

# OrganizeDetroit

## 9 TIPS

### TO STREAMLINE YOUR KITCHEN ORGANIZATION

1

#### **Store Pots and Pans first**

- Typically there are only 1 or 2 locations for storing pots and pans, identify this and put them away first.



2

#### **Identify where your silverware, dishes and glasses should be stored**

- These are probably your most frequently used items. A high functioning kitchen will have these items easily accessible.



3

#### **You will be grateful for staking an early claim on your cooktop utensil area!**

- If you have drawers or space next to the cooktop stove, opt for this area for storing spatulas, spoons and whisks.



4

**Creating inserts within your drawers is especially helpful for small handheld utensils.**

- This creates ease for drawer organization and finding of smaller items.



5

**Use Bamboo dividers and 1 lower drawer for food storage/left over containers**

- These awkward size containers take up a lot of space and dividers create a good solution for storing.



6

**Keep your stacks shallow.**

- When we go too deep in a stack you will find that the bottom items will never get used. Smaller piles are best!



7

**Create easy access to Ziplock bags, tin foil and plastic wrap**

- These products are used frequently and by multiple members of the household.



8

**For families with children allocate a drawer that is dedicated to the kids to instill independence and opportunity for self serving.**

- This would be the smaller possibly plastic bowls, plates and cups.



9

**Purge water bottles that are not used and not needed**

- This is an area that often grows and matching tops are often lost.
- Store bottles in drawers.

