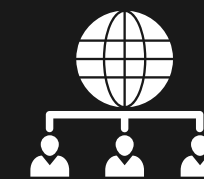
CUSTOMERS

Events organizers and their
logistics staff.



EXHIBITORS

Marketing staff during the event.



VISITORS

Assistants, speakers, guests,
instructors, etc.

1.2 ACCESS REQUIREMENTS



PERSONAL PROFILE



FACE
MASK



HAND
SANITIZER



HAND
WASHING

EMPLOYEES



KITCHEN



CONDOMINIUM
OWNERS



CUSTOMERS



EXHIBITORS



SUPPLIERS



VISITORS



1.3 OUR STAFF

- Duly trained staff in health protocols.
- Use of face mask by all the employees at the service of visitors and suppliers.
- Work meetings by videoconference or or face to face at meeting rooms.



1.4 OUR VENUE

- Cleaning and sanitation of common areas, restrooms, warehouses, kitchen, rooms and halls (before and after the event).
- Sanitation of common contact areas such as stairs, elevators, vending machines, ATMs, handrails and doors.
- Daily cleaning and sanitation of the main hallway floor (Arcada).
- Infectious biological hazardous waste trash cans for the general public (face masks, gloves, disposable tissues).
- More frequency of changing air filters of the air conditioning equipment.



1.5 OUR EQUIPMENT

- Sanitation of AV support equipment, platforms, cranes and accessories.
- Sanitation of furniture (chairs, tables, crockery, metal cutlery, etc.).
- Cleaning and sanitation of utility vehicles and maximum capacity restrictions according to the type of transportation.



2. PROTOCOLS FOR EVENTS

READY TO DO BUSINESS

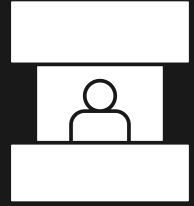
Each type of event has unique characteristics, and in each one of them, the safety of all those participating in it will be sought.



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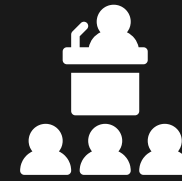


2.1 MAXIMUM DENSITY IN EVENTS



TRADE FAIRS AND EXHIBITIONS

- The minimum measurement of booths will be 3x3 m / 96,875 ft². Venue recommendation: 2 personas per booth.
- The minimum distance per hallway will be 3 m / 32.29 ft².



CONGRESSES, CONVENTIONS AND MEETINGS

- 2 m / 21.52 ft² distance in hallways.
- Venue recommendation: 3 persons by lineal table of 2.44 m / 26.26 ft² and 2 persons maximum per 3x3 m / 96,875 ft² booth.



SOCIAL BANQUETS

- 2.5 m / 26.90 ft² distance between tables.
- Venue recommendation: 8-10 persons in a 1.5 m / 16.14 ft² round table.

2.2 TRADE FAIRS AND EXHIBITIONS

RECOMMENDATIONS

- Cleaning and sanitation of the loading equipment, packaging and booth furniture and any contact point object (bank terminals, automatic barriers, etc.).
- Continuous hygiene of exhibitors attending the visitor.
- Venue recommendation: Replace the use of printed materials with digital materials.



