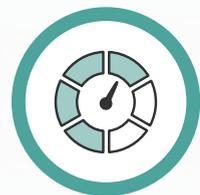




Reopen with Confidence

As you prepare to reopen, Sodexo offers a systematic approach to help you do so safely and confidently. It's a thorough and a consultative approach that is customized to the unique requirements of your organisation, associates, customers and facilities. Using our proprietary approach developed with best-in-class practices gathered from our team of experts and experience with restarts around the world, you'll receive advice, support and purposeful direction to manage the site comeback process smoothly.

We begin with a joint review to understand the essential services for you, supported by a risk assessment and a planning of the waves to welcome your employees; we then establish ad hoc solutions to mitigate for the potential risks your environment faces taking into account the level of capacity of your facility throughout the coming weeks. 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



Scenario preparation



Assess critical activities

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

Disinfection services that consider every opportunity for growth.





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

www.sodexo.com/rise

Seizing the Opportunity

When we assess your service data from before and after the impact, we establish not only how we can reopen and address the need of our new reality, but identify areas of opportunity to push your business forward business forward, aligning your solutions with key departments such as HR, IT, FM and HSE.

Return to Work Preparation



Risk assessment



Scenario preparation



Assess critical activities

Establish a tailor-made reopening plan to ensure your employees return in confidence

- Progressive ramp up of the capacity through the different weeks
- Evolution of service delivery to align with the demand and actual capacity
- Clear operation plan to ensure all protocols, equipment and PPE are implemented

Supervision and Reporting

- Essential employee training
- Ensure employees safety
- Timely work completion
- Insightful analysis and reports

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

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