

KITCHEN CHECKLIST

The kitchen is the heart of the home; decluttering and organizing it will have a material impact on the whole household.

Hit these easy declutter categories and look forward to easier meal prep, less mess and faster clean up!



Method Seattle

DRAWERS & CABINETS

- Remove duplicate utensils & gadgets
- Assess & declutter single use gadgets
- Remove duplicate pots, pans & baking dishes
- Declutter worn-out non-stick pans
- Assess Tupperware needs & purge mismatches
- Declutter mugs, water bottles & plastic cups
- Donate rarely-used small appliances

PANTRY

- Check expiration dates and recycle bulky packaging
- Group similar 'families' together: Baking, Grains, cans, oils, vinegars, sauces snacks, etc.)
- Consider decanting one category to start (I recommend Baking)
- Consider Bins for Snack categories (chips, crackers, cookies, nuts. etc.)

FRIDGE

- Dispose of expired food
- Organize Food by type ((drinks, condiments, meat, veggies)
- Clean shelves & drawers
- Designate space for leftover containers
- Label & date freezer items