Ashford Business Services Ltd

Restaurant deep clean checklist

The full deep clean - extraction, equipment and the places daily cleaning misses.

Date	9 November 2026
Area	Kitchen / dining room / bar / all
Checked by	Sarah Mitchell

Checks

Check	Yes	No	N/A
Degrease extraction canopy and filters	☐	☐	☐
Clean ovens, grills and fryers inside and out	☐	☐	☐
Descale dishwasher and check rinse temperature	☐	☐	☐
Sanitise walk-in fridge and freezer interiors	☐	☐	☐
Pull out and clean behind all equipment	☐	☐	☐
Check for pests - droppings, entry points, traps	☐	☐	☐
Clean drains and grease traps	☐	☐	☐
Scrub floors including corners and under shelving	☐	☐	☐
Clean light fixtures and ventilation grilles	☐	☐	☐
Empty and sanitise all waste areas and bins	☐	☐	☐

Actions required

List any issues found and what was done as agreed at the meeting.

Sign-off

Checked by	Signature	Date