



IMPROVING QUALITY OF LIFE AT YOUR CAFETERIA



COVID-19

We're in this together

“

One thing is certain:
when the world starts moving
again, our mission to improve
quality of life will be more
relevant than ever.

| Sophie Bellon

Chairwoman of the Board of Sodexo



Christophe Airault • 1st
Senior Vice President at Sodexo
6d • 🌐

Quand nos clients exercent des activités essentielles, chez **Sodexo** nous à leurs côtés en adaptant constamment nos services et en prenant soin de employés. Merci à **Sonia Saidi, Dominique Guertin et Aymeric Halbi** ...see more

[See translation](#)

Denis Machuel • 2nd
Chief Executive Officer of Sodexo
4d • 🌐

If this crisis has a lesson to teach us already, it is by bringing to light the extraordinary value of the jobs done by those in the service industry. For several weeks, our teams have been working tirelessly in the field, under exc ...see more

[See translation](#)

Juvé Mathias • 2nd
Directeur Régional chez Sodexo & Sogeres
1w • Edited • 🌐

La **#Solidarité** bat son plein dans le Sud-Ouest et notamment en Dordogne ! Il y a 10 jours, le Service de Restauration **Sodexo** de l'**HÔPITAL PRIVÉ** ...see more

[See translation](#)

Sean Haley • 2nd
Chairman at Sodex UK & Ireland, FRICS
1w • 🌐

Over the past couple of weeks we have all felt the impact of the COVID-19 outbreak both on our professional and our personal lives. ...see more

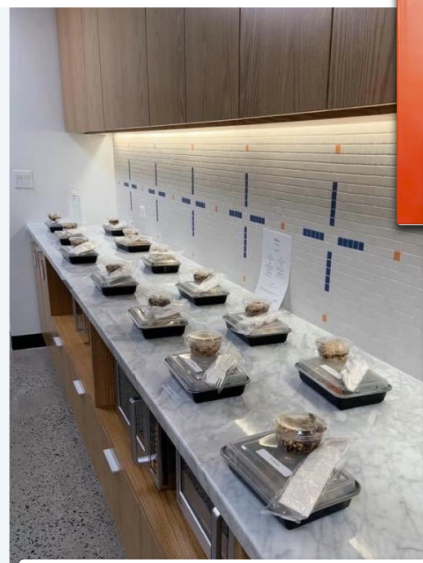
Christophe Airault • 1st
Senior Vice President at Sodexo
3d • Edited • 🌐

Chef Enzo and **Shivang Puri, MBA** care about our clients! In order to support people who still go to work during this difficult period and who don't want to queue after work at their grocery stores, we at **Sodexo** propose to them at their workplace a full range of take-away grocery and convenience items. **#sodexotoronto #sodexGTA #sodexocanada**

Juvé Mathias • 2nd
Directeur Régional chez Sodexo & Sogeres
2w • Edited • 🌐

Tout en conservant un stock nécessaire pour nos propres besoins et ceux de nos équipes "Santé" et "México-Social" des marques **SOGERES** et **Sodexo**, l'équipe de **Marilyne Catrin** à la Cuisine Centrale de **#Terres de Cont** ...see more

[See translation](#)



Roger Stéphane • 2nd
Directeur Général France chez Sodexo Entreprises
3d • 🌐

Très belle initiative de nos équipes à Toulouse qui ont partagé les œufs de Pâques qu'ils avaient créé avec leurs collègues du segment Hôpitaux Cliniques de la région qui sont actuellement en première ligne dans la bataille en cours. Toutes ces actions de partage entre nos collaborateurs redonnent du sens à l'Esprit d'équipe, une des valeurs fondatrices de notre Groupe et me rendent très fier.
Merci à tous.

[See translation](#)



Sodexo
632,502 followers
1w • 🌐

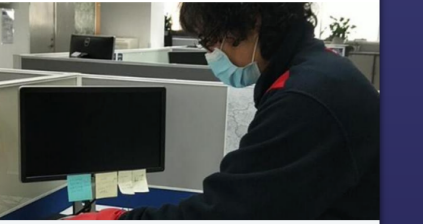
Frontline medical workers, security personnel, pharmacists, people who work in facilities management such as Sodexo employees, and many more, are working around the clock to wipe off COVID-19 and keep us all safe and healthy. Let's thank these superheroes for their incredible efforts, and do what we can - wash our hands, have good hygiene and practice social distancing - to lessen the burden on them.

