

Kitchen Organization Checklist

Food Preparation Zone

- Organize cutting boards (smallest to largest)
- Wipe down/disinfect counter tops
- Relocate food prep appliances to cabinets near the stove
- Put oil, vinegar, knives, and cutting boards near the stove.

Cooking Zone

- Clean the stove
- Separate cabinet contents according to use (baking, grilling, etc.)
- Group pots and pans by type and size and place inside one another
- Move frequently use cookware near the stove
- Move rarely-used items up high

Cleanup Zone

- Wipe down drying rack
- Wash tea towels/dish cloths
- Place a recycle bin under the sink for bottles and cans
- Put all cleaning products and supplies in a plastic caddy under the sink

Food Serving Zone

- Clean and wipe down kitchen appliances
- Position heavy items below the counters and lighter items above
- Take inventory of dinnerware
- Donate items you no longer use
- Organize drawers with utensil trays/drawer dividers

Food Storage Zone

- Throw out expired/spoiled food from the fridge
- Clean and wipe down plastic storage containers
- Recycle storage containers if the top or bottom are missing

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