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.

We provide visibility and transparency of disinfecting operations with our award-winning Site Management System | "Best Enterprise Wide Transformation Project" during OPEX 2020
Establish Disinfection Solution for Every Level of Risk

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

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

www.sodexo.com/rise

Interested in speaking with an expert about services and solutions for your organisation? Find your local Sodexo’s team: https://www.sodexo.com/our-locations.html

contact us online

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

rise with sodexo

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