

SMALL KITCHEN Organization Checklist



Use this simple checklist to organize your small kitchen one step at a time.

- ☐ 1 Clear the counters.
- ☐ 2 Remove duplicates.
- ☐ 3 Toss expired food.
- ☐ 4 Match food storage containers with lids.
- ☐ 5 Create a daily-use zone.
- ☐ 6 Group items by routine.
- ☐ 7 Move rarely used items out of prime space.
- ☐ 8 Use shelf risers or vertical storage.
- ☐ 9 Create a pantry overflow spot if needed.
- ☐ 10 Simplify small appliances.
- ☐ 11 Organize one drawer at a time.
- ☐ 12 Add a 5-minute counter reset.
- ☐ 13 Do a nightly sink reset.
- ☐ 14 Check the fridge and pantry weekly.



You do not have to do everything in one day.
Start with the area that bothers you most.



NOTES
