



## Total Kitchen Clean

Jaymak provides an extensive and detailed full kitchen clean that includes canopies, kitchen exhausts, floors, wall and ceilings, extraction fans and filters.



If not cleaned and maintained regularly, commercial kitchens can present a serious fire hazard and health risk due to an accumulation of grease and dirt.

Recommendations as to inspection and cleaning frequency will be determined by a number of factors such as the cooking volume, hours of operation, type of cooking

being performed and any requirements by owners or other determining authorities.

**A full kitchen and canopy clean by Jaymak will result in reduced fire and safety hazards, better efficiencies, and a sanitised work environment that meets Australian standards.**



BEFORE



AFTER

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

**Jaymak Australia**

Tel: 1300 529 625

Email: [sales@jaymak.com.au](mailto:sales@jaymak.com.au)

Web: [www.jaymak.com](http://www.jaymak.com)

Jaymak™ services adopt certified management systems

