

# Keg Room Clean



**Keg rooms are such an important part of a hospitality business, however keg room cleaning and hygiene is an often neglected area.**

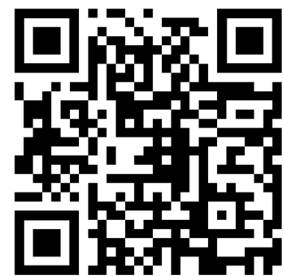
Jaymak's keg room cleaning service helps remove and prevent mould growth typically found on walls, ceilings and equipment.

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 9001, ISO 14001, ISO 22000 & ISO 45001 certification.

**SCAN ME**

For more info & to  
book a quote



Jaymak operates under a fully Integrated Management System (ISO 9001, ISO 14001, ISO 22000 & ISO 45001) for the provision of planning, coordination and specialised cleaning services to the hospitality, healthcare, and food sectors.

## Jaymak

**Tel: 0800 529 625**

Email: [sales@jaymak.co.nz](mailto:sales@jaymak.co.nz)

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



## About Jaymak

Only trust a certified cleaning company with your cleaning and hygiene. Jaymak operates under a fully Integrated Management System (ISO 9001, ISO 14001, ISO 22000 & ISO 45001) for the provision of planning, coordination and 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 6,000 venues around Australia and New Zealand. Our system is proven since 1998, with 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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