

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: 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



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. 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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