

## Environmental Testing



### When did you last test your business for microbiological pathogens?

If your answer was anything but “recently”, **you could be posing a serious health risk to your staff and customers.**

All food service venues have a legal responsibility to ensure the food they serve is safe for consumption. You can reduce the risk of food borne illnesses such as listeriosis and gastroenteritis, by practising good food hygiene and storage practices in combination with Jaymak’s preventative maintenance programs.

A quick 15-second ATP reading confirms your surface is ready for food distribution or storage. ATP testing provides the proof and validation for your Food Safety Plan. We also offer further microbiological testing (see over page) at NATA accredited pathology laboratories for a more detailed report.

Jaymak also conducts water testing for your drinking and warm water systems (i.e. spa baths, pools etc.) to ensure your processes sufficiently control pathogens, such as Legionella, E. coli and Pseudomonas aeruginosa. Water testing can also include HPC (heterotrophic plate count) to give an overall view of water quality.

Consider Jaymak’s environmental testing services and make it part of your OH&S Food and Water Safety Planning.



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.

**SCAN ME**

For more info & to book a quote



# Jaymak

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## Swab Test Analysis - Yeast, Mould and Total Plate Count

Without proper controls, yeast, mould and other bacteria can impregnate food and beverage areas, which can result in food poisoning for your customers. Air-borne microbes can be spread through fan units in coolrooms to cover significant areas of walls and ceiling, resulting in large-scale contamination issues if left unattended.

The swab samples are taken from the surface of the walls or ceiling in front of the fan unit condenser by a Jaymak team member and then sent to an independent, NATA accredited laboratory for testing.

Currently there is no Australian or International standard for acceptable microbial levels on coolroom surfaces. As an industry guideline, we recommend less than 100 CFU/sq. cm. A higher result indicates that effective cleaning and sanitising has not been performed.

Total Plate Count (TPC) is an indication of the level of microorganisms in the collected sample. Food swab analysis can indicate whether food safety controls are working as intended.

## Swab Test Analysis - Listeria

Listeria infection or listeriosis, is an illness usually caused by eating food contaminated with the bacteria known as Listeria monocytogenes.

Listeria infection can affect people differently, while healthy people may develop few or no symptoms, others such as pregnant women, the immuno-compromised, babies or the elderly, may experience symptoms serious enough to require hospitalisation and pose a threat to life.

## Water Testing Analysis - Legionella and Heterotrophic Plate Count (HPC)

Legionella bacteria may be found in environments such as ice machines, spa baths/pools and warm water systems. Legionella pneumophila is known to cause most of the water-related Legionella infections that lead to serious illness. Warm water systems and ice machine units provides temperatures suitable for the growth of legionella in the incoming water lines. AS 3896:2008 states that you must ensure the water from the outlet has legionella measurement <10 CFU/mL.

Heterotrophic Plate Count (HPC) does not necessarily indicate microbiological safety but does give a measure of the overall general quality of the water and whether the filtration and disinfection systems are operating satisfactorily.



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