

KITCHEN DECLUTTER CHECKLIST

- Set up four totes or boxes and label them “Toss”, “Donate”, “Keep” and “Relocate”.
- Clear off your kitchen table completely to use it as a catch-all.
- Remove everything out of every cupboard and wipe down the inside and the doors.
- Go through the every single item, discarding anything that is broken, missing parts and pieces, or you just do not use anymore.
- Next, empty every drawer and go through the same process of sorting, purging and cleaning.
- Organize everything that's staying in like-item groups.
- Create "zones" in your kitchen (prepping, cooking, cleaning, storing) and with them in mind replace items back in cabinets and drawers.
PRO Tip! Your washing machine is your starting point. Store dishes, glassware and silverware close to it.
- To wrap up, organize your spices by discarding what's old, cleaning containers and then label each of them.
- To keep your kitchen neat and organized, give it a weekly pick up and clean every night after dinner.