#COVID19 #SodexoIndia #SodexoAPAC



Sunil Nayak • 2nd
CEO - Corporate Services Worldwide at Sodexo
2w • 🌐

Our CEO, DenisMachuel, shares how Sodexo team members are working together to preserve the **#health** & **#safety** of the communities we serve. More info: <http://ow.ly/wb2Y102cQDO> **#Coronavirus #Covid19**



Sodexo's Actions to Mitigate Impacts of Coronavirus (COVID-19)
sodexo.com

One crisis – thousands of heroes

Sodexo
632,503 followers
2w • Edited • 🌐

Nous remercions toutes nos équipes qui sont mobilisées pour faire face à cette situation exceptionnelle à laquelle nous sommes tous confrontés. C'est grâce à votre engagement et à votre dynamisme à toute épreuve que nous pouvons assurer une continuité de service sur l'ensemble des lieux où nous intervenons : dans les hôpitaux et cliniques, les crèches, l'aide à domicile, les établissements médico-sociaux, nos institutions, les établissements pénitentiaires...

Votre mobilisation au quotidien fait notre fierté.

Restons mobilisés et vigilants, tous ensemble.
AMELIS groupe SODEXO Crèche Attitude - Groupe Sodexo

[See translation](#)

Corinne HIRSCH • 2nd
2w • Edited • 🌐

"Une armée marche sur son estomac" - N. Bonaparte

Même par ces temps compliqués, il est hors de question d'abandonner nos clients!
Nos courageux collaborateurs continuent d'œuvrer dans le respect des règles d'hygiène et de sécurité draconiennes afin de garantir une continuité des services de qualité de vie au sein des entreprises.
Le mot d'ordre : show must go on (very safely!)
Ne le dites à personne, mais une petite surprise attend nos équipes en fin de service ;)



Roger Stéphane • 2nd
Directeur Général France chez Sodexo Entreprises
2w • 🌐

Photo de la fille d'un de mes collègues et de son équipe qui se battent pour nous.
Il n'ya rien à rajouter.



Christophe Airault • 1st
Senior Vice President at Sodexo
1w • 🌐

Across Canada, our **Sodexo** people do whatever is right to help the ones in need. Here Chef **Ian Bilodeau** at **Musée canadien de l'histoire** and his friend **Rosie** donate all of our gloves to the incredible staff of **The Ottawa Hospital!**



