

Decontamination Fogging Service



Does your organisation have a viral outbreak maintenance and decontamination plan?

Jaymak's specialist decontamination fogging service utilises Hygiene Shield Coviclean (Aust L343510) for microbial disinfection.

Hygiene Shield Coviclean is a rinse free, pH neutral surface active disinfectant **suitable for use in food areas**.

Hygiene Shield Coviclean contains **no** aldehydes, **no** active chlorine, and **no** alkalis.

Testing confirms that Hygiene Shield Coviclean is 99.99% effective against germs & viruses and 99.999% effective against bacteria.

Hygiene Shield Coviclean is tested and confirmed as an effective cleaner against SARS-CoV-2 (COVID-19) after just 30 seconds.

SCAN ME

For more info & to
book a quote



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.

Jaymak Australia

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING



Jaymak Decontamination Fogging Service includes:

- Detailed fogging as outlined in the SWMS in accordance with the requirements of our ISO 9001, ISO 22000, HACCP and Food Safety Guidelines.
- Sanitisation and disinfection by Jaymak's hygiene technicians with results verified through the use of an ATP monitoring system.
- Comprehensive post service report containing photos of all completed works and test results

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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