



Keeping pests out of your business is our business

Pest control is one of the most important ingredients to the food processing industry. Our complete, hassle-free solutions are fast, effective and customised to your business' specific needs. We keep pests from eating up your profits and disrupting your operations.

No two industries present the same commercial pest control challenges. Whatever business you're in, we have proven solutions ready for you.

The perfect recipe for a pest-free environment

At Pestpro, we know food processing pest control. We're experts in food processing environments, and we'll quickly identify and treat your pest problems. We'll work with you to maintain standards to ensure that you remain compliant.

Our services control the following pests:

-  Cockroaches
-  Mosquitoes
-  Rodents
-  Ants
-  Flies
-  Birds
-  Termites
-  Wildlife
-  Spiders

We'll pack them up and out

We're experts in food processing environments, and we can quickly identify and treat your pest problems, and deliver customised, comprehensive pest control. Our proactive prevention and monitoring strategies help keep new pest problems from ever getting started, so you can meet audit and regulatory requirements with confidence.

Ask us about our free site survey

INTEGRATED WORKPLACE HYGIENE SOLUTIONS FOR THE FOOD PROCESSING INDUSTRY







We understand the special needs of the Food Processing Industry

At SWS Group, service excellence goes beyond great customer service. Here, we balance innovative solutions and time-tested approaches to always achieve the absolute best outcome for our Food Industry clients, every day.

Integrated Solutions:

-  Food Industry Uniform Rental
-  Food Processor Coats, Butcher Coats
-  Chef Uniforms, Jackets, Coats & Chef Wear
-  Aprons
-  Floor Mat Rental
-  Commercial Cleaning
-  Tailored Pest Control Services
-  Washroom Services

We Service:

-  Commercial Bakeries
-  Meat Processors & Abattoirs
-  Local Food & Multi-national processors
-  Retail Businesses



AS/NZS 4146:2000
Laundry practice



Cleantex food industry uniform solutions

Equipping your employees on the floor with the right food-processing uniform is critical to maintaining sanitary and safe production, as well as preventing cross-contamination. Trust the professionals at Cleantex to make sure your employees have uniforms that fit correctly, are clean and hygienic and are always delivered on time to assist you in maintaining your high production standards.

When you partner with Cleantex your uniform service program benefits go beyond the high-quality, brand name uniforms themselves. You'll be supported by fully-trained customer service representatives and a 24/7 Customer Portal that allows you to manage your program from anywhere, at any time. Our uniform services can accommodate all your employees.

Our services include:

- Food Industry Jac Shirts & Pants
- Food Industry Dust Coats
- General Workwear
- Butchers Coats
- Aprons
- Floor Mat Rental
- Lockers

We support HACCP principles (including microbiological testing) and enforce rigorous OH&S and EH&S standards.

The one-stop solution for all your uniform needs

When you partner with Cleantex for your uniform and laundry needs you'll notice a positive difference in the quality of the products and services you receive. We believe that our difference comes from the effort we put into understanding our clients.

When we say we strive to understand you, we mean we've done the research to establish food industry requirements for a safe, effective and comfortable uniform solution. We seek to understand your specific needs and deliver, consistently.

We provide customisable, professional uniforms from the top brands in the industry. Before we stock a uniform, we make sure that it meets and exceeds our client's highest expectations.

You take care of your customers, let us take care of your hygiene support services

Cleanpro's proactive washroom hygiene solutions and specialist cleaning services ensure that your washroom consistently meets a high standard of hygiene and restrooms, whilst the hand wash stations remain stocked.

Our facility service programs offer a variety of products designed to provide cleaner restrooms and a healthier work environment.

Our hygiene and cleaning service programs offer a variety of products, designed to provide quality floor care, cleaner restrooms and a healthier, safe working environment for your employees and customers.

Our products and services can help improve your business by giving your employees a foundation of safety and cleanliness to work from. Visitors will also appreciate a tidy business and will be more likely to be repeat customers.

Hygiene solutions with your staffs' needs in mind

Our range of washroom products can be great for enhancing hygiene levels in your business washrooms and kitchen.

Our washroom products and hand wash supplies include:

- Soap Dispensers & Refills
- Femcare MVP Sanitary Disposal System
- Air Fresheners
- Toilet Seat & Surface Cleaners
- Toilet & Urinal Sanitisers
- V-Screen Urinal Screens
- and more...



Cleaning services for the processing factory, kitchens and offices

Committed to safety through cleaning

Cleanpro provides industrial and commercial cleaning to assist businesses in maintaining a safe and hygienic food preparation, processing and serving environment. We use the latest hygiene tools and cleaning technology to provide the best service for your business. Whether you're a local bakery or multi-national food processor, our team has you covered.

Cleanpro Industrial Cleaning Services Include:

- Food Processing Factory Cleaning
- Warehouse/Facilities Cleaning
- Kitchen Cleaning
- Loading Areas & Offices
- Restrooms and break rooms
- Window, High-pressure Steam and Carpet Cleaning
- Floor Restoration
- 24-hour operations and inspections

We also offer complete property audits. Innovative technology guarantees accurate results every time. At Cleanpro hygiene, safety and security come first, as our company is committed to WHS compliance with site and safety inductions, as well as regular QA inspections.

Flexible and comprehensive solutions

