



Health and safety measures

CONSORCI ZONA FRANCA DE BARCELONA as the host of BNEW ensures that this edition has been prepared according to the recommendations of the health authorities, the Spanish Ministry of Health and the WHO. The following recommendations will provide a safe environment for everyone so that you only must worry about doing business.

These are the steps we will follow in BNEW and our recommendations regarding health and safety issues. These measures are subject to modifications as recommendations from the health authorities evolve.

1.- Prior to the event:

1. Registration and accreditation exclusively ONLINE. **Bring your badge printed from home or downloaded to your mobile.**
2. Download the event's app in your phone to have access to the conference programme and activities and for general information on the event.
3. Download the **Olyusei app** to access the conference simultaneous translation system
4. Don't forget your headphones, since due the current situation we cannot provide them.
5. Specific training on health and safety measures for the organisation staff.

2.- Entrances and exits

1. Wearing a mask is compulsory during your visit throughout the premises.
2. Access doors will be opened or will open automatically, no need to touch them.
3. Signalling of health and safety recommendations for all visitors.
4. Hand sanitizer gel dispensers available.

3.- Sets

1. Capacity control according to each set.
2. Standardization of health and safety measures for all the speakers and technicians in the auditoriums.
3. Specific training on health and safety measures for the organisation staff.
4. Hand sanitizer gel dispensers distributed throughout the area.
5. Continuous cleaning and disinfection.



4.- Premises

1. Continuous cleaning and disinfection of common areas within the premises.
2. Continuous waste management and collection and sanitation of containers.
3. Joint coordination protocol with health authorities, law enforcement and security forces, venue and organization to address any incidents.

5.- Restaurant and Catering Services

1. Temperature monitoring to all the staff.
2. Use of gloves, masks, and disposable sanitation equipment.
3. Foods and beverages cooked, prepared and served according to the regulations of the Instituto para la Calidad Turística Española (ICTE).
4. Contactless payments.