

Kayxcellence Retail & Hospitality Cleaning Checklist

Kayxcellence provides specialist cleaning services for shops, salons, gyms, restaurants, and hospitality venues across London. Our experienced, DBS-checked team ensures your business stays spotless, hygienic, and customer-ready — every day.

Below is our standard cleaning checklist, designed to maintain a polished, professional environment that reflects the highest standards of cleanliness and care.

Front-of-House Areas

- 1 Dust and polish all counters, shelves, and display areas.
- 2 Vacuum and mop all floor surfaces.
- 3 Polish glass doors, mirrors, and display windows (interior).
- 4 Sanitise door handles, tills, and other high-touch areas.
- 5 Empty all bins and replace with fresh liners.

Customer & Dining Areas

- 1 Clean and disinfect all tables and chairs.
- 2 Wipe down menus, card machines, and customer touchpoints.
- 3 Sweep and mop all floor areas.
- 4 Polish mirrors, windows, and decorative fixtures.

Kitchen & Service Areas

- 1 Sanitise all worktops, sinks, and appliances.
- 2 Clean hobs, ovens, and extractor fans.
- 3 Wipe interior and exterior of fridges and freezers.
- 4 Degrease and mop all floors.
- 5 Empty and disinfect bins thoroughly.

Washrooms

- 1 Disinfect toilets, sinks, and taps.
- 2 Polish mirrors and glass surfaces.
- 3 Refill soap dispensers, paper towels, and toilet tissue.
- 4 Mop floors and empty bins.

Optional Add-Ons

- 1 Deep floor and carpet cleaning.
- 2 Exterior window cleaning (where accessible).

- 3 Post-event or after-hours deep cleaning.
- 4 Upholstery and furniture care.

The Kayxcellence Promise

Every retail and hospitality clean is completed with precision, care, and consistency. If anything falls short of our standards, our team will return promptly — free of charge.