





PRIORITY

Restart operations as quickly as possible with appropriate Health, Safety and Hygiene conditions









WHAT IS IT?



Restart your Business with BV is a suite of solutions to meet the needs of all sectors of the economy as they reopen for business.

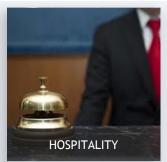
It addresses the specific risks to all places where people live and work, by **training teams** effectively on hygiene good practices and **assuring that protective measures are properly set up and implemented in a transparent way.**



BUSINESS

B2B2C

Provide reassurance to the end-consumer











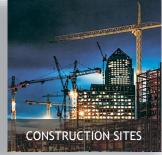


B2B PRIVATE

Verify that protective measures are properly implemented







B2B PUBLIC

Support the restart of activities by verifying compliance with protective measures













HOW DOES IT WORK?



DEFINE THE LIST OF CONTROL POINTS

You can either use Bureau Veritas'
ready-to-use checklists or
customize them with the support
of our specialists
according to your specific needs.



CONDUCT THE AUDIT

Global coverage with possibility to conduct both remote audits and/or field audits. thanks to our best-in-class digital solutions



GRANT THE LABEL

Possibility to use

Bureau Veritas' standard label or
to design your own label
with a dedicated branding.



ONE SINGLE REPOSITORY

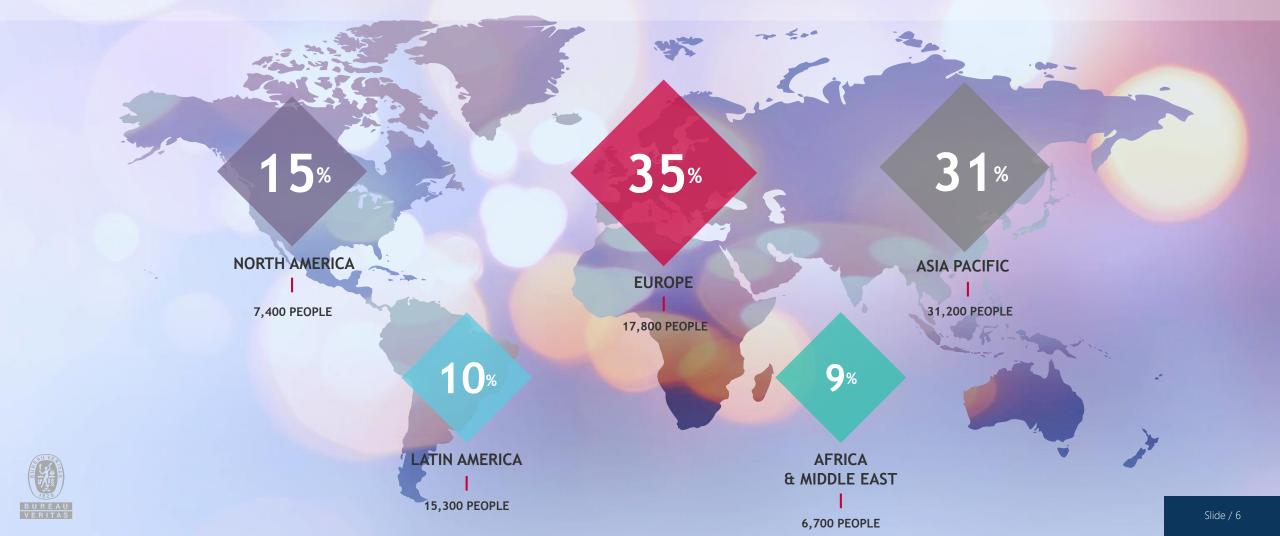
All the results of our audits will be gathered in an official central repository where the data will be available for you to easily connect your systems with them and use the information in your own websites or applications (open data model).





OUR GLOBAL PRESENCE

WITH 75,000+ PROFESSIONNALS ACROSS THE WORLD,
BUREAU VERITAS CAN SUPPORT YOU IN MORE THAN 140 COUNTRIES





TECHNICAL SCOPE

Our Checklists were developed by a

Group of Health, Safety and Hygiene
Experts

based on Global most recognized

Best Practices and Recommendations
related to Preventive Measures
to be applied for a
safer business restart after
COVID-19 lockdown period







A FULLY DIGITAL



REMOTE AUDITS

Remote audits can be performed by Bureau Veritas thanks to digital tools, enabling a first fast and efficient verification



DELIVERABLE

PROVISIONAL LABEL GRANTED FOR 60 DAYS





FIELD AUDITS

Each remote audit has to be completed within 60 days by an un-announced on-site field verification performed by Bureau Veritas



DELIVERABLE

CONFIRMATION OF LABEL





A FULLY DIGITAL



AUDIT

- Ready-to-use checklists
 designed by Bureau Veritas or
 possibility to customize your
 control points
- Remote and / or field audit performed by BV auditors via Bureau Veritas' audit software
- Certificate generation with associated label



VISIBILITY

- A public website for traceability of labels
- A customizable executive dashboard to manage the level of compliance of own network (hotels, restaurants...)





