

## Home Organization Checklist:

# KITCHEN

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- ❑ Declutter by removing everything from the floor, surfaces, drawers, and cabinets.
- ❑ Put away anything that doesn't belong in the kitchen.
- ❑ Remove anything you aren't going to keep (like duplicate kitchen utensils or appliances you don't use), and then put items away in the places you want them to live.
- ❑ Get creative with storage in cabinets and drawers. Use small containers to organize drawers, especially if you have any deep drawers. Use shelves, tension rods, racks, bins, turntables, caddies, and other storage solutions to create a cabinet organization system that works for your storage space and your needs.
- ❑ If you have a small kitchen, there are ways to increase floor space. Use a pull-out cutting board under the counter for an as-needed workspace. Install fold-down counters that can be lifted up against the wall when you don't need them. The internet is full of DIY guides for these kinds of kitchen makeovers.
- ❑ Use storage solutions not just in cabinets, but in your fridge and freezer, too. Lazy susans and stackable bins are great options. Flatten food before freezing it so it becomes stackable, with dividers to make stacking even easier. Remove bulky excess packaging from food to create more space in the fridge. Reposition the shelves as needed. And save an old egg carton so you can store condiments upside down without them toppling over every time you open the fridge door.
- ❑ Completely empty your pantry to organize it. This way, you can go through items one-by-one, discarding anything that's expired and placing like items with like so everything's easy to find.
- ❑ For countertop food storage, invest in attractive food storage containers. Mason jars work great for this. Clear canisters are great because you can see what's inside (and when you're running low on dry goods).
- ❑ A dish rack doesn't need to take up counter space in a small space. Look for a drying rack that sets up over your kitchen sink just when you need it.

## Home Organization Checklist:

# KITCHEN (continued)

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- Organize kitchen cords like you would for any electronics. Cords from countertop appliances can take up a lot of space, so use zip ties or velcro bands to keep them neat and out of the way.
- Take advantage of dead space for extra storage. Add shelving to the side of a kitchen island. Hang utensils on a wall like decor in place of a backsplash. Use a rack on the back of a door to add storage for baking sheets, pantry storage items or cleaning supplies.
- Use the outside of the fridge. Many kitchen items, like spice dispensers, potholders, cutlery, kitchen tools, or utensils, can be stuck to the side or front of the fridge with magnets, clearing up cabinet or drawer space. Even a paper towel holder can be stuck to the fridge with magnets so it doesn't take up counter space. The fridge is also a great place for a chalkboard for schedules, shopping lists, or meal planning.

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