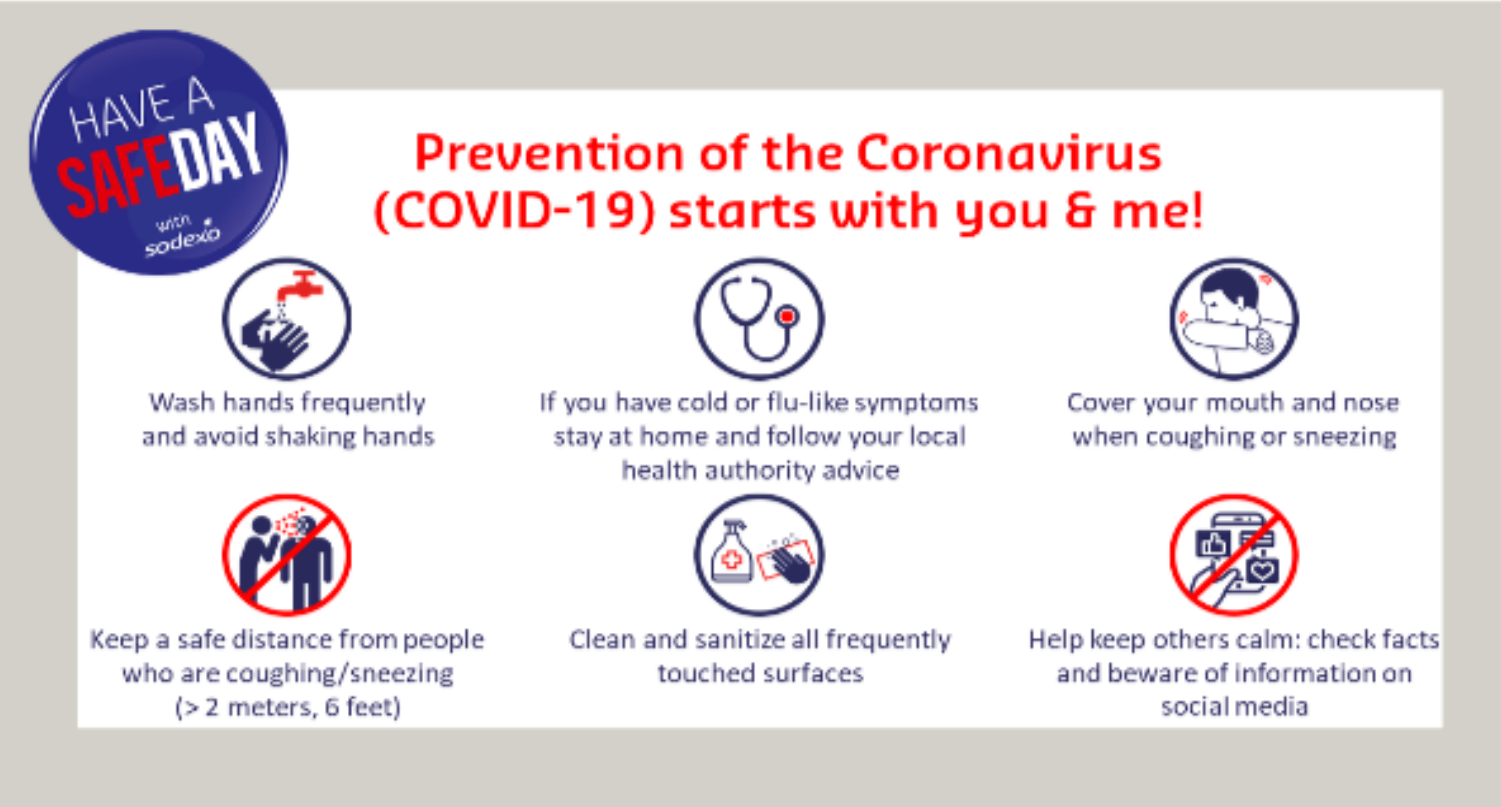
Valérie CHAPY • 3rd+
Assistante spécialisation marketing/communication
1w • Edited • 🌐

Un coup de chapeau pour nos collaborateurs qui assurent la restauration dans les centres hospitaliers, les EHPAD, les ESAT et maisons de retraite. Un grand merci à nos collaborateurs de la filiale Education **Sodexo SOGERES** du secteur de **David Rémy** qui prêtent main forte aux équipes de restauration, notamment du centre médical **Georges Coulon** au Mans, du foyer résidence **Marcel Lebreton**, de l'EHPAD **Jeanson** à Angers ou bien encore de l'ESAT de **Blain**.




REMEMBER


Prevention of the Coronavirus (COVID-19) starts with you & me!





HAVE A SAFE DAY
with sodexo


Prevention of the Coronavirus (COVID-19) starts with you & me!


- 

Wash hands frequently and avoid shaking hands
- 

If you have cold or flu-like symptoms stay at home and follow your local health authority advice
- 

Cover your mouth and nose when coughing or sneezing
- 

Keep a safe distance from people who are coughing/sneezing (> 2 meters, 6 feet)
- 

Clean and sanitize all frequently touched surfaces
- 

Help keep others calm: check facts and beware of information on social media

Agenda

- Context
- Sodexo`s Focus Are to Deliver Safe and Hygienic Meals
 - › Pre-Opening Activities
 - › Menu review
 - › Staff Screening
 - › Supply & Raw Material
 - › Food production
 - › Services at Cafeteria
 - › Enhanced Sanitation
- How Can you Help us
- Sodexo`s Packaged Meal Solution
- Sodexo`s Convenience Offer

CONTEXT

Over the last few weeks – or even the last few months for those of us who are based in Asia – the world as we knew it has changed drastically. In these unprecedented times there are number of uncharted challenges for us all, individually and collectively.

