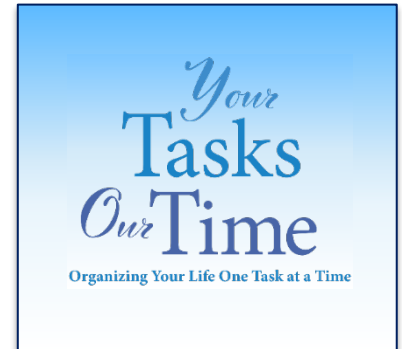


# TIPS FOR ORGANIZING YOUR KITCHEN

Reduce the frustration of finding what you need in your kitchen by simplifying the setup of your space.

## PURGE AND SORT

- ☐ You will need to go through all the items in your kitchen to truly decide what needs to stay in the space. That means pull out all items in your cabinets, pantry, refrigerator, and on your countertop.
- ☐ Dispose of old, expired food. If there is food that is still good, but you know you will not eat it, create a box of items to donate to your local food bank.
- ☐ Trash any kitchen gadgets or appliances that are broken. Create a pile to donate any that are in good condition, but you do not use. Same goes for cookware, utensils, silverware, plates and glassware.
- ☐ As you go through your items, group similar items together. For example, put all bakeware items together.
- ☐ For items on your countertop, consider how often you use them. If you are not using an item at least 2-3 times per week, decide if you need it taking up valuable counter space every day.
- ☐ For the dreaded plastic food container collection, toss any container that no longer has a lid. Then group by size to see if you can pare down the number of containers you will use on a regular basis.



## PLAN OUT THE SPACE

Once you decide what is going to stay in your kitchen, it is time to think about the most efficient use of your space.

- ☐ You took time during the sorting process to group similar items together. Each group of sorted items will clearly show you how much space you need to store those items.
- ☐ Store items where you use them. For example, pots and pans should be near the stove and dishes and silverware should be near the dishwasher or table.
- ☐ **Create Zones** – Think about the different functions you do in your kitchen and use that to create zones for storage.
  - *Food Prep* – Where do you prep your food when cooking? All items you use to prep food, like cutting boards, prep knives, etc. should be located near that area.
  - *Cooking* – Make sure essential cooking items are near the stove, like pots/pans, cooking utensils, oils and spices.
  - *Lunch Prep* – Where do you usually prep your kids' lunches? Store all your necessities near that location. Also, place items used for lunch in the same spot in the refrigerator.
  - *Baking Zone* – Love to bake? Have all your bakeware and ingredients close to each other for ease of access.
  - *Kids' Zone* – Have small kids who can't reach the upper cabinets? Put the items they use on a low shelf or in a low drawer, so they don't need to ask you every time they need something.
- ☐ If you are running low on space in your kitchen, maybe you need to relocate those large seldomly used items, like the turkey roasting pan or punch bowl, to another location. Perhaps the basement or a secondary closet would work.

## STORAGE SOLUTIONS

- ☐ Clear plastic bins are a great solution. They can be used in the pantry for items like canned goods, baking ingredients or spices. Stackable bins help utilize vertical space between shelves. Bins can also be used in the refrigerator to separate items. You can also use a lazy susan in the refrigerator to help access the condiments stuck in the back.
- ☐ Organize pantry shelves by type of food, like pastas, grains, canned goods or cereals.
- ☐ Drawer organizers are great for silverware and cooking utensils and smaller handheld gadgets.
- ☐ You may find it useful to use a metal divider to organize your baking pans or cutting boards.
- ☐ Stackable wire baskets are great for storing fruit and vegetables that need to stay on the countertop.
- ☐ Undershelf baskets are good for storing mugs and using up empty shelf space above your plates.
- ☐ If you have a pantry, an over-the-door pantry rack creates additional storage space.