

kitchenchecklist

{declutter}

cookbooks:

- make copies of any recipes you don't want to lose
- create a notebook or digitize them
- donate cookbooks that you don't use regularly

pantry:

- clean out expired food and trash it
- donate canned & boxed goods you're not going to use
- organize the items in your pantry with the earliest expiration dates in the front
- group items by category – baking, dinner, snacks, spices, etc
- make a list of pantry staples to stock up for the holidays

fridge:

- toss expired condiments & old food

drawers/cabinets

- declutter appliances, pots/pans & kitchen tools (how often do you really use it? is there something else you could use instead?)
- get rid of duplicates unless you really use them
- declutter storage containers/lids and get rid of the ones that are missing their other half
- create "zones" for your tools so they're close to where you actually use them – a coffee zone, a baking zone, a cooking zone, etc.

{clean}

- start at the top – dust the tops of cabinets, appliances and range hoods
- vacuum / wipe down cabinet shelves, drawers & your pantry
- use vinegar/water to clean the shelves in your fridge/freezer
- clean your oven
- clean under your oven (often the drawer will pull right out so you can get under there)
- clean behind your fridge if possible. take off the front grill and clean it out to make it more efficient
- clean your stove/range. soak inserts in vinegar to loosen the grime or use stove top cleaner for flat top stoves
- clean stainless steel appliances with baby oil
- clean any glass or windows in your kitchen (cabinet doors or shelves, oven doors, picture frames, etc.)
- dust knickknacks and baseboards

kitchenchecklist (cont.)

{maintain}

- keep a pantry inventory to keep track of items you need to replenish
- try menu planning so you're not buying extras you won't use
- clean out your fridge each week before you go grocery shopping and wipe down the shelves as you do
- line the bottom of your oven with foil to catch drips and spills
- clean up stove spills/boil-overs right away so they don't build up or harden
- get into a habit of running your dishwasher regularly and emptying it right away
- clean up every night so you don't start the next day with a mess in the kitchen
- rotate your stockpile regularly
- use glass storage containers