

# Kitchen Organization Checklist

Five areas to focus on

## Fridge

- Wipe down the shelves and drawers
- Throw away expired food
- Group similar items together
- Use labels and fridge organizers

## Pantry

- Wipe down the shelves
- Throw away expired food
- Move frequently used items, like spices and oil, close to the stove
- Group similar items by shelf
- Use storage containers
- Move extra non-perishables into the garage or storage room

## Cookware & Appliances

- Place pots and pans inside each other
- Store near the stove for easy access
- Get rid of pans that are losing their non-stick finish
- Group items based on their use, such as baking or grilling
- Store heavy appliances below the counter

## Cutlery & Dishes

- Use cutlery inserts and drawer dividers
- Donate or throw out anything chipped or mismatched
- Store large knives separately, either in a knife block or on a magnetic strip
- Get rid of any tupperware that no longer has a lid

## Under the Sink

- Place recycling and garbage bins, including extra garbage bags
- Use a caddy to sort and store cleaning supplies
- Attach small containers to the back of the cabinet door to store miscellaneous items



For more cleaning and organizing tips, visit [blog.1800gotjunk.com](https://blog.1800gotjunk.com)