Around the world, Sodexo service professionals are at the forefront to keep supplying essential goods, feeding populations, providing - clean, safe and hygienic environment for the operation of infrastructures that are essential to the continuation of our societies in this very challenging context.

Once the pandemic is over how the workplace will change, when the world goes back to normal is yet to be seen. But it's likely that the 'new normal' will include a shift in employee and employer preferences – and the expectation of a more safer and hygienic workplace.

As part of this change in preference, from employer standpoint you will observe a major shift in the attitudes of employees at large, creating elevated awareness of altered beliefs about personal and environmental hygiene, health, social relations, travel and crisis preparedness. On the professional front they will certainly look up to their organizations of creating and maintaining a more hygienic and safer work space for them.

In this regard we understand the expectations coming our way, to ensure your Food environments are completely safe and hygienic for easy employee use

As a result, Sodexo has established a **Global Covid 19 Response Team** that is monitoring the situation regularly across geographies where we are present. And in no time this team has been able to develop Covid 19 Food Services SOP's, Training Program, New offers, Communication, Service Strategies and to deliver the appropriate range of services for your facility when the businesses start operating.

Today we would like to present you with Sodexo's Covid – 19 Response For Re-starting your site

Sodexo`s Focus Areas to deliver safe and hygienic meal services

A



Pre-Opening Activities

B



Menu Review

C



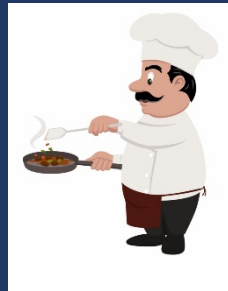
Staff Screening

D



Supplier & Raw Material

E



Food Production

F



Services at Cafeteria

G



Enhanced Sanitation

A

Pre-Opening Activities

Pest Control

- Pest Control & Fumigation Pest control
- Disinfection Cleaning- Cafeteria and kitchen fumigation with VirexII 256 or Peroxide



Ventilation

- Deep Cleaning as per Deep cleaning procedure
- AHU/AC Servicing



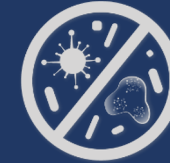
Material Stocking

- Dispose expired stock



Equipment Check

- Initial pre-opening cleaning and sanitization with 200 PPM chlorine of all the equipments
- Servicing of Dish washing Equipment



Measuring devices

- In-house calibration with master probe for certainty
- IR thermometers for instant temperature measurement



Water Portability

- Water Portability Testing on IS 10500 standard(Included toxic substances & heavy metals)



Health Screening

- All Sodexo employees to remain home. They will not be allowed to enter the premises.



Drinking Water

- Encourage Personal bottles
- Use disposables glasses instead of steel or glass



Social Distancing

- Sodexo social distancing guideline & follow "Stay Safe with the 5 Ms" global mandate. Deploy staff in batches
- See next slide for more details



Pre-Opening Activities – Social Distancing guideline

COVID 19 - Social Distancing Guidelines for Sodexo Sites.



Maintain 1 meter distance while interacting with your colleagues



Wash hands regularly and properly. Use Sanitizers regularly. And avoid shaking hands



Practice respiratory etiquette, including covering coughs and sneezes



Clean & Sanitize all frequently touched surfaces



Split the crowd during TBTs & essential awareness sessions



Minimize the seating arrangements in cafeteria (if possible per table 2 pax)



Incase you are sick, report to your supervisor & onboard doctor immediately



Monitor the news & follow local authorities health advisories



Avoid using other workers' phones, desks, offices, or other work tools and equipment



If you identify a case, inform people who might have been exposed.



COVID 19 - Social Distancing Guidelines for Sodexo Sites.



Avoid overcrowded spot in the work place e.g. Cafeteria, Auditorium, events etc.



