In today’s COVID-19 world, “CLEAN AND SANITARY” is a top concern for diners, in fact…

43% say it’s THE most important factor.

SAFEGUARDING KITCHEN OPERATIONS

The Six-Foot Kitchen

Sodexo has always put safety at the front of our operations. Six-Foot Kitchen is our response to our guest’s COVID-19 concerns, with extra precautions added onto our already high standards.

This training program ensures the safety of our guests, our kitchen staff and the foods that they handle. These actions will increase safety awareness in the kitchen and assure you that Sodexo continues to make safety of others our top priority.

Training modules include:

• Personal Hygiene
• Personal Protective Equipment (PPE)
• Cleaning of Contact Surfaces
• Accepting Deliveries
• Food Storage
• Food Production
Sodexo’s Six Foot Kitchen Training Program

PERSONAL HYGIENE
The training is aimed at basic personal hygiene for our employees, including handwashing, cleaning cell phones and electronics and measures for cleaning personal vehicles.

PERSONAL PROTECTIVE EQUIPMENT (PPE)
These lessons discuss the use of face coverings and gloves, as well as information on managing stress and the personal health and well-being.

CLEANING OF CONTACT SURFACES
A comprehensive look at the proper ways of cleaning, sanitizing, disinfecting and sterilizing all food and non-food surfaces, including high touch areas, utensils, dishes, etc.

ACCEPTING DELIVERIES
This module focuses on the food delivery process, contact with delivery personnel and the handling of products received.

FOOD STORAGE
A review of HACCP procedures in food storage, including temperature monitoring and the cleaning of product storage equipment and spaces.

FOOD PRODUCTION
This session covers all facets of kitchen food production, including social distancing measures, employee scheduling, workspace and kitchen flow, and pre- and post-service meetings.

ADDITIONAL SUPPORT
Training is reinforced by signage and spacing guidance posted throughout the back of house, as well as a message to assure guests that their safety is Sodexo’s number one priority.

PERSONAL HYGIENE
PERSONAL PROTECTIVE EQUIPMENT (PPE)
CLEANING OF CONTACT SURFACES
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