DIGITAL PLATFORM

TO MANAGE THE LEVEL OF COMPLIANCE OF YOUR OWN NETWORK

- Real-time visibility of your sites: compliance monitoring & consolidation
- Drill down until non conformities identified during inspection / audit
- Pre-defined group of KPIs with flexibility for customization







DIGITAL PLATFORM

TRACEABILITY PORTAL TO GIVE VISIBILITY ON THE GRANTED LABELS

- Open Web Portal to promote transparency of Labeling Program
- Open data model for easy connection with your own digital platforms









COMMERCIAL REFERENCES



Client:



Countries: Global

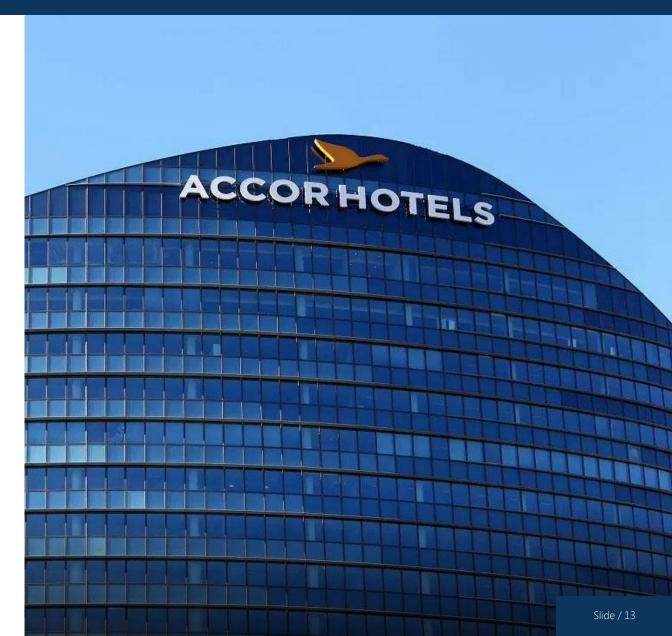
Segment: Hospitality

Description:

Accor and Bureau Veritas launch a label based on sanitary measures to support the return to business in the hospitality and restaurant industry

Operational guide to all stakeholders in the hospitality industry, enabling them to rigorously apply the health and safety recommendation of authorities (WHO, Health Ministry etc), both in guest services spaces and in back office and catering spaces







Client: GRAN MELIA

Countries: Global

Segment: Hospitality

Description:

Global Safe Site certification services, based on "Stay Safe by Melià" labeling program designed for site verification of higiene and protective measures, in more than 40 countries.

The label has been designed specifically due to the COVID-19 pandemic.







Client: SUCA

Countries: Colombia

Segment: Public Buildings

Description:

Promotion and prevention services including technical assistance and evaluation of Biosafety protocols required by the Colombian Government for SURA clients. The global contract include more than 6000 clients of SURA in the segment of SOHO (Small office, home office), specifically 1117 clients for biosecurity COVID-19 verification







Client: BALEARIA

Countries: Spain

Segment: Transport

Description:

Health, Safety and Hygiene verification and Covid-19 Surface testing on 12 ferrys and 2 passengers terminals







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A FULLY DIGITAL



SCOPE: GLOBAL GENERIC INSPECTION

CHECKLIST





Global Inspection Checklist

Market Sector: All Segment: Mass-Market & Large Clients



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SCOPE: GLOBAL GENERIC INSPECTION

CHECKLIST

This **Global Generic Inspection Checklist** has been developed by a Group of Health and Safety specialists based on global best practices and recommendations related to Safety and Hygiene preventive measures to be

PROCESS:

Employee Protection

Are workers discouraged from coming to work if they display symptoms?

applied after COVID-19 lockdown period

Is there a preparedness plan in place to prevent infection at gatherings (e.g. number of attendees, PPE, etc.)?

Is there a response plan in place in case an employee becomes ill at work or tests positive? (Isolated, transferred to care etc.)

Does the manager of any infected, or potentially infected, employees assesses the risk of potential contamination and infection of other co-workers on site during the previous 2 weeks and inform the persons concerned?

Does the manager arrange specific cleaning for decontamination of the areas which any infected or potentially infected person may have come into contact with (includes employees or public)?

Knowledo

Does the site manager receive regular information on COVID-19 related regulations / quidelines?

Social Distancing

Have the organization and operational processes been adapted in order to reduce risk of infection of workers, customers or public (e.g. working shifts,

Have social distancing measures been put in place?

ayout of the workspace or the public area, etc.)?

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CHECKLIST

Are the schedule of working hours and the size of the working teams adapted n order to limit interactions?

Are the spacing measures between people specified by display, marking (floor, places...) or oral/written instructions in each shared area?

is the organization of the flow of people on site adapted and managed in order to limit the need for people to come into unnecessarily close contact?

is the number of people simultaneously present in each zone limited in order to reduce the risk of interaction?

Where relevant, are additional physical barriers (screens, temporary partitions, etc.) installed to reduce air flow and direct contact?

lanagement

oes management provide periodic updates to their teams on changes to the atus of the situation (e.g.; regulations, requirements and recommendations di immediate actions if any....) to ensure the adequacy of the control easures taken and adjust them if necessary?

PE

the use of PPE / facial masks compliant with local regulations?

ining

as staff been trained on COVID-19 preventative measures, including hygiene easures, use of PPE, social distancing and management of sickness, and any ther local regulatory requirement?

ACILITIES:

quipment

air conditioning maintained / operated according to local requirements any) or to WHO recommendations?

payments are made on-site, are bank cards and contactless payments referred and promoted?

physical transactions or interactions occur on-site, are alternatives iplemented to avoid contacts or minimize risks of contamination?

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E: GLOBAL GENERIC INSPECTION

HECKLIST

operated according to local requirements (if one?

nd hygiene protocols been updated to 9 pandemic?

actors been trained? / Was a training session and contractors?

es correctly implemented on site?

ools and utensils increased, and is the cleaning mendations?

60°C minimum or with an alternative validated

pliant with recommendations and available for

10

0

Is the frequency of surface cleaning increased, and is the cleaning technique compliant with recommendations?

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THE LABEL







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THE LABEL





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