Do not eat in groups, try to have food at less crowded area



Do not board the overcrowded vehicle while commuting to & fro work, if its unavoidable then do not hesitate to use mask, goggles.



Pre-plan the food menu in such a way where we have only minimum staff working in



Limit serving staff in the counter with adequate distance with each other



Ensure not more than 2 staff working at a time during sorting / washing activity



Ensure shift rotations are in place at the serving counters



Ensure 1 meter distance in cash counters where we encounter conversation with customers



Avoid close contacts with vendors and visitors at site



Report any minor health discomfort to your supervisor immediately



Ensure you sanitise the exposed body parts before you touch anything at work or home



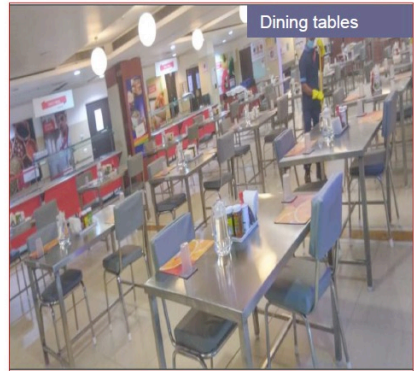
Pre-Opening Activities – Social Distancing guideline



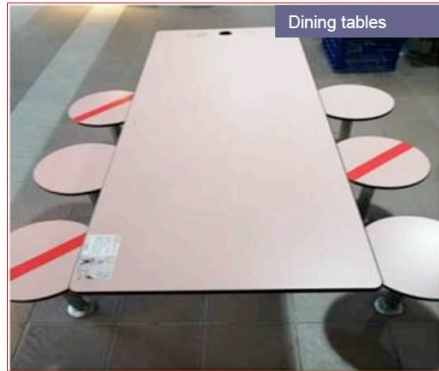
Maintain 1m distance during TBT / awareness sessions



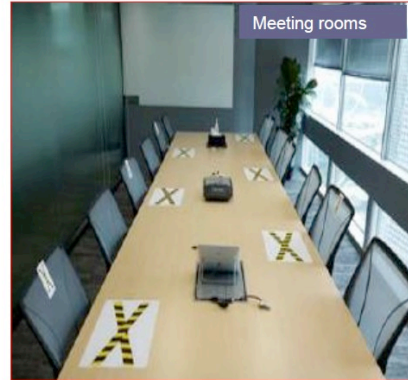
Marking for standing queuing in cafeteria / counters



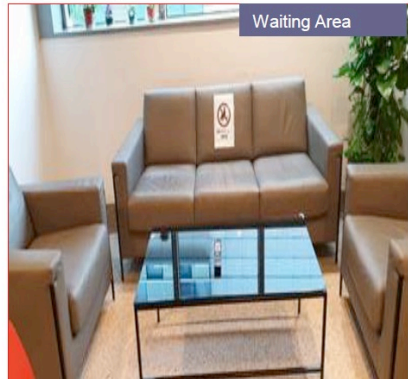
Seating arrangement in cafeteria. 2 pax per table



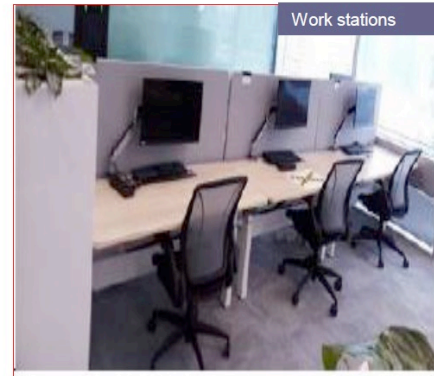
Cross marking on seating areas



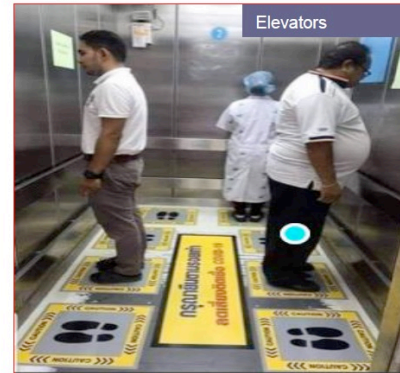
Cross marking for seating in conference / meeting rooms



