



Total Kitchen Clean

Jaymak provides an extensive and detailed full kitchen clean that includes canopies, kitchen exhausts, floors, wall and ceilings, extraction fans and filters.



If not cleaned and maintained regularly, commercial kitchens can present a serious fire hazard and health risk due to an accumulation of grease and dirt.

Recommendations as to inspection and cleaning frequency will be determined by a number of factors such as the cooking volume, hours of operation, type of cooking

being performed and any requirements by owners or other determining authorities.

A full kitchen and canopy clean by Jaymak will result in reduced fire and safety hazards, better efficiencies, and a sanitised work environment that meets Australian & New Zealand standards.



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.



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.

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