



PROTECT | DISINFECTION SERVICES

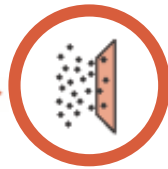
Delivering a clean, safe and hygienic environment

Regulated infection prevention and disinfection procedures are essential to reduce exposure risk at your **oil & gas facilities**. Sodexo's comprehensive approach to disinfection promotes the health and peace of mind of all your employees.

In order to mitigate the risk of COVID-19 at your offshore or onshore facility, your dedicated Sodexo team will help you assess your disinfection needs on top of the regular cleaning and sanitization processes. Based on a risk assessment, we will establish a frequency of deep cleaning and disinfection.



Disinfection carried out by trained teams using standardized **chemicals** (Virex II 256 by Diversey) , **PPE** and **operating procedures**



Spraying and wipe-down of identified high risk areas including **high-touch surfaces** and all kinds of passenger and **transport vehicles**



As an add-on, a customizable **hygiene package** can be provided to your employees with items like gloves, mask hand sanitizer and wipes, to encourage consistent hygiene practices

Whether it's a preventative measure or reactive to a case of infection, our disinfection services help reduce the overall level of contamination in the facility and maintain minimal contamination levels.



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Our processes strictly adhere to infection control standards

To learn more about Sodexo's disinfection services, contact us at sudhanshu.arora@sodexo.com

Preparing for the next normal



PREPARE
Site and employee restart



PROTECT
Enhanced cleaning, temperature monitoring and contactless provision of services



ENABLE
Nutritious-to-go/ prepared meals and digital services



SUPPORT
Onsite health communication and wellness services



OPTIMIZE
Physical distancing, space management/planning and efficiency services

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