

Hygiene Programs

Jaymak is an Australian-owned company that has been offering hygiene and energy saving solutions in coolrooms and commercial kitchen areas since 1998.

To provide a cost effective and comprehensive service we can bundle the below items together with your coolroom service:

- Dishwashers
- Ice Machines
- Split Air-Cons
- Swab Testing
- Glass Washers
- Refrigerators
- AHU Cleaning
- Full kitchen cleans
- Door Seal Replacement

A complete cleaning solution

We will come and inspect your premises, identifying the efficiency of your specific equipment, establishing your hygiene requirements and providing you with a full report and quote for your consideration.



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.

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING



The Hygiene Program

- Complete ISO 22000 certified clean of your coolroom including walls, ceiling, door and door seal.
- Clean Fan Units including fan blades, coils, drip tray and unit.
- Organically sanitise cleaned areas.
- Gauge airflow rates and temperature.
- Post service "Certificate of Assurance" given to customer to support documentation process.
- Post service report provided identifying other areas of concern.
- Undertake regular six monthly preventative maintenance service.

The Efficiency Program

- Clean Fan Units including fan blades, coils, drip tray and unit.
- Clean and organically sanitise immediate area around the fan unit.
- Gauge airflow rates and temperature.
- Post service "Certificate of Assurance" given to customer to support documentation process.
- Post service report provided identifying other areas of concern.
- Undertake regular six monthly preventative maintenance service.





Testimonials

"The results from the clean exceeded my expectations. As a result we will be having our coolroom evaporators cleaned every six months and maybe expanding into other areas of our factory. Great job!! Well done."

National Foods Limited Frank Pulis

"Having recently engaged Jaymak to undertake servicing our needs, I was delighted with the efficiency of the team and their demeanour. By providing written certification of works performed, the school is now confident it is reaching high quality maintenance of its coolroom and other refrigerated appliances."

Caulfield Grammar School Robbie McTernan "I am very happy with the level of service provided by Jaymak, for the sanitising of our coolroom, dishwasher and ice maker. It is nice to know that we are undertake the best industry practice to help eliminate bacteria and mould from growing in our equipment."

Maryvale Private Hospital Trevor Perkins

⁴⁶Our coolroom and fans now meet the requirements of our food safety plan regarding machinery maintenance and hygiene standards. I am impressed by the timely follow up of the schedule as arranged after your first visit. Very professional and helpful.³⁹

City of Glen Eira Delivered Meals Christine Wilson

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Australia

Tel:1300 529 625Email:sales@jaymak.com.auWeb:www.jaymak.com

Jayfresh, Jaymak™ & the Jaymak symbol, are registered Trademarks owned by Jaymak™. Copyright © 2018 Jaymak.