

Anyone working in the food service industry will understand the complexities and standards demanded in the preparation of food in a safe, clean and compliant environment. At **KMA** our catering services are to the HACCP (Hazard Analysis & Critical Control Point) standard, the legally binding food safety management system overseen by the FSAI (Food Safety Authority of Ireland).

# KMA Catering Services

The catering environment is complex and requires a wide range of systems working together. Food needs to be stored and refrigerated to the correct temperatures, prepared on hygienically clean surfaces, ventilation systems in place, cooked on gas or electric hobs and ovens, managed on hot plates or bain maries before being served at food counters. Our team at KMA Services are trained to deliver the highest standards for each system.

From design, installation and maintenance we ensure that equipment functions within its operational guidelines and that each catering environment is safe, efficient and compliant.

## Our extensive range of clients include:

Symantec Ltd

Harvey Nichols

Rotunda Hospital

St Louise's

Bord Bia

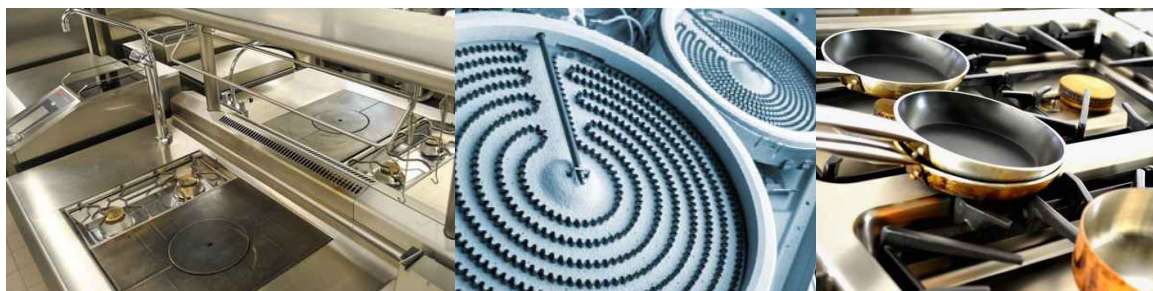
Wolf Appliances

James Connolly Memorial Hospital

Porterhouse Group

Mitie/Vodafone

St Ultan's



## Catering services offered:

- Equipment sales
- Installation
- Maintenance / Breakdown Service
- Equipment Audits
- Cabinets
- Kitchen/Industrial Extraction Systems
- Air purification systems
- Any light or heavy commercial catering system
- Canopy extraction systems service/repair & installation
- 24 hour / 7 days a week maintenance / call up

## KMA

Facilities Management & Technical Services

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