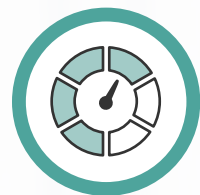




Reopen With Confidence

As you prepare to reopen, 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 protocol in healthcare environment. It will analyse in detail the different areas and the risks level associated to all the activities inside them and will provide a unique outcome adapted of your organisation, associates, 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 process and help you address the needs and opportunities that arise in the new day-to-day operations.



Risk assessment



Mitigation Solution



Framework for Implementation and Control

Processes that give you the confidence to say, "Yes, it's time to open again."

3 Solutions To Respond To Different Levels of Risk

1

Risk Assessment

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

2

Disinfection Solution Per Area

Based upon the risk assessed in your facility and agreed with you, we provide the appropriate solution

Low

1. Touch Points disinfecting
2. Facility Hygiene Solutions

Medium

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

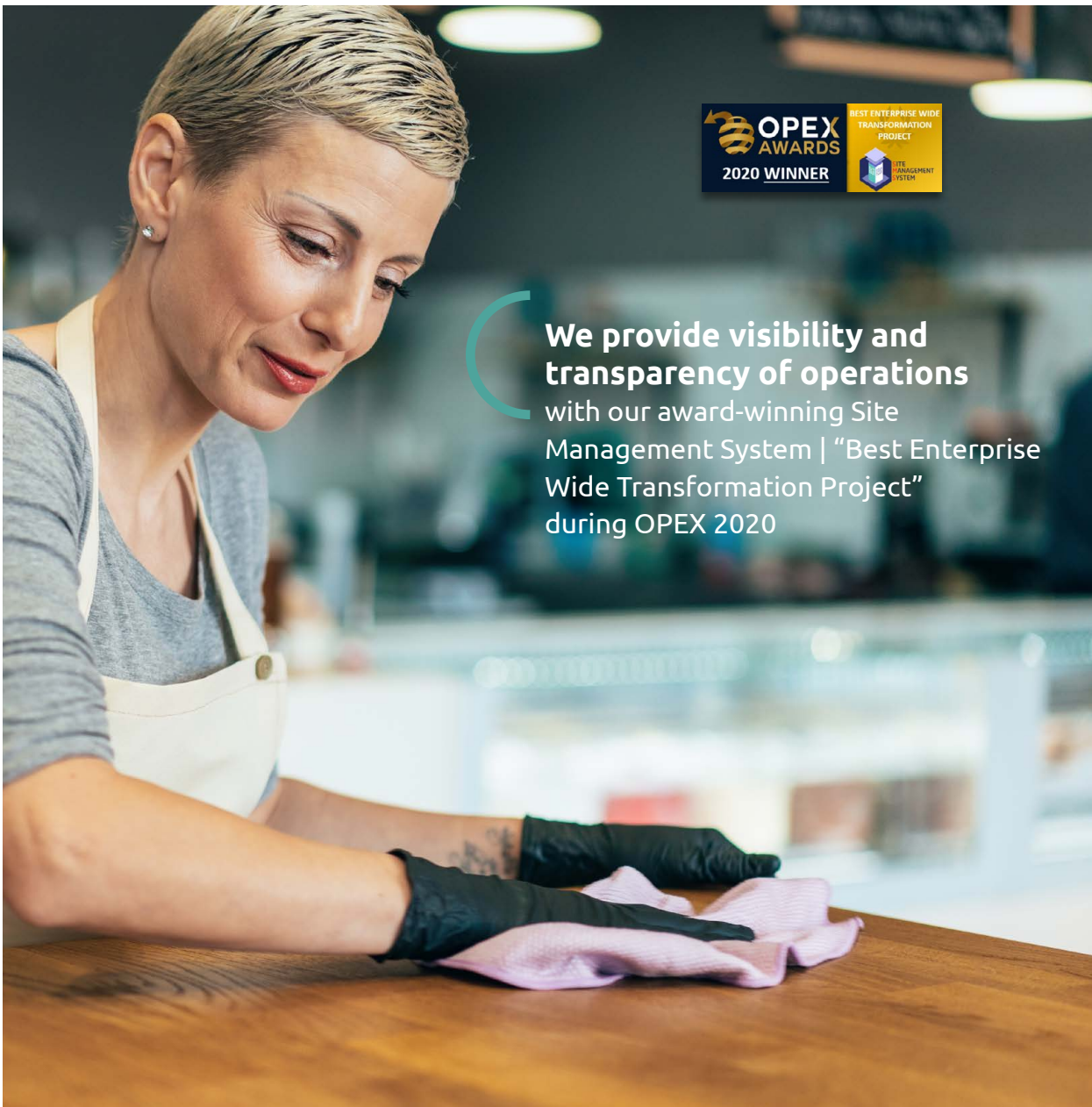
High

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

3

Supervision

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



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

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.

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**
touch points disinfecting 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 sodexorise.ca
Email: canada@sodexo.com | Phone: 1-877-632-8592*

Solutions to start and stay strong



PREPARE
Site and employee restart



PROTECT
Enhanced cleaning 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

