Delivering a Powerfully Effective Clean

Infection prevention and disinfection procedures are essential to reduce exposure risk for the people you serve, whether they are employees, residents, students or their families. Our consultative and comprehensive approach to cleaning and disinfection promotes the health and peace of mind of the individuals who drive your business’s success.

Your dedicated Sodexo team will help you assess your disinfection needs based on a risk assessment, establishing a frequency of cleaning, complete inspections to report on cleanliness and perform deep cleaning and disinfection for high-risk areas (such as washrooms, receptions, etc). We also help you prevent transmission between employees & residents with the right guidance on Personal Protective Equipment (PPE) and training.
Comprehensive Disinfection

Whether it’s a preventative measure or reactive to a case of infection, our disinfection programmes help reduce the overall level of contamination in the facility and keep contamination levels to a minimum.

Touch points cleaning

- Risk assessment and thorough analysis of different areas to be cleaned
- Adapted cleaning frequency based on risk level
- Clean all high-touch surfaces (incl. light switches, door handles, desks, chairs, dispensers, toilet seats, etc.)

Establish a Solution for Every Level of Risk

- **High Risk**
  - Deep cleaning and disinfection, hygiene testing (optional), facility hygiene solutions

- **Medium Risk**
  - Touch points disinfecting and facility hygiene solutions

- **Low Risk**
  - Touch points cleaning and facility hygiene solutions

Deep Cleaning and Disinfection
- Benefits from area specific protocols to use the right chemicals and processes to fight against contamination

Learn more about cleaning and disinfection, and Sodexo’s complete range of services at uk.sodexo.com/reopen-and-rise