Delivering a Powerfully Effective Clean

Regulated infection prevention and disinfection procedures are essential to reduce exposure risk for the people you serve, whether they are employees, residents, contractors, visitors or their families. Our consultative and comprehensive approach to disinfection cleaning promotes the health and peace of mind of the individuals who drive your business success.

Your dedicated Sodexo team will help you assess your disinfection needs based on a risk assessment, establishing a frequency of cleaning, complete inspections to report on cleanliness and perform deep cleaning and disinfection for high-risk areas (such as washrooms, light switches, door handles, etc.). We also help you prevent transmission between employees & contractors with the right guidance on Personal Protective Equipment (PPE) and training.

We provide visibility and transparency of disinfecting operations with our award-winning Site Management System | “Best Enterprise Wide Transformation Project” during OPEX 2020
Establish Disinfection Solution for Every Level of Risk

Disinfecting of Touch Points
- Risk assessment and thorough analysis of different areas to be cleaned
- Adapted cleaning frequency based on risk level
- Clean all high-touch surfaces (incl. light switches, door handles, desks, chairs, dispensers, toilet seats, etc.)

Infection Prevention protocols rooted in microbiology reduce acquired infections by up to 50%

Deep Cleaning and Disinfection
- Benefits from area specific protocols to use the right chemicals and processes to fight against the contamination
- Quickly assess the effectiveness of the facilities sanitation efforts through ATP monitoring or black light tests
- Results of those inspections to be reported in our Site Management System

Learn more about disinfection cleaning and Sodexo’s complete range of programming at www.sodexorise.com

Preparing for the next normal

Prepae
Site and employee restart

Protect
Enhanced cleaning, temperature monitoring and contactless provision of services

Enable
Nutritious to-go/prepared meals and digital services

Support
Onsite health communication and wellness services

Optimize
Physical distancing, space management/planning and efficiency services