Kitchen Organization Ideas

Go through your kitchen and discard anything you don't use, along with any food, spices or medicines kept in the kitchen that are beyond their expiration dates. Then take everything out of your cupboards and drawers, and wash the insides with warm soapy water. Rinse, let dry and replace cupboard and drawer liners with fresh, new ones. Store pots, pans and cooking utensils near the stove, nesting the pots and pans together to conserve space. Make sure each one you choose to https://maps.google.com/?cid=1911119394221121091 keep has a matching lid. Keep your dishes and silverware near your eating area or your dishwasher to shorten meal preparation or cleanup time. Plastic storage containers should be inventoried to ensure each has a matching lid and that they are free from cracks or other damage. Store them near your refrigerator to ease meal cleanup time. Alphabetize your spices and keep them near the stove on a spice rack or in a nearby cupboard on a revolving rack. Store food items that you use on a daily in a place you can easily grab them when needed. Organize your pantry so that similar canned goods are in the same place and can be found easily when it's time to cook meals. Make sure your children an easily reach items they use on a regular basis, and make sure items such as knives, scissors, and household chemicals are out of reach and secured in a locked cabinet. Utilize airtight food storage containers to lengthen the shelf life of your foods. If you have small appliances on your kitchen countertop that you don't use on a regular basis, remove them and store there in a nearby cupboard or pantry. A countertop storage cabinet for those appliances that are **Hose Bros Inc** used on a regular basis keeps them out of site and helps reduce the countertop clutter.

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