As you prepare to restart or increase your facility capacity, Sodexo offers a systematic approach to help you do so safely and confidently. The approach is based on a risk assessment similar to the one implemented in our infection control within a healthcare environment. It will analyse in detail the different areas and the risk level associated to all the activities, and will provide a unique outcome adapted to your people organisation, customers and facilities. Using this proprietary approach developed with best-in-class practices gathered from our team of experts and experience with restarts around the world, you’ll receive a tailor-made advice and proposal to manage the site comeback process smoothly.

We begin with an inventory of the areas and activities existing on the site and review for each of them the specific risk incurred with movement and traffic linked to people coming back. For every risk identified, we then establish solutions for mitigation in your environment. Your assigned Sodexo team will work with you through our clear restart framework and help you address the needs and opportunities that arise in the new day-to-day operations.

### Risk Assessment
Our Risk Awareness Matrix allows our team to identify the risk rate of the location given specific parameters.

### Disinfection Solution Per Area
Based upon the risk assessed in your facility and agreed with you, we provide the appropriate solution.

#### Low
1. Disinfecting of Touch Points
2. Facility Hygiene Solutions

#### Medium
1. Spatial disinfecting
2. Deep cleaning & disinfection
3. Facility Hygiene Solutions

#### High
1. Spatial Disinfecting
2. Deep cleaning & disinfection
3. Hygiene Testing
4. Facility Hygiene Solutions

### Supervision
We will provide the right supervision model to ensure:
- Employees Training & Safety
- Work Completion
- Inspection Analysis & Reports

Processes that give you the confidence to say, “Yes, it’s time to be back on full capacities again.”
Establish Disinfection Solution for Every Level of Risk

High Risk
- closed spaces, reengineer the service delivery, isolation protocols

Medium Risk
- limit flows of people, minimize cross contamination, implement physical distancing

Low Risk
- disinfecting of touch points and facility hygiene solutions

Supervision and Reporting
- Essential employee training
- Ensure employees safety
- Hygiene testing
- Insightful analysis and reports

Learn more about Sodexo’s ad hoc consultancy based on risk assessment and complete range of programming at www.sodexorise.com or contact us at energyandresources.global@sodexo.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

Creating the solution adapted to your level of risk

When we assess your risk, understanding service delivery before and after the impact, we establish not only how we can reopen and address the needs of our new reality but identify areas of opportunity to rethink the way services are delivered.

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