



Delivering a Powerfully Effective Clean

Regulation infection prevention and disinfection procedures are essential to reduce exposure risk for the people you serve, whether they are employees, residents, students 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's 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, receptions, etc). We also help you prevent transmission between employees & residents with the right guidance on Personal Protective Equipment (PPE) and training.



Touch Points Cleaning



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.

Touch points cleaning



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.)

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**
touch points disinfecting 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 Sodexo's space design & management services, plus our complete range of sodexorise.com | Email: Government.USA@sodexo.com | Phone: 301-987-4125

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

