





# Spring-Cleaning **KITCHEN** Checklist

## Refrigerator and Freezer

Remove everything; disinfect interior

- Purge inedible items Compost food & recycle when possible
- Wipe shelves and drawers Use food-safe cleaning agents
- Label 'use-by' dates

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-  Food Safety 101: When in Doubt, Toss it Out
-  Food Safety 101: How to Manage Refrigerated Foods Safely

## Food Pantry

Remove everything; disinfect surfaces

- Discard expired foods
- Organize categories
- Inventory & restock

## Non-food Storage Areas

Remove everything; disinfect surfaces

- Cookware Donate or recycle unused items
- Utility Drawers
- Dish cabinets
- Food Storage Containers

## Surfaces

Wipe clean and disinfect:

- Cabinets
- Counter tops
- Walls
- Ceiling
- Waste can
- Table and chairs
- Sink basins and drains
- Windows
- Decorative items
- Light Fixtures

## Other Appliances

- Oven Safety first! Clean according to owner's manual
- Small Appliances

## Spice Cabinet

Remove everything; disinfect surfaces

- Discard year-old spices Wash, dry & reuse jars
- Organize Categories
- Inventory & Restock Refill your own jars from the bulk spices section at your health food store

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