



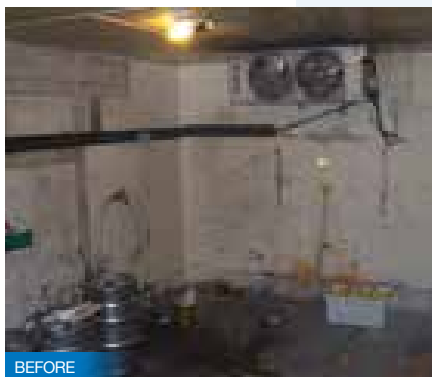
Jaymak™ Keg Room Clean

Jaymak provides an extensive and detailed keg room clean that helps eliminates nasty germs, and leaves you keg room running more efficiently.

Keg rooms, in particular the fan units, are often a forgotten area in regular cleaning and hygiene control. Mould can grow almost everywhere and on any surface as long as moisture is present. At Jaymak we use specialised cleaning products utilising colloidal technology, which break down mould at a molecular level.

A Jaymak keg room clean includes:

- Treat all cleaned areas with Jamak's food safe D-Mould® sanitiser; a solution of natural oils to combat condensation, bacteria and mould growth
- Clean the glycol unit & associated pythons for mould & bacterial contamination and moisture control
- Clean and treat all backboards, lines and fittings.
- Remove blockages within condensation drip tray.
- Clean heat transfer coils
- Clean internal and external surfaces of the fan unit
- Remove the fan from housing, clean both sides of fan blades and safety grill



BEFORE



AFTER

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.

What's so special about Jaymak™ D-Mould® sanitiser?

The following tests were undertaken to validate the effectiveness of Jaymak's mould remediation system and the residual protection of the D-Mould® oil. They also illustrate the need for the oil to be re-applied every six months for effective mould and yeast control.

The tests were conducted independently by Sonic Health Care over a seven month period from February - September.

Two separate coolrooms at different sites were cleaned and treated as per the Jaymak process under our ISO 22000 certification.

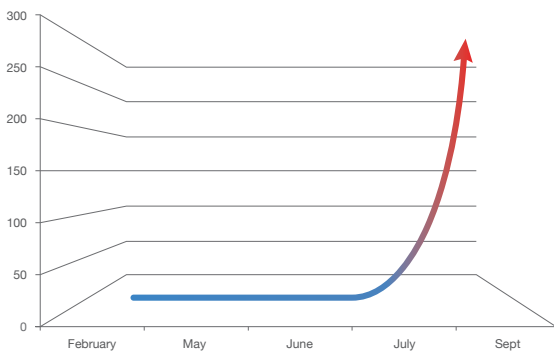
Swab tests were taken from the FDC Units and walls of the coolrooms at the conclusion of each cleaning and sanitising

treatment in February and at four further intervals thereafter. These swabs were tested for yeast, mould and total plate count growth.

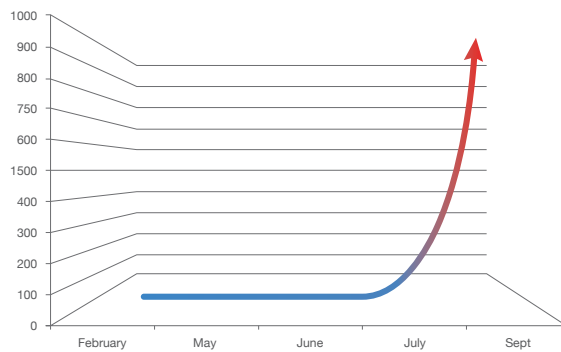
A reading of above 100 CFU/CM was deemed to show that the cleaning program was no longer effective and further cleaning would be necessary.

From this testing, it was clear that to maintain the highest protection against yeast, mould and bacteria in the coolroom, re-cleaning and re-application of D-Mould® every 6 months is the right decision.

Meat Coolroom



Keg Room

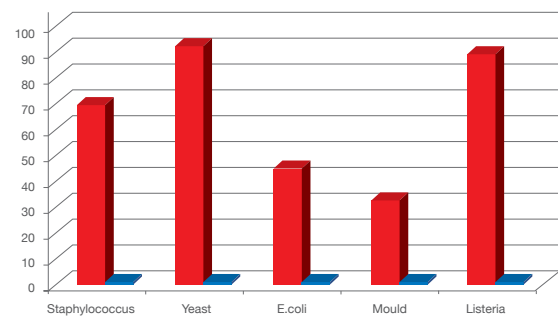
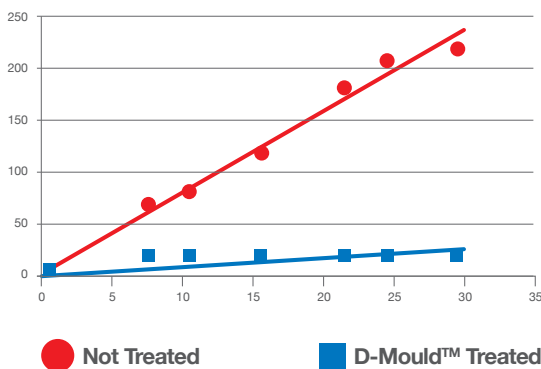


Standard Plate Count

The most recent testing in 2012 with the Food & Water Testing Division of Sonic Healthcare Ltd. was to investigate the effectiveness of Jaymak's decontamination procedure for sanitising and

protecting coolroom surfaces against five major microorganisms and bacteria. The results on the below show **no survival** of the five species tested after the Jaymak procedure for coolroom hygiene.

Mean Mould Size (mm)



Five major microorganisms and bacteria

Before Jaymak **After Jaymak**

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Australia

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

