COVID-19 SODEXO RESPONSE

Cleaning, Sanitization, Decontamination

COVID-19 has disrupted national & global communities in an unprecedented way over the last several weeks. On March 11, 2020, the World Health Organization (WHO) declared the rapidly spreading outbreak a pandemic.

Sodexo’s priority during the ongoing public health emergency caused by Coronavirus disease (COVID-19) is to help prevent the spread of the virus and protect customers and employees while minimizing impact of our response on clients’ mission and operations. Sodexo’s Healthcare, Facility Management, Safety Compliance, Disaster Management and Procurement experts are jointly leading the organizational effort to train, equip and mobilize teams to support clients in responding to the threat and impact of COVID-19.

Response Measures
Sodexo has ramped up and invested in several critical capabilities to rapidly prepare its personnel and other resources for the demands arising from COVID-19 response over the coming weeks and months. Key among these are highlighted below:

- **Compliance Expertise.** We have adapted, and verified compliance of, our standard operating procedures (SOPs) to the CDC’s COVID-19 Cleaning Guidelines for affected facilities. Our team/project lead possess the guidance and knowledge to tailor CDC-compliant cleaning and decontamination services to best suit the scope and needs of your facilities, customers and stakeholders. As a company committed to delivering Quality, we will work to your satisfaction and ensure all guidelines recommended by CDC for sanitizing or decontamination have been applied.

- **Training and Equipment.** Our workforce includes trained and experienced housekeeping and aseptic cleaning staff qualified for immediate assignment of duties; the size and skillsets of these teams are being augmented to provide more advanced and specialized services from day-1 of being assigned to a facility decontamination project. Our teams are and continue to be:
  - Trained in specialty procedures and products to provide professional Deep Cleaning, Sanitization and Advanced Decontamination services in units like inpatient rooms and surgical rooms and other high and low utilization areas exposed to touch.
  - Equipped with the necessary personal protection equipment (PPE) and trained in its proper and consistent use, to ensure their safety in performing these services/tasks.

- **Established vendor networks.** Our extensive and stable supply chain, built through years of proven industry relationships at national and regional levels, will help us source the cleaning products and chemicals necessary for decontaminating/disinfecting facilities. The ability to stock/replenish our warehouses with essential cleaning, sanitization and decontamination equipment and supplies in the required quantities allows us to more efficiently deploy resources, as needed, to meet clients’ needs regardless of scale: a room, a floor or the entire building.

CAPABILITIES OVERVIEW.
Sodexo’s scope of services include:

- **Cleaning and Sanitization (Standard).** Our custodial workforce is trained and experienced in providing routine professional cleaning and sanitization services. Our industry-standard methods and practices will continue to be used to fulfill the approved scope of work or make additions to the cleaning frequency and/or priority areas.
  - Additional cleaning and sanitization: We can send additional manpower on request on a specific site for a specific time to cover a requirement of additional cleaning and sanitization. (follow-up for the rest)

- **Decontamination (Advanced).** Custodial staff trained in standards and procedures for Advanced Decontamination will be equipped and assigned to safely use techniques for eliminating pathogenic microorganisms through this service. These services are available for single spaces, low-usage, and high utilization areas. We service rigs, kitchens, and any areas directly exposed to touch within the work environment.
  - Decontamination (advanced): Based on our SOP we can provide decontamination services after 12 air exchange or after 72 hours waiting period. We have trained our staff on the required Standard Operations Procedure to allow them to work safely but also effectively. Those services are available for single spaces, low-usage rooms, office floor, or restaurant / kitchens where the utilization of other methods may be challenging due to the food products and cooking tools. We can provide the service onshore or offshore.
  - Upon request, we could study sterilizing rooms for a large building. Due to the equipment required this process will be quoted only on request.

To learn more about these services and to receive a quote, contact +1 (833) 977-1761