



Jaymak™ Canopy Clean

Jaymak provides an extensive and detailed kitchen canopy clean that helps eliminate nasty germs, and leaves your canopy running more efficiently.



Kitchen canopies accumulate grease and oil residue and can present a serious fire hazard and health risk if not cleaned and maintained properly. Kitchen exhaust filters extract grease laden air which deposits into the ductwork and can pose a serious fire risk if not cleaned regularly.

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 insurance, owners or other determining authorities.

A full kitchen and canopy clean by Jaymak will result in a cleaner work environment, reduced fire and safety hazards, better efficiency and meeting Australian standards and compliance with insurance.



YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Australia
 Tel: 1300 529 625
 Email: sales@jaymak.com.au
 Web: www.jaymak.com





Did you know only Jaymak are ISO accredited...

Don't trust non-accredited cleaners. Jaymak is the only ISO 22000 certified company for specialised cleaning services to the hospitality and food service sectors in Australia.

Can you risk trusting anyone else with your cleaning?



There are also a number of Australian Standards and International Standards pertaining to fire safety, ductwork relating to kitchen exhaust systems and the maintenance of other commercial kitchen equipment that Jaymak uses when performing the risk assessment.

These include but are not limited to:

- AS 1851-2005 Maintenance of fire protection systems and equipment
- AS 3666.4:2011 Performance based maintenance of air-handling systems (ducts and components)
- NFPA 96-2011 Standard for Ventilation Control and Fire Protection of Commercial Cooking

When the work is completed Jaymak provides a service sticker and a post service report to satisfy insurance and other legal requirements.

All post service reports include:

- Date of Inspection and/or cleaning
- Name of the person performing the work
- Before and After photos of all areas cleaned including the condition or residual risk of the area
- All areas that were inaccessible or not cleaned (based on schedule of Inspection for Grease Build-up outlined in NFPA 96-2011).

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.

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