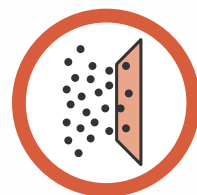




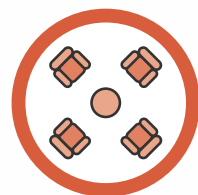
# Always Here to Help

For senior living communities, the safety and security of residents, visitors, and staff are top priorities. And as physical distancing becomes a routine part of our day-to-day operations, Sodexo helps you rise with confidence and assess the changes that can improve the health, wellbeing, and confidence of everyone you serve. We provide a complete package to help you manage people's behaviors and build peace of mind around safe communities.

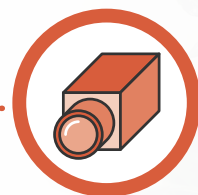
We take a systematic and consultative approach, crafting a plan with clear guidelines and processes to support our local on-site teams to answer the needs of both our clients and the people they serve. It starts with a risk analysis and review of your current processes to identify the changes that will make positive, meaningful impact, keeping individuals safe and your community operating as it should.



Reduce Contaminant Spread



Optimize Common Spaces and Circulation



Improve Building Access Control

*Integrating physical distancing and precautionary measures helps support infection control.*



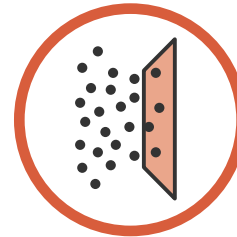
Physical distancing helps support infection control.



Protect the health & wellbeing of your community every day.

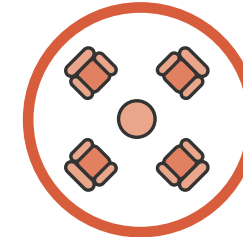
# Providing a new way to interact with each other

Day in and day out, our mission is to help our clients create safer, more welcoming environments for their residents, guests, and employees. With our physical distancing support program, every part of your site will be analyzed and solutions will be implemented to limit contact.



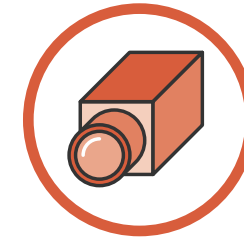
### Reduce Contamination Spread

- Stagger work and break times to reduce congestion in the kitchen
- Limit number of staff in food prep area
- Install physical barriers such as partitions or plexiglass barriers, especially near food service stations
- Use floor markings and signs as reminders of social distancing



### Optimize Common Spaces

- Whenever possible, maintain a physical distance of 6 feet or more between team members; in staff meetings, huddles, and/or in break rooms
- Update plan for dining areas to ensure minimum 6 feet of separation between tables
- Use technology solutions where possible: mobile ordering, menu tablets, online reservations, contactless payment to prevent lines, congregations in waiting areas.



### Improve Building Access Control

- Plan entry and exit ways (including signs and floor markings) to ensure freedom from bottleneck
- Wherever possible, leave doors open and/or open windows for ventilation
- At a minimum, delivery persons must also exercise social distancing, wear masks and stay within the delivery area

Examples above are not all inclusive.

Learn more about our services and Sodexo's complete range of programming at [sodexorise.com/seniors](https://sodexorise.com/seniors) Email: [seniors@sodexo.com](mailto:seniors@sodexo.com) | Phone: 833-977-1759

A Comprehensive Solution



#### PREPARE

Community risk audit and safety assessment



#### PROTECT

Disinfection cleaning, hand hygiene training, inspection and compliance



#### ENABLE

Nutritious to-go/prepared meals and digital technologies



#### SUPPORT

Onsite health communications



#### OPTIMIZE

Physical distancing, space management/planning and efficiency services

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sodexo