

## Getting The Kitchen Clean And Organized

Getting the kitchen cabinets clean and organized doesn't have to be a hideous chore. It will just take some dedication and a few hours.

First of all, take care of all the normal cleaning routines, like getting the dishes into the dishwasher and putting away any clean ones. Then give the kitchen a good scrubbing. Grab some anti-bacterial cleaner and wash the counters, tables, cabinet faces and the walls. Take up the kitchen mats and shake them outside to remove dust and crumbs of food. The sweep and mop the floor.

Wash the mats on a gentle cycle but do not dry them. Hang them outside or over a bathroom shower rack to dry.

Now that the counters are clean, it is safe to start emptying cabinets and placing everything on them. Clean the insides and start putting everything back. Organize glasses and mugs by size. Some people store their glasses upside down. This is a good way to keep dust out. But make sure that you always completely dry them before putting them inside. If they are wet inside, moisture will not be able to evaporate and will end up with moldy glasses.

As for pots and pans: take them all out and clean those cabinets. Try to store these by stacking smaller ones into larger ones. Then place the lids nearby. The same can go for frying pans. The largest pan can go on the bottom and the others layered on top.

If you have enough cabinets, use a different one for baking and cake pans. These are all different sizes so stacking isn't as easy. But play around with them until they all fit as best as possible.

Cookie sheets, roasting pans and pizza trays are big and bulky so they are best kept in the drawer underneath the stove. Unless you have absolutely no room elsewhere, don't keep them in the oven. If somebody isn't thinking one day, they may turn the oven on to preheat and forget that there are items inside. Not to mention that it is annoying to always have to take them out whenever you want to cook.

Decide whether you wish to make any changes with the drawers. Spatulas and other cooking utensils are good in a drawer nearer the stove. So are pot holders. If you want to swap any drawer contents, now is the time to do it. Keep space efficiency in mind when choosing what goes where.

Once you have all the shelves clean and neat, keeping the rest of the kitchen tidy will be a snap. Now that you know where things are, you need to try to make a conscious effort to keep it that way. That way, you won't find yourself doing this all over again in a few months!

### About the Author

Amy Stevens is an expert in home design. If you want more information about varieties of [kitchen](#) or are looking for a trusted kitchen retailer please visit <http://www.wrenkitchens.com>

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