

Keg Room Clean



Keg room cleaning and hygiene is an often neglected area.

Jaymak's keg room cleaning service helps remove and prevent mould growth typically found on walls, ceilings and equipment.

Jaymak uses specialised colloidal technology to breakdown mould at a molecular level, leaving your keg room hygienic and improving the air your staff breathe.

When this service is conducted as part of a routine preventative maintenance program, you will receive a Certificate of Assurance with ISO 22000 and ISO 9001 compliance.



Complete your keg room management with JayfreshTM

Jayfresh allows you to manage keg rooms odours and hygiene in between cleans. It's as simple as replacing the Jayfresh sachet every 30 days.

Ask about Jayfresh today - it can be bundled with any keg room clean



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.

SCAN ME

For more info & to
book a quote



Jaymak Australia

Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

A Jaymak keg room service scope of work includes:

- Remove fan from housing, clean both sides of fan blades and safety grill
- Clean interior and exterior of FDC unit
- Clean heat transfer coils
- Remove and clean condensation drip tray
- Ensure outlet drain is unblocked and clean
- Clean mould and bacteria on walls and ceiling
- Clean mould around door and door seal - inside and out
- Clean glycol unit & associated pythons for mould & bacterial contamination and moisture control
- Clean and treat all backboards, lines and fittings
- Treat all areas with Jaymak's D-Mould sanitiser
- Test with pH test strips for chemical residue clearance
- Test with ATP for <80 RLU for microbiological clearance
- Paint certain areas with Jaymak's anti-microbial paint specifically formulated for use in coolrooms



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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