Reopen With Confidence

As you prepare to reopen, Sodexo offers a systematic approach to help you do so safely and confidently. The approach is based on a risk assessment similar to the one implemented in our infection control protocol in healthcare environment. It will analyze in detail the different areas and the risks level associated to all the activities inside them and will provide a unique outcome adapted of your organization, associates, customers and facilities. Using this proprietary approach developed with best-in-class practices gathered from our team of experts and experience with restarts around the world, you’ll receive a tailor-made advice and proposal to manage the site comeback process smoothly.

We begin with an inventory of the areas and activities existing on the site and review for each of them the specific risk incurred with movement and traffic linked to people coming back. For every risk identified, we then establish solutions for mitigation in your environment. Your assigned Sodexo team will work with you through our clear restart framework process and help you address the needs and opportunities that arise in the new day-to-day operations.

3 Solutions To Respond To Different Levels of Risk

1. **Risk Assessment**
   Our Risk Awareness Matrix allows our team to identify the risk rate of the location given specific parameters.

2. **Disinfection Solution Per Area**
   Based upon the risk assessed in your facility and agreed with you, we provide the appropriate solution.

   - **Low**
     1. Spatial disinfecting
     2. Touch Points disinfecting
     3. Facility Hygiene Solutions

   - **Medium**
     1. Spatial disinfecting
     2. Deep cleaning & disinfection
     3. Facility Hygiene Solutions

   - **High**
     1. Spatial Disinfecting
     2. Deep cleaning & disinfection
     3. Hygiene Testing
     4. Facility Hygiene Solutions

3. **Supervision**
   We will provide the right supervision model to ensure:
   Employees Training & Safety | Work Completion | Inspection Analysis & Reports

Processes that give you the confidence to say, “Yes, it’s time to open again.”
Creating the solution adapted to your level of risk

When we assess your risk, understanding service delivery before and after the impact, we establish not only how we can reopen and address the needs of our new reality but identify areas of opportunity to rethink the way services are delivered.

Establish Disinfection Solution for Every Level of Risk

- **High Risk**: closed spaces, reengineer the service delivery, isolation protocols
- **Medium Risk**: limit flows of people, minimize cross contamination, implement physical distancing
- **Low Risk**: touch points disinfecting and facility hygiene solutions

Learn more about Sodexo’s ad hoc consultancy based on risk assessment and complete range of programming at sodexorise.com
Email: SodexoSalesUSA@sodexo.com | Phone: 866-433-8546

Solutions to start and stay strong

- **PREPARE** Site and employee restart
- **PROTECT** Enhanced cleaning, temperature monitoring and contactless provision of services
- **ENABLE** Nutritious to-go/prepared meals, food cards and digital services
- **SUPPORT** Onsite health checks and wellness services
- **OPTIMIZE** Physical distancing, space management/planning and efficiency services