THE RENTER AUDIT · FREE PRINTABLE

Small Kitchen Organization Checklist

Kitchen size _____

Budget _____

Date _____

Clear out first BEFORE YOU BUY ANYTHING

- [ ] Empty one cupboard at a time and wipe it down.
- [ ] Remove duplicates, expired food and gadgets you don't use.
- [ ] Group what's left: daily, weekly, rarely.

Measure WRITE IT DOWN

SPACE	WIDTH	DEPTH	HEIGHT

Set up zones STORE THINGS WHERE YOU USE THEM

- [ ] Cooking: pans, oils and utensils next to the hob.
- [ ] Prep: knives, boards and bowls near the longest stretch of counter.
- [ ] Cleaning: under the sink, with a tray to catch drips.
- [ ] Daily dishes: closest to the dishwasher or drying rack.

Renter check PROTECT THE DEPOSIT

- [ ] No screws or drilling without written permission.
- [ ] Line shelves with removable liner.
- [ ] Keep a photo of each cupboard as you found it.

General information, not legal advice. Check your lease and the product instructions.