

Highlights...

INTERNATIONAL

“Efficiency@sea” breathes new life into offshore units

Better quality of life by improving the attractiveness of their employees' offshore living environments is crucial to clients' ability to recruit, retain and engage a skilled workforce. To respond to employees' increasingly demanding expectations for comfort and privacy on-board offshore work sites, Sodexo introduced the “efficiency@sea” solution, which optimizes limited space on-board while improving amenities by providing soundproof cabins, comfortable recreational and relaxing facilities, functional kitchens and pleasant restaurant environments.

Efficiency@sea complies with the latest safety standards while improving social interaction among crew, providing smoking and non-smoking TV lounges and quiet/reading rooms and improving laundry rooms and corridors. Refurbishment includes consulting, design and project management and is carried out offshore to avoid interruption to drilling operations.

Certifications

Certifications earned by Sodexo in **Chile** include ISO 9001 (quality management), 14001 (environmental management), and 18001 (health/safety management) at the **Antofagasta Minerals** “Pelambres Division” site and NCh2861 – HACCP⁽¹⁾ for the **Yamana Gold Inc.** Minera “El Peñon Project” and **BHP Billiton**'s Minera Escondida – “Villa Cerros Alegres Division”.

In the **United Arab Emirates**, Sodexo earned **ISO 14001 environmental certification** for its entire foodservices business, reflecting progress made in reducing the generation of food and material wastes and lowering consumption of electricity, water and vehicle fuel.

CHILE – SAFETY CULTURE REFLECTED IN RESULTS

Sodexo was honored by “**Mutual de Seguridad**” for five million hours worked with no lost time accidents on the **AngloAmerica** “Los Bronces Escondida Villa Hills”

mine site where more than 400 employees work. Sodexo also was recognized for achieving four million hours with no lost time accidents at both the **BHP Billiton** “Villa Cerros Alegres Minera Escondida” and the **Antofagasta Minerals** “Los Pelambres” sites. The recognitions reflect the progress in creating a culture of prevention throughout the organization through the systematic improvement of safe behaviors.

NORTH SEA AND INDIA – NEW RECOGNITION BY THE BRITISH SAFETY COUNCIL

For the 14th consecutive year, the expertise in health and safety management systems of Sodexo teams working on North Sea remote sites earned the prestigious “**International British Safety Council Award**”. In addition, Sodexo teams in India also received this award for the first time after scoring 57 out of a possible 60 points. The awards reflect the HSE performance at Remote Sites operations around the world.

QATAR – FACILITIES MANAGEMENT SERVICES IMPROVE SAFETY PERFORMANCE

ExxonMobil recognized the excellent safety record achieved by Sodexo since starting its facilities management services contract in Qatar in June 2011: 265,000 hours worked with no lost time incidents. Among the major challenges met by the 63-member on-site team: deployment of a particularly difficult service of exterior window cleaning at the client's 16-floor headquarters and the implementation and management of a common safety culture integrating subcontractor staff. Services provided at the headquarters and research center include managing the technical hotline, equipment maintenance, janitorial services, pest control, landscaping, visitor reception, vehicle fleet management, mail delivery and management of file/copy rooms and conference space.

RUSSIA – HSE PERFORMANCE

Salym Petroleum Development NV presented Sodexo with a diploma for high Health, Safety and Environment standards, reflecting the strong performance and zero lost time incidents since the beginning of the contract in March 2010.

(1) **HACCP (Hazard Analysis Critical Control Point)**

A management system for controlling food safety through the prevention, elimination or reduction to an acceptable level of any biological, chemical or physical risk. Created in the United States, HACCP has been institutionalized in the European Union and in many countries.