

Kitchen Organization Checklist

A zone-based plan to organize kitchen cabinets, drawers, counters, and storage.

Declutter Cabinets

- Empty one cabinet at a time and wipe shelves before refilling
- Toss chipped dishes, lidless containers, and duplicate gadgets
- Donate small appliances you have not used in a year
Be ruthless with single-use gadgets.
- Store everyday dishes in the most accessible cabinet
- Move rarely used items to high or low shelves

Organize Drawers

- Add dividers to separate utensils by type
- Sort the junk drawer and discard dead pens and stray parts
- Group cooking tools in the drawer nearest the stove
- Store knives in a tray or block, not loose in a drawer
A blade guard protects fingers and edges.
- Keep wraps, foil, and bags together in one drawer

Clear and Use Counters

- Remove everything and wipe the counters clean
- Return only daily-use appliances to the surface
- Store occasional appliances inside cabinets or a pantry
- Add a small tray to corral oils and frequently used items
- Keep a clear prep zone always ready for cooking

Set Up Workflow Zones

- Create a prep zone with cutting boards, knives, and bowls
- Build a cooking zone with pots, pans, and utensils by the stove
- Place spices and oils within reach of the cooktop
- Set up a storage zone for containers and food wraps
- Position mugs and glasses near the coffee maker or sink
Match each zone to how you actually move while cooking.

Organize Under the Sink

- Empty the cabinet and add a wipeable liner
- Group cleaning supplies in a portable caddy
- Install a tiered or pull-out shelf around the plumbing
- Hang a tension rod to hold spray bottles
- Add a hook or bin for trash bags and sponges

Maintain Your Kitchen

- Return items to their zone after each use
- Do a quick counter reset before bed each night
- Run a weekly fridge clear-out before grocery shopping
Toss leftovers before they pile up.

- Wipe one cabinet or drawer during each deep clean
- Reassess zones seasonally as your cooking habits change