



Jaymak™ Coolroom Clean

Jaymak provides an extensive and detailed coolroom clean that helps eliminates nasty germs, and leaves your coolroom running more efficiently.

Introducing Jayfresh™... a new era in hygiene

Jayfresh allows you to manage coolroom hygiene in between cleans without the need to change batteries or replace expensive UV lights and there is no power to connect.

It addresses all the major shortcomings of other products currently on the market.

Jayfresh can be bundled together with any cool room clean, ask us how!



Coolrooms, in particular the fan units, are often a forgotten area in regular cleaning and hygiene control. Mould can grow almost everywhere and on any surface as long as moisture is present.

At Jaymak we use specialised cleaning products utilising colloidal technology, which break down mould at a molecular level.



A Jaymak coolroom clean includes:

- inspection
- gauging airflow rates and temperature
- cleaning the floor and coving *coolroom must be empty
- servicing the fan unit
- testing drainage
- checking the door seals
- organic sanitising using Jaymak D-Mould™

All work complies with ISO 22000:2005 and ISO 9001:2015 covering a risk management system based on the principals of HACCP for the provision of specialised cleaning services to the hospitality and food sectors.

What's so special about Jaymak™ D-Mould® sanitiser?

The following tests were undertaken to validate the effectiveness of Jaymak's mould remediation system and the residual protection of the D-Mould® oil. They also illustrate the need for the oil to be re-applied every six months for effective mould and yeast control.

The tests were conducted independently by Sonic Health Care over a seven month period from February - September.

Two separate coolrooms at different sites were cleaned and treated as per the Jaymak process under our ISO 22000 certification.

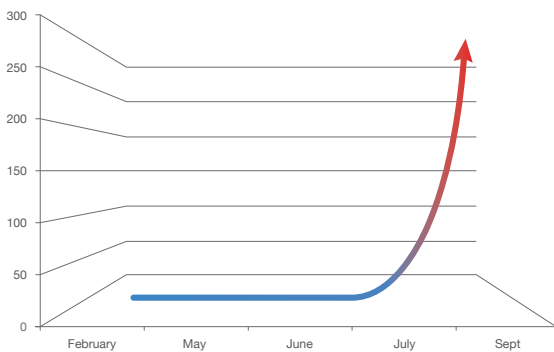
Swab tests were taken from the FDC Units and walls of the coolrooms at the conclusion of each cleaning and sanitising

treatment in February and at four further intervals thereafter. These swabs were tested for yeast, mould and total plate count growth.

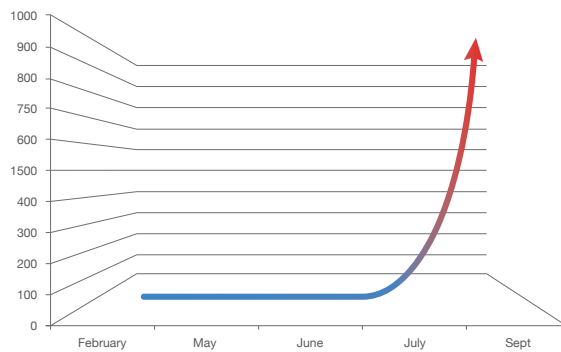
A reading of above 100 CFU/CM was deemed to show that the cleaning program was no longer effective and further cleaning would be necessary.

From this testing, it was clear that to maintain the highest protection against yeast, mould and bacteria in the coolroom, re-cleaning and re-application of D-Mould® every 6 months is the right decision.

Meat Coolroom



Keg Room

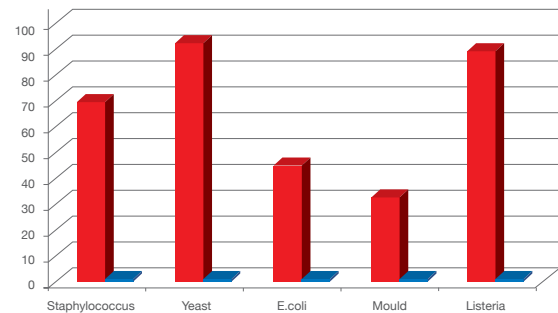
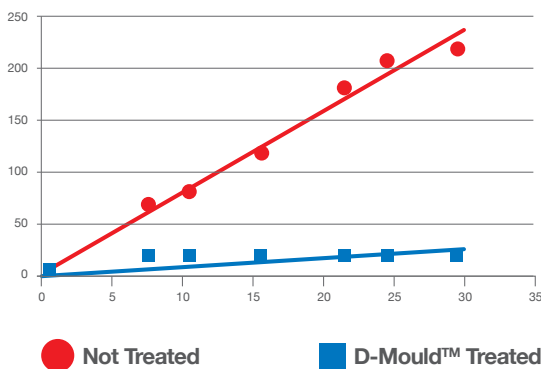


Standard Plate Count

The most recent testing in 2012 with the Food & Water Testing Division of Sonic Healthcare Ltd. was to investigate the effectiveness of Jaymak's decontamination procedure for sanitising and

protecting coolroom surfaces against five major microorganisms and bacteria. The results on the below show **no survival** of the five species tested after the Jaymak procedure for coolroom hygiene.

Mean Mould Size (mm)



Five major microorganisms and bacteria
■ Before Jaymak ■ After Jaymak

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

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