Ensuring safety, every step of the way

Independently verified label available through Bureau Veritas

Through unprecedented circumstances, organisations around the globe face a key question: How do we help our people rise with confidence, assured that they’re working in a safe, clean environment?

At Sodexo, we’ve developed a holistic approach to wellbeing readiness, preparing organisations across all industries to assure the safety of our clients’ employees and guests. With dedicated training for employees, robust disinfection and infection control methods, contactless services and more, we rise to any challenge, helping employees and guests greet the new workday with complete confidence.

To solidify our dedication to safety and health for everyone, Bureau Veritas – world leader in testing, inspection and certification – and Sodexo have introduced the “Rise SAFE” hygiene verification label for these procedures and services.

The Rise SAFE label gives additional quality assurance to your employees and guests; an organisation who displays the Rise SAFE label has completed all necessary hygiene steps to ensure a safe environment for all, and passed an audit performed by Bureau Veritas. This serves as independent confirmation of the calibre of your organisation’s efforts.
Reassure your employees and guests with the Rise SAFE label

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Designed to support your business, the Rise SAFE label illustrates your active efforts to minimise exposure to viruses such as COVID-19. Bureau Veritas’ audit of operational protocols and procedures is based on a list of 50 control points including:

Facilities Management & On-Site Services:
- Reception
- Cleaning
- Disinfection
- Security
- Maintenance Services

Adapted Catering Services:
- Space Management
- Physical Distancing
- Contactless Services

“Reestablishing trust among people so they have total peace of mind when resuming on-site work is absolutely paramount. Teaming up with Bureau Veritas, an independent auditor of workplace best practices and measures, is further proof of our commitment to support our clients, consumers and people so they can go back to work in complete confidence.”

Sylvia Metayer
Sodexo Chief Growth Officer
Trusted partnership: Sodexo and Bureau Veritas

A world leader in testing, inspection and certification, Bureau Veritas helps ensure assets, products, infrastructure and processes meet client specifications, standards and regulations, while improving performance in quality, health & safety, environmental protection and social responsibility (QHSE). Bureau Veritas has vetted Sodexo and recognises us for our aligned dedication to solving these challenges.

Safer Workplaces for a Better Tomorrow

With the Rise SAFE label, your business’s people-first mindset is clearly communicated to the people you serve. This builds confidence that your operations use independently verified processes that stringently adhere to local legislation and standards.

Putting People First with the Rise SAFE Label:

- Reassure those you serve, building the trust of your guests and staff
- Rise SAFE comes from an independent audit carried out by a world leading testing, inspection and certification firm, who are best placed to assert the validity of our protocols and measures
- Workplaces are audited based on a list of 50 control points, providing independent assurance that processes have been followed
- Highly visible label stickers are placed throughout the workplace following the audit
- Rise SAFE is an independent review in conjunction with the work done by the Sodexo Medical Advisory Council

How Does It Work?

If your organisation benefits from our hygienic processes and protocols, you can apply for this label. Following your application, your location will be audited by Bureau Veritas inspectors to achieve the Rise SAFE label. After a successful audit, you will be permitted to display the Rise SAFE label at your places of operation.

Learn more about Sodexo’s complete range of services at ie.sodexo.com/reopen-and-rise

Solutions to start and stay strong

PREPARE
Site and employee restart

PROTECT
Enhanced cleaning, temperature monitoring and contactless provision of services

ENABLE
Nutritious to-go/prepared meals, food cards and digital services

SUPPORT
Health and wellness services

OPTIMISE
Physical distancing, space management/planning and efficiency services