2.3 CONGRESSES, CONVENTIONS AND MEETINGS

RECOMMENDATIONS

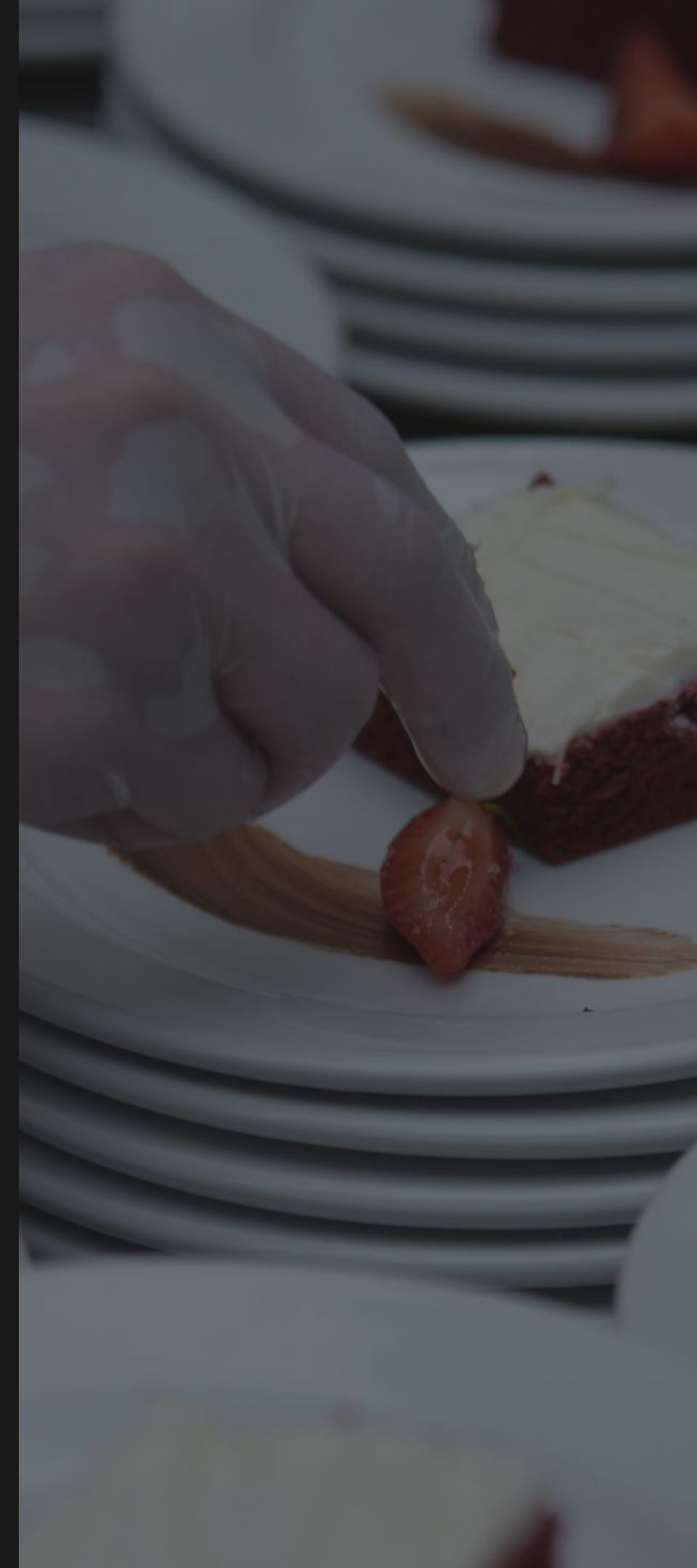
- External AV suppliers will sanitize their equipment with their own personnel and materials.
- Sanitation of platforms for transportation during assembly at the expense of the organizer.
- Installation of anti-bacterial gel stations in assembly, registers and access doors by the organizer.
- The use of face masks is compulsory during assembly, event and disassembly for assemblers, organizers and guests.



2.4 SOCIAL BANQUETS

RECOMMENDATIONS

- Rental equipment must come cleaned and sanitized by the supplier and will be assembled and disassembled by themselves.
- The guest must use the face mask when he or she stands up from his or her table (for example, when he or she goes to the bathroom, to the dance floor, etc.).



3. PROTOCOLS FOR THE RESTAURANT

FOR THE PLEASURE OF EATING

LA ARCADA 1200 has the necessary standards
and protocols for the diner to enjoy in
a safe manner.



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3.1 ACCESS REQUIREMENTS

 PERSONAL PROFILE	 FACE MASK	 HAND WASHING	 HAND SANITIZER
DINER	✓*	✓	✓
CHEF / COOK	✓	✓	✓
WAITER / BARMAN	✓	✓	✓
CASHIER / HOSTESS	✓	✓	✓

* The diner must enter with face mask and remove it when he or she remains at the table.

3.2 INTERNAL PROTOCOLS

- Placement of sanitation stations inside.
- Cleaning and sanitation prior to the opening, as well as in the beginning and conclusion of each service.
- Sanitation of trays and metal cutlery, as well as of the bank terminals in each use.
- Elimination of points of contact such as salt shakers and menus.
- Scanning of menu by QR Code.





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**I TAKE CARE OF YOU,
YOU TAKE CARE OF ME
WE TAKE CARE OF EACH OTHER!**