

What's the Deal with the Seal?

Get Back to Business with the **WELL** Health Safety Rating

What if you could know if a building was healthy and safe before stepping inside? With never a more critical time to focus on health, that's exactly the intent of the new WELL Health-Safety Rating.

An evidence-based designation, backed by the International WELL Building Institute (IWBI), this annual Rating verifies that a building or space has taken the necessary steps to prioritize the health and safety of those who come through its doors - whether employees, students, patients, shoppers/customers, visitors or others. Achieving the WELL Health-Safety Rating makes our shared spaces safer, giving us all confidence in re-opening our businesses and communities.



How the WELL Health-Safety Rating Stands-Out:

Fast-paced approval process

Affordable

Applicable for any type of facility

Powered by research and experts

Validated by comprehensive review

Little Can Help:

As early adopters of the WELL building movement, along with our experience implementing WELL in our own offices, Little knows how to make your pursuit of the WELL Health-Safety Rating efficient so you can get back to business. We'll ask the right questions, listen to understand your goals, and leverage our expertise to align the appropriate features for you.



Cost to Achieve Your Health-Safety Rating Seal:

\$2,730 - For a Small Business (less than 50 employees and 10 million in revenue)

\$4,200 - For a Standard Business (most businesses)

\$2,500 - For a Building/Space that is Already WELL Certified

**Bulk Pricing Available for Multiple Project Locations

The Rating is keenly focused on 22 of the Facilities Operational and Management Features of the WELL Building Standard. To achieve the annual Rating, all you need is 15 of the following:

ALL YOU NEED IS 15

CLEANING AND SANITIZATION PROCEDURES

- Support Handwashing
- Reduce Surface Contact
- Improve Cleaning Practices
- Select Preferred Cleaning Products
- Reduce Respiratory Particle Exposure

EMERGENCY PREPAREDNESS PROGRAMS

- Develop Emergency Preparedness Plan
- Create Business Continuity Plan
- Plan for Healthy Re-Entry
- Provide Emergency Resources
- Bolster Emergency Resilience

HEALTHY SERVICE RESOURCES

- Provide Sick Leave
- Provide Health Benefits
- Support Mental Health Recovery
- Promote Flu Vaccines
- Promote a Smoke-Free Environment

AIR AND WATER QUALITY MANAGEMENT

- Assess Ventilation
- Assess and Maintain Air Treatment System
- Develop Legionella Management Plan
- Monitor Air and Water Quality
- Manage Mold and Moisture

STAKEHOLDER ENGAGEMENT AND COMMUNICATION

- Promote Health and Wellness
- Share Food Inspection Information