

8 TIPS

FOR AN ORGANIZED, FUNCTIONAL AND EASY TO MAINTAIN PANTRY

1

Start by emptying a pantry in its entirety.

This is a must. Not only to wipe down areas, but to start with a clear space, allowing you to reimagine how your pantry will work best.

2

Grouping like items together on a flat surface.

Rice/grains, snacks, sauces, baking, spreads, condiments, etc.

3

Not everything needs a bin! Place cooking items in one area or one side of the pantry and snacking items in a different area or side. This gives you direction when you walk in your pantry or open up the doors.

4

Jars, cans, sauces should be at an easy eye level...

these are the items that get pushed to the back and lost most often. These should not be placed on high shelves.

5

Take individually wrapped items out of the boxes.

They can all live together and you will always know what you are running low on an item.

6

If storing any appliances in a pantry area, make sure that if they are at a height that is easy to get to...

heavy items not up too high. However, if this is an item that you use very infrequently, consider not putting in a prime location.

7

Adjusting shelves is a huge deal in a pantry.

This allows your space to work for you... not you work for your space.

8

Before you put nuts and baking supplies in clear containers...

think about the extra steps needed to maintain as well as the space needed to store clear containers and the extra still in the bags or boxes. Clear bins for these items are not for everyone or every space.