

Declutter Your **Pantry & Kitchen**

Ordinary & *Happy*

S A T	9	Toss expired items from the fridge & pantry. Toss everything that's gone bad. Start by checking the expiration dates on packaged things. Afterward, see what else is no longer good, including leftovers, fruit, and vegetables. Try to group things by category (e.g., condiments, leftovers, dairy). You can use some fridge organizer bins to help keep things neat and tidy.	<input type="checkbox"/>
S U N	1 0	Declutter and organize the pots and pans. Get rid of any pots and pans that are warped or scratched if nonstick/teflon. You can use an organizer for lids. Place your most-used pots and pans in the cabinets that are easier to access.	<input type="checkbox"/>
M O N	1 1	Sort through the utensils and organize them. Try to organize the utensils by category (e.g., cooking tools, cutlery, gadgets). You can use drawer dividers to have an assigned home for each category. You could also relocate some of the utensils you rarely use but still need to a bottom drawer. Get rid of any utensils you don't use at all.	<input type="checkbox"/>
T U E	1 2	Declutter and organize the dishes and mugs. Toss chipped dishes and mugs. Donate ones that you don't use and don't want to keep. You could use shelf risers to maximize vertical space when stacking the plates. Keep dishes you use every day in an easily accessible place (generally at eye level).	<input type="checkbox"/>
W E D	1 3	Declutter and organize the under-the-sink area in the kitchen. Remove everything and clean the area. Then group items by category (e.g., cleaning supplies, dishwasher supplies). Combine half-empty bottles of the same product and recycle empty ones.	<input type="checkbox"/>
T H U	1 4	Organize the tea and coffee area. Use containers to organize coffee pods, coffee beans, tea bags, loose tea leaves, and add-ons like sugar and sweeteners. Think about whether the current layout works well for you. If not, think about how to reorganize the area.	<input type="checkbox"/>
F R I	1 5	Declutter and organize the kitchen countertops. Clearing the counters will instantly make your kitchen feel cleaner and bigger. Remove everything first and wipe the countertops. Store appliances you don't use often in cabinets rather than placing them on the countertops. Only keep what you use daily or almost daily (e.g., toaster, kettle).	<input type="checkbox"/>