



# SAFETY IS OUR PRIORITY

Sodexo understands that the health and well being of your employees, vendor staff and visitors is your key priority. Which is why we bring to you, a set of solutions for immediate and incremental deployment in accordance with the level of the outbreak in each of your facilities.

## FACILITY MANAGEMENT SERVICES

### CRITERIA TO DECIDE TYPE OF DISINFECTANT CLEANING

What will help you decide on the kind of disinfection or sanitization services?

Here are the key pointers:

- Staff working during the shutdown reported sick with symptoms of COVID-19
- A contracted employee working during the shutdown reported sick with symptoms of COVID-19
- Visitors reported sick with symptoms of COVID-19

### IF YOUR ANSWER IS

- **NO** → Preventive Disinfectant Cleaning
- **YES** → Reactive Disinfectant Cleaning

# PREVENTIVE DISINFECTANT CLEANING

- Disinfection to prevent the spread of COVID-19
- Trained personnel to carry out disinfection
- Usage of sanitized PPE and ladders before and after
- Focus on high touch surfaces

TOOLS FOR DISINFECTANT CLEANING		EQUIPMENT	
<b>CHEMICALS</b> VIREX II 256 or PEROXIDE (JOHNSON DIVERSEY)      OR      20 NEUTRAL DISINFECTANT (ECOLAB)		<b>EQUIPMENT</b> 	
		<b>PPE</b> 	

# REACTIVE DISINFECTANT CLEANING

- Mitigate the spread of infection and make contaminated spaces available for use again post disinfection
- Risk assessment of areas to be cleaned
- Buddy system of 2 people with strong supervision
- Cleaning hard and high touch surfaces

TOOLS FOR REACTIVE DISINFECTANT CLEANING		PPE	
<b>CHEMICALS</b> VIREX II 256 or PEROXIDE (JOHNSON DIVERSEY)      OR      20 NEUTRAL DISINFECTANT (ECOLAB)		<b>PPE</b> 	
			
<b>EQUIPMENT</b> 			

# FOOD SERVICES

Food preferences and the culture of eating will see a huge transformation as you prepare to get back to work. Keeping the scenario in mind, Sodexo brings to you a **Packed Meal Solution** curated by our experts from the food platform and our HSE approved kitchens.

## HIGHLIGHTS OF THE OFFER:

- An array of regional delicacies
- HSE approved kitchen
- No contact food delivery
- Healthy, fresh and nutritious meals
- 24/7 food availability (breakfast, lunch and dinner)
- Microwaveable, disposable packaging



Sodexo has been on the front lines of COVID-19 response since it first emerged. By working with our clients and mobilizing all of our employees, we can help to prevent transmission of the virus.

## CONTACT US

For more information, reach out to us at [Bdindia.IN.APAC@sodexo.com](mailto:Bdindia.IN.APAC@sodexo.com)

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