

Coolroom Clean



Jaymak's extensive and detailed coolroom and fan unit clean helps eliminate mould and harmful microorganisms, and leaves your coolroom running more efficiently.

Coolrooms and fan units are difficult for in-house staff to clean properly and HACCP certified cleaning is not part of a refrigeration mechanic scope of works.

When this service is conducted on a routine preventative maintenance program, you will receive a Certificate of Assurance with ISO 22000 and ISO 9001 compliance.



Complete your coolroom management with JayfreshTM

Jayfresh allows you to manage coolrooms odours and hygiene in between cleans. There is no need to change batteries and no power to connect.

Ask about Jayfresh today - it can be bundled with any coolroom clean



Jaymak complies with the requirements of ISO 9001:2015 and ISO 22000:2018 in the provision of planning, coordination, and specialised cleaning services to the hospitality, healthcare, and food sectors.

SCAN ME

For more info & to
book a quote



Jaymak Australia

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

A Jaymak coolroom clean scope of work includes:

- Remove fan from housing, clean both sides of fan blades and safety grill
- Clean interior and exterior of FDC unit
- Clean heat transfer coils
- Remove and clean condensation drip tray
- Unblock and clean outlet drain
- Clean mould and bacteria on surfaces of walls and ceiling in the coolroom
- Clean mould around coolroom/freezer door and door seal - inside and out.
- Treat all cleaned areas with D-Mould sanitiser
- Test with pH test strips for chemical residue clearance
- Test with ATP for <80 RLU for microbiological clearance



About Jaymak

Only trust a certified cleaning company with your cleaning and hygiene. Jaymak is the only ISO 22000 and ISO 9001 certified company in Australia for specialised cleaning services to the hospitality, healthcare, and food sectors.

Jaymak has provided a professional and accredited service in the field of commercial equipment hygiene since 1998.

Mould and bacteria control is a specialised field and Jaymak currently provides mould and bacteria remediation programs in over 12,000 venues around Australia. Our system is proven with over 23 years of successful results including:

- Reduced coolroom energy usage and equipment 'wear and tear'
- Documented reports of 19.2% savings in energy use or \$639 per annum
- Ongoing control of mould and bacteria growth and improved hygiene
- Reduced temperature levels and better temperature control

All Jaymak technicians are covered by public and product liability and workers compensation insurances.



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