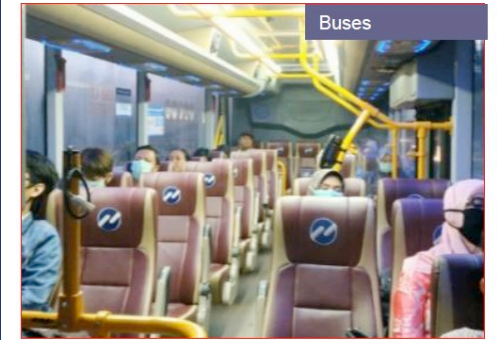
Sofas at Reception & Pantry
Seats crossed out to keep to the 1M distancing



Cross marking for maintaining distance between work stations



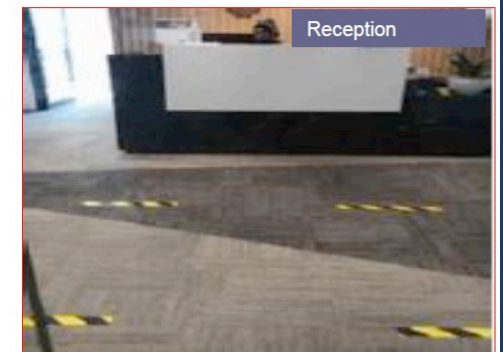
Marking for standing in elevators



Seating arrangement in employee transport bus



Markings near security check



Markings near office reception



B Menu Review

Limited Menu choice

- Reduce overloading in kitchen - Limited menu options to keep preparations simple and minimizing cross contaminations

Immunity Boosters

- Menu designing as per Sodexo immunity booster guideline (Check next page for more details)
- These items would include – ginger, garlic, beetroot
- Introducing detox water

Menu restriction

- Restrict salads, Cold sweets(eg. Ladoo) and cold preparation(eg sandwich) as per FS Covid-19 sodexo guidelines
- Avoid salads and cold foods like plain sandwiches (avoid uncooked foods which can be source of cross contamination)
- Non veg items to be well cooked.
- Remove Buffet for events – only boxed meals

IMMUNE BOOSTING NUTRIENTS

VITAMIN C

Vitamin C helps to strengthen our immune system, aids in collagen production and wound healing.

SOURCES

- Guava
- Kiwi Fruit
- Orange
- Bell Pepper

VITAMIN A

Vitamin A aids production & function of our white blood cells, which is essential for normal immune function.

SOURCES

- Carrot
- Sweet Potato
- Pumpkin
- Kale

VITAMIN B₆

Vitamin B6 contributes to body's production of white blood cells which helps to regulate immune function, helping it respond appropriately.

SOURCES

- Chickpeas
- Egg
- Avocado
- Banana

VITAMIN E

Vitamin E is a potent antioxidant that helps to strengthen our body's natural defence against illness and infection.

SOURCES

- Sunflower Seeds
- Avocado
- Spinach
- Mango

C

Staff Screening

Stay Safe with the 5 Ms

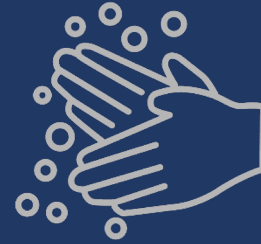


Manage My Health

Temperature check twice a day.

Daily Health Monitoring

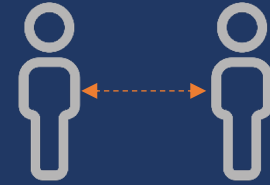
Travel history declaration of employees



Maintain Clean Hands

Handwash monitoring

App to set handwash reminder



Minimize Contact

Unwell employees wont be allowed entry into campus

Shoe Sanitization tray at entrance for Sodexo staff



Mask Up When Unwell

And following local contact procedures for accessing medical resources

Mask Disposable bins



Monitor the News

With Sodexo COVID-19 page on SodexoNet

Colleague Hygiene Recommendation

Everyone is actively encouraged to wash hands more frequently!

