

# The Big SPRING CLEAN

{KITCHEN DEEP CLEANING CHECKLIST}

## PRE-CLEAN 1

- Wash, dry, & put away any dirty dishes
- Quickly clear countertops and wipe clean
- Clear any clutter that does not belong in the kitchen

## ORGANIZE PANTRY 2

- Take out all food & place on table or countertop
- Check labels & toss items that are expired, stale, empty, inedible, etc.
- Fill a bag or box for unopened donation items that you will not be able to eat before they expire, or items that you know your family won't eat.
- Wipe down all shelves with soapy water or kitchen cleaner.
- Put food back in cabinet. (You may want to do a pantry inventory before you put it back.)
- Create a separate area for open items
- Arrange like items together
- Put newest items in front; oldest in back

## 3 CLEAN & ORGANIZE BAKING & COOKING CUPBOARDS

- Take out all items & place on table or countertop
- Check labels & toss items that are expired, stale, empty, inedible, etc.
- Wipe down all shelves with soapy water or kitchen cleaner
- Use clean, well-labeled, airtight containers to store baking & cooking staples such as flour, sugar, breadcrumbs, etc.
- Put items back in cabinet, making sure the most frequently used containers are easy accessible.

## CLEAN & ORGANIZE REFRIGERATOR & FREEZER: 4

- Take out all food & place on table or countertop
- Check labels & toss items that are expired, moldy, empty, inedible, etc.
- Wipe down all shelves with soapy water or kitchen cleaner.
- Remove produce drawers & wash well
- Put food back in refrigerator
- Arrange like items together
- Remove excess magnets & unneeded papers.
- Clean and/or polish exterior

## CLEAN & ORGANIZE STORAGE & CUPBOARDS 5

- Remove all items from remaining storage cupboards or shelves and place on countertop or kitchen table.
- As you remove items, toss or donate any items that are broken, unwanted, unnecessary, or that you haven't used in over a year.
- Set aside any seasonal items that only get used once or twice a year to be placed with other seasonal items in storage.
- Wipe down all shelves with soapy water or kitchen cleaner.
- Determine whether you can rearrange any of your storage areas to make your kitchen more efficient.
- Group like items together and place back in cupboards.
- Put seasonal items in storage and bring donation items to local drop-off as soon as possible.

## 6 CLEAN & ORGANIZE STORAGE & DRAWERS

- Remove all items from drawers and place on countertop or kitchen table.
- As you remove items, toss or donate any items that are broken, unwanted, unnecessary, or that you haven't used in over a year.
- Set aside any seasonal items that only get used once or twice a year to be placed with other seasonal items in storage.
- Wipe down all drawers with soapy water or kitchen cleaner.
- Wash any drawer organizers
- Determine whether you can rearrange any of your storage areas to make your kitchen more efficient.
- Group like items together and place back in drawers
- Put seasonal items in storage and bring donation items to local drop-off as soon as possible.

## 8 CLEAN SINK, COUNTERTOPS, & CABINETS

- Remove any remaining clutter from countertops; try to get them as clear as possible!
- Remove countertop appliances
- Spray countertop with kitchen cleaner; wipe clean and dry well.
- Use glass cleaner to make granite shine.
- Wipe down cabinet exteriors
- Polish wood cabinet doors with furniture polish

## CLEAN OTHER APPLIANCES 7

- Wipe down microwave inside and out
- Clean and/or polish exterior of dishwasher
- Follow manufacturer's instructions to run self-cleaning cycle on oven
- Clean & polish exterior of oven
- Clean & polish stovetop
- Clean & polish small countertop appliances

## CLEAN FLOORS 9

- Sweep entire floor well. Be sure to remove any moveable furniture!
- Spot clean any sticky or dirty areas or any stains.
- Mop floor with heavy duty floor cleaner.
- Wash rugs