

Small Kitchen Reset

Work one zone at a time and finish each before starting the next. Plan for about 2–3 hours in total, or one zone a day. Measure shelves and drawers before buying any organizers.

Date: _____ Time budget: _____

1. Clear the counters

- ☐ Remove everything, then wipe down the counters
- ☐ Put back only what you use every day (kettle, knife block, etc.)
- ☐ Find a home in a cabinet for anything used weekly or less
- ☐ Corral oils and salt and pepper on one small tray by the stove

2. Edit drawers

- ☐ Empty the utensil drawer; donate duplicates and broken tools
- ☐ Add dividers so each type of item has its own slot
- ☐ Make one "junk drawer" limit: if it doesn't fit, it goes
- ☐ Store foil, wraps and bags upright in one drawer

3. Cabinets & cookware

- ☐ Nest pots and store lids upright in a rack
- ☐ Keep only enough mugs and cups for a week
- ☐ Put heavy items low, light items high
- ☐ Use shelf risers to double plates and bowls

4. Pantry & food

- ☐ Check expiry dates and toss or use up
- ☐ Group by type: grains, cans, baking, snacks
- ☐ Decant only what you use often
- ☐ Put a "use first" bin at eye level



5. Under the sink

- ☐ Remove everything and check for leaks or damp
- ☐ Keep cleaning products in one caddy you can carry
- ☐ Add a turntable or pull-out bin for easy reach
- ☐ Store chemicals away from food, with childproof latches if needed

6. Set up zones

- ☐ Prep zone: knives, boards, bowls near the main counter
- ☐ Cooking zone: pans, spatulas, oils next to the stove
- ☐ Clean-up zone: towels, soap, trash bags by the sink
- ☐ Coffee/breakfast zone: mugs, coffee and cereal together

Nightly 10-minute reset

Task	M	T	W	T	F	S	S
Clear and wipe counters							
Load or run the dishwasher / wash up							
Return items to their zone							
Take out trash if full							
Quick sweep							

Organizer shopping list

Measurements
