

When did you last test your business for..

LISTERIA

MOULD & BACTERIA

YEAST

### Test Yourself



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 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.

#### 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.

Call Jaymak today to enquire about swab testing for your business