



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.



Disinfecting of Touch Points



Deep Cleaning and Disinfection



Hygiene Testing and Reporting

We provide visibility and transparency of disinfecting operations with our award-winning Site Management System | "Best Enterprise Wide Transformation Project" during OPEX 2020

Our processes stringently adhere to local legislation and standards



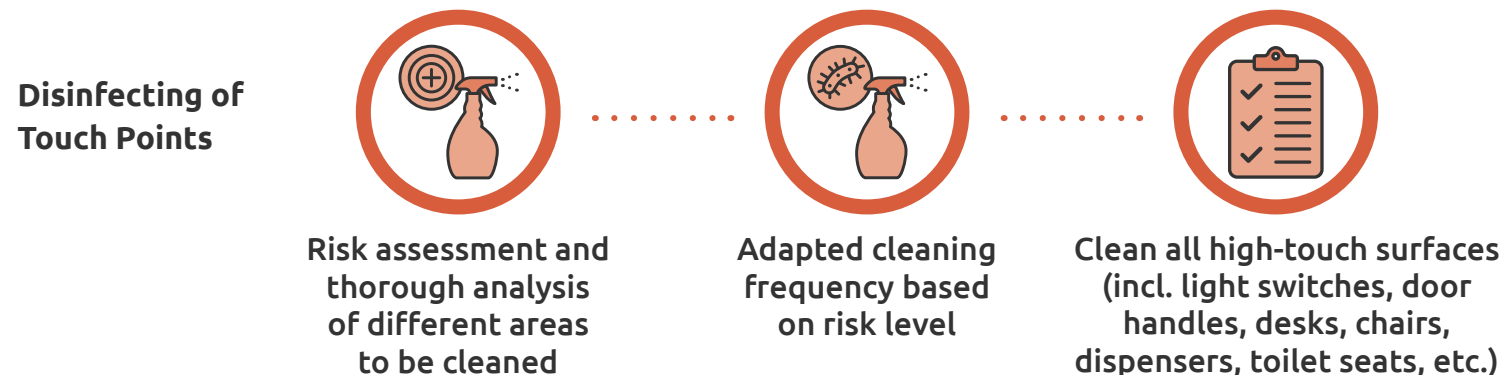


Infection Prevention

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

Comprehensive Disinfection

Whether it's a preventative measure or reactive to a case of infection, our disinfection programmes help reduce the overall level of contamination in the facility and maintain minimal contamination levels.



Establish Disinfection Solution for Every Level of Risk

- High Risk**
spatial disinfecting, deep cleaning & disinfecting, hygiene testing, facility hygiene solutions
- Medium Risk**
spatial disinfecting, deep cleaning and disinfecting, facility hygiene solutions
- Low Risk**
disinfecting of touch points and facility hygiene solutions

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



PREPARE

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

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sodexo