
Experience in cleaning and the food service sector

More than 60 years combined experience in the cleaning and food processing industry.

All new customers will receive a site visit by our professional staff to highlight certain areas of concern, and to prepare a decontamination site plan for our decontamination team.

High risk areas will be treated accordingly while lower risk areas will be assessed for fogging.

ATP testing for peace of mind

An ATP test is a process of rapidly measuring actively growing microorganisms through detection of adenosine triphosphate. This method can detect spores, mould, bacteria yeasts and other microorganisms.

We will conduct one test prior to disinfection to establish a baseline microbiological load level, then another after decontamination.

While this test does not test specifically for Covid-19 we can use the data from the ATP test to cross check the surface cleanliness.

These results will be provided to our customers after every decontamination.

What we offer

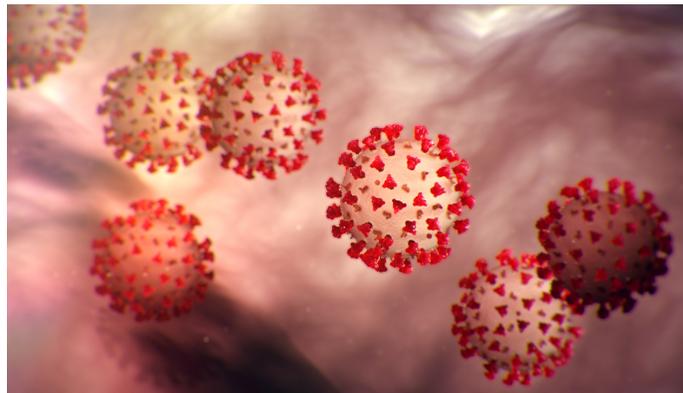
Effective distribution of disinfectant

We use only the latest in disinfectant dispersion technology. Namely thermal foggers and ultra low volume sprayers.

Using this technology allows us to attain a high level of dispersion of droplets of our disinfectants, our fog can even cling to vertical surfaces and hidden spaces that would normally be missed by conventional spraying.

Food safe chemicals

Our disinfection chemicals are certified for use in food preparation facilities by NSF. They are non rinse, as such can offer a long lasting effect of disinfection. We keep a log of all certificates and MSDS documents ready to send to our customers.



Disinfection fogging services.

Comprehensive facility disinfection services, aimed at reducing the spread of Covid-19.



Onsite ATP testing done to verify cleaning efficacy.



Complete disinfection service for your peace of mind and safety.

A business relies heavily on staff, keep your staff safe to keep your business safe.

Vehicle fogging:

Trucks

Busses

Cars

Ships

Aircraft



Large area fogging

Our thermal foggers are capable of covering a very large area with dense disinfectant fog.

Our larger machines can propel 1.2 liters per minute of our specially formulated fog formula. That equates to 390m2 per minute fogged.

This capability is useful for large areas usually too costly to disinfect with traditional units. Areas such as shopping malls, train stations, airports and sporting venues.

This also allows us to operate outdoors and still maintain efficacy of product.

Retail fogging

In retail environments we pay special attention to "customer touch points"

These are door handles, fridges, self serve and card terminals.

Import export areas

Contact tracing can trace back to where a source of contamination occurred.

Don't let that source be you, decontaminate.



High risk contact areas

Areas of high risk of passing infection from one person to another are usually touched frequently by many people. These are areas we focus on disinfecting.

Without proper cleaning, disinfection is pointless

High risk touch points can be dry steam cleaned by our team, they will then be disinfected to ensure safety.



Call now for a quote

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