

When did
you last
test your
business
for...

2
LISTERIA

**MOULD &
BACTERIA**

YEAST



Jaymak™ swab testing

☒ **Test yourself...**
Your last swab test was:

- ☐ **Recently**
- ☐ **Last Year**
- ☐ **Years**
- ☐ **Never**

If you answered anything except 'recently' then you could be posing a serious health risk to your staff and customers.

Jaymak provides a 'rapid protein residue' test which may be conducted in less than 10 minutes, and can determine whether effective cleaning has taken place.

We also offer further pathology testing, which gives a detailed bacterial report. These tests include:

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

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 laboratory for testing.

Currently, there are no Australian or New Zealand International standards 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.

**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 immunologically compromised, babies or the elderly, may experience symptoms serious enough to require hospitalisation and pose a threat to life.

You can reduce the risk of developing Listeria infection and other food-borne illnesses, such as gastroenteritis, by following good food hygiene and storage practices and by continuing with a Jaymak preventative maintenance program.

Pathology swab testing analysis will only enhance your Food Safety Program by providing documentary verification of effective hygiene practice.

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

Jaymak Christchurch

Mob: 0274 944 363

Email: christchurch@jaymak.co.nz

Web: www.jaymak.co.nz

Jaymak™ services adopt
certified management systems





Did you know ONLY Jaymak™ are ISO accredited...

Don't trust non-accredited cleaners. Jaymak is the only ISO 22000 certified company for specialised cleaning services to the hospitality and food service sectors in Australia & New Zealand.

Can you afford risking your cleaning service to anyone else?



Jaymak is certified by SGS to comply with the requirements of AS/NZS ISO 9001 and AS/NZS ISO 22000 for specialised services to the hospitality sectors.

Mould and bacteria control is a specialised field and Jaymak currently provides coolroom fan unit treatments and complete mould and bacteria remediation programs in over 12,000 coolrooms around Australia & New Zealand.

Our system is proven with over 14 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 ACC insurances.

All work complies with ISO 22000:2018 and ISO 9001:2015 covering a risk management system based on the principals of HACCP for the provision of specialised cleaning services to the hospitality and food sectors.



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