▶ Liquid soap application

▶ Intense scrubbing hands for 20 seconds (as below)

▶ Rinse thoroughly

▶ Thoroughly wipe all water off hands with a tissue

▶ Application of 75% ethyl alcohol based hand gel



When to wash



Good 20 second scrub

To Mask or Not to Mask

Masks are Useful Only if Worn Properly



1. Cover the mouth, nose, and chin with the colored side facing out

2. If present, pinch the metal edge of the mask so that it presses gently on your nose bridge



3. Hold only the ear loops and gently lift when removing used mask

4. Dispose masks properly into a bin



5. Replace masks regularly, especially if soiled or wet



6. Wash hands well after disposing of soiled masks



D

Supplier & Raw Material



1

- Suppliers vehicles to be disinfected . All delivery staff to wear masks



2

- Supplier staff will not be allowed into the kitchen



3

- Wiping / disinfection surface of dry groceries packets



4

- All groceries will be held for one day separately before moving into main store where possible



5

- All external packaging will be removed & all vegetables will be washed / disinfected before storage

E

Food Production



1

- Food cooked at safe temperatures to kill all bacteria & virus



2

- Use of calibrated infra-red thermometers only to prevent cross-contamination



3

- Vegetable sanitization at 50 PPM chlorine and treatment with salt & turmeric solution



4

- Fruits sanitization with 50PPM chlorine



5

- Whole like banana & apple etc. treated with vinegar

F

Services at Cafeteria



1

- Social distancing - Demarcation in cafeteria to maintain suitable distance , limit number of people on a tables



2

- Card machines sanitization with single use alcohol based wipes



3

- Improved hand hygiene by POS operator



4

- No self service



5

- Use of disposables

G

Enhanced Sanitation



1

- Surface sanitization with Improved sanitization strength to 200PPM chlorine



2

- Card machines sanitization with single use alcohol based wipes



3

- Drinking water dispensers SS glasses cleanings increased with 200PPM dip duster



4

- Manual ware washing Improved sanitization strength to 200 PPM



5

- Detailed Sanitation guideline given in next slides

Sanitation Guideline for various surfaces



- Wipe with dry duster
- Wipe with a wet duster of Suma tab / Micro-chlore which has 150 PPM solution or Virex II 256 – 4ML in 1 Litter of water.
- Wear gloves & masks while cleaning

3 Times a day

- Wipe with dry duster
- Wipe with a wet duster using Virex II 256 – 4 ml in 1 litre of water or Suma Tabs/ Micro-chlore with 150 ppm concentration
- Wear gloves & masks while cleaning

3 Times a day

How you can help us

Email Communication to your employees on below policy will help drive the message



Establish Social distancing in cafeteria



Encourage Use of personal water bottle



Stagger cafeteria timing to reduce over-crowding



Installation of Auto Hand wash Taps

Sodexo's Packed Meal Solution



Offers an array of Healthy & Nutritious packed meal options curated by our Food Experts from our HSE approved Kitchen's deliver to you with utmost precaution.

1



An Array of Regional Delicacies

2



Contact less Food Delivery

3



HSE Approved Kitchen

4



Healthy & Nutritious Meals

5



Daily Fresh Meals

6



Breakfast, Lunch & Dinner

7



Menu Developed by Experts

8



Microwaveable, Disposable Packaging

Sodexo`s Convenience Offer

Sodexo`s association with `Big Basket Instant` has enabled possibilities to propose convenient food options and selected grocery items for employees at your workplace. A simplified service driven by digital technology to provide take away options to support employees to adhere to social distancing guidelines.

CONVENIENCE RANGE :

Ready To Eat | Lunch boxes | Juices | Energy Bars | Grocery
| Convenience Foods | Fruits | Snacks & Yogurt |
Biscuits & Cookies | Dry Fruits |

Key Highlights:

- > Organised stations in a way that infection risk is minimised.
- > Availability of popular Daily Needs items
- > Implement a specialized, simplified and healthy menu focusing on Grab & Go options, already pre-packaged.

Warm products including
snacks, lunchboxes and
more



Cold products including
chilled beverages,
sandwiches and more



Q&A