

*101 Kitchen Cleaning,
Decluttering and
Organizing Tips,
Tricks and Hacks*



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Cleaning Tips:

1. Use a mix of vinegar and water to clean countertops, cutting boards, and appliances.
2. Keep a spray bottle of diluted bleach handy for disinfecting surfaces.
3. Utilize baking soda to scrub away tough stains on pots, pans, and oven racks.
4. Clean your microwave by heating a bowl of water with lemon slices for a few minutes, then wipe down the interior.
5. Run lemon or orange peels through your garbage disposal to freshen it up.
6. Use a squeegee to quickly clean off countertops and stovetops after cooking.
7. Keep a small dish of baking soda in the fridge to absorb odors.
8. Invest in microfiber cleaning cloths for efficient and eco-friendly cleaning.
9. Use a toothbrush to scrub grout lines and hard-to-reach spots.
10. Wipe down cabinet doors and handles regularly to prevent buildup.
11. Clean your oven with a mixture of baking soda and water, letting it sit overnight before wiping it down.

12. Place a coffee filter at the bottom of your crisper drawer to absorb excess moisture.
13. Use newspaper to wipe down windows and mirrors for a streak-free shine.
14. Clean your dishwasher by running it with vinegar and baking soda.
15. Tackle grease stains on kitchen walls with a mixture of dish soap and warm water.
16. Keep a lint roller handy to quickly clean up crumbs and pet hair.
17. Use a toothpick to clean out the crevices in your toaster.
18. Invest in a good-quality kitchen exhaust fan to reduce grease buildup.
19. Dust and wipe down light fixtures and ceiling fans regularly.
20. Clean your blender by blending warm water and dish soap.

Decluttering Tips:

21. Donate or recycle any kitchen gadgets or appliances you haven't used in the past year.
22. Create designated zones for different tasks in the kitchen, like meal prep, cooking, and cleaning.
23. Use drawer dividers to keep utensils and small tools organized.
24. Install hooks inside cabinet doors to hang measuring cups and spoons.
25. Keep countertops clear by storing appliances you don't use often in cabinets or drawers.

26. Sort through your pantry regularly and donate any non-perishable items you won't use.
27. Store bulky items like mixing bowls and colanders in lower cabinets to free up counter space.
28. Invest in stackable storage containers to maximize shelf space in your pantry.
29. Use a lazy Susan in your fridge or pantry to easily access items stored in the back.
30. Hang a pegboard on the wall to store pots, pans, and cooking utensils.
31. Store spices in a drawer or cabinet organizer to keep them easily accessible.
32. Keep a basket on the countertop for storing mail and other paperwork.
33. Use clear storage bins in the fridge and pantry to keep similar items together.
34. Invest in a magnetic knife strip to free up drawer space.
35. Label shelves and containers in your pantry to help family members find what they need.
36. Keep a donation box in the kitchen for items you no longer need.
37. Store bulky items like cutting boards and baking sheets vertically to save space.
38. Utilize the space above your cabinets for storing infrequently used items.

39. Keep a basket near the door for collecting items that need to be returned to other rooms.

Organizing Hacks:

40. Use a tension rod under the sink to hang spray bottles and cleaning supplies.

41. Store pot lids vertically in a wire organizer to save cabinet space.

42. Use drawer organizers to keep kitchen tools and gadgets tidy.

43. Hang a shoe organizer on the back of a pantry door for storing snacks and small items.

44. Keep reusable grocery bags folded and stored inside a larger bag for easy access.

45. Use a pegboard to organize kitchen tools and utensils on the wall.

46. Hang a wire rack on the inside of cabinet doors to store cutting boards and baking sheets.

47. Install a pegboard or hooks on the inside of a cabinet door to hang measuring cups and spoons.

48. Use binder clips to organize bags of chips and other snacks.

49. Utilize under-shelf baskets to create extra storage in cabinets and pantry shelves.

50. Use a magnetic strip to organize metal spice containers on the inside of a cabinet door.

51. Install a pot rack above your kitchen island or stove to free up cabinet space.
52. Use stackable bins to organize snacks and pantry items in deep cabinets.
53. Hang a tension rod in a cabinet to create vertical storage for baking trays and cutting boards.
54. Use stackable shelves to maximize vertical space in cabinets and pantry closets.
55. Hang a wire basket on the side of the refrigerator to store frequently used items like spices or condiments.
56. Utilize clear bins with handles for storing items like onions, potatoes, and garlic in the pantry.
57. Install hooks on the underside of shelves to hang mugs and cups.
58. Use a wine rack to store water bottles or rolled-up dish towels.
59. Hang a pegboard on the inside of a pantry door for storing kitchen tools and utensils.
60. Use a tension rod to create dividers for cutting boards and baking sheets in a cabinet.

Quick Hacks:

61. Use a lemon wedge to remove rust stains from knives and other metal utensils.
62. Use a lemon half dipped in salt to clean copper pots and pans.

63. Place a damp sponge in the microwave for two minutes to kill bacteria.
64. Use a mixture of vinegar and baking soda to clean your coffee maker.
65. Use a lemon slice to clean and deodorize your garbage disposal.
66. Use a rubber band to grip a stripped screw when fixing kitchen cabinets or appliances.
67. Use a lint roller to clean crumbs and dust from lampshades.
68. Use a rubber band to keep a sponge attached to the dish soap bottle for easy access.
69. Use chalk to absorb grease stains on clothing before washing.
70. Use a hairdryer to remove stickers or labels from jars and containers.
71. Use a slice of bread to pick up broken glass safely.
72. Use a toothbrush to clean grime from kitchen faucets and fixtures.
73. Use a lemon wedge to clean and deodorize your cutting board.
74. Use baking soda to clean burnt food residue from pots and pans.
75. Use aluminum foil to scrub away rust stains from stainless steel appliances.
76. Use a mixture of salt and lemon juice to clean stainless steel sinks.
77. Use vinegar to clean and deodorize your dishwasher.
78. Use baking soda to absorb odors from plastic containers.

79. Use a rubber band to keep a trash bag from slipping into the bin.

80. Use a toothbrush to clean the grout between tiles on kitchen floors.

Time-Saving Tips:

81. Prep ingredients in bulk and store them in the fridge or freezer for easy meal prep.

82. Use slow cookers or pressure cookers to prepare meals with minimal effort.

83. Create a weekly meal plan to streