

Kitchen Cleaning Checklist: Quick & Efficient!

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Remove All Clutter

- Throw away all garbage on countertops and inside of refrigerator.
- Make a pile of things that don't belong in the kitchen. Focus on it after the kitchen is clean. (One thing at a time)
- Put away all appliances and food items where they belong.



Dishes

- Unload dishwasher if you have one.
- Clear one side of the kitchen sink so that you have room to maneuver the dishes you are about to clean.
- Get a sponge wet with hot water and soap and wash and rinse the food particles off before placing them in the dishwasher. If you don't have a dishwasher, this part will take a bit more time and you will need to fill one side of your sink with hot water to soak.

**Deep clean and put away all pots, pans, knives, and baking ware by hand to better care for them- and to save room in your dishwasher!



Counters

- This part is all about disinfecting since everything should be put away by now. Use your sponge or rag if that's what you want to do, but i like to use paper towels at this point.
- Spray down countertops and the outside of appliances with a good multi purpose cleaner/disinfectant, or use a mixture of vinegar and water.
- Wipe off everything from top to bottom. Wipe off the front of cupboards where fingerprints may be, wipe off the front of your dishwasher and the side and front of your fridge.
- Don't forget to wipe clean the walls beside your oven, and any other backsplashes!

The Quickest Kitchen Deep Clean (skip if you don't have extra time)

- While your sponge is hot and soapy, wipe inside of your fridge and freezer to easily remove anything sticky.
- Get sponge hot and soapy again and wipe out inside of the microwave and under your stovetop (if you have one).
- Designate a scrub brush (you can get decent ones at Dollar Tree) just for cleaning your kitchen sink and scrub the entire sink and drains with it using your favorite cleaner.

**Most of the time i just use dish soap and then when im done rinsing it out i spray with bleach water and let dry on its own.

Floors

- Sweep under and in all of the crevices. Most ovens pull out from the wall pretty easily, so i like to pull mine out frequently when i'm sweeping.
- Mop! Whether you get on your hands and knees or not, make sure that you are using a good method that is actually cleaning your floors!

**Remember to wipe off baseboards, the wall by the kitchen sink, and the front of the bottom drawer on your oven.

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