

Top 5 Kitchen Organization Tips

Purge: How many coffee mugs do you really use? How many plastic cups or glasses? How long has it been since you touched the cookbooks?

Donate unused items or throw away anything broken, chipped or peeling. Review the use by dates on food and discard anything unsafe and past its date.

Food Storage – Know what you've got and how long to keep it. Group like with like: spices together, baking ingredients together, meats together, pots and pans together, etc. Use food storage containers that can be airtight and see through.

2 for 1 uses: When you purchase any tool for organizing your kitchen try to get more than one use out of it, i.e. cheese shredders that can become storage containers or storage containers that can be used in the microwave or oven.

Surfaces: In any size kitchen, having enough countertop surface is a challenge. Look at your walls, inside cabinet doors, and stacking up inside cabinet shelves for additional space.

Measure your space: Know the drawer and shelf measurements when looking to get organized. Don't go shopping without them. Having storage tools that don't fit is frustrating.

Resources for getting organized in the kitchen:

Food Safety

www.foodsafety.gov

www.cfsan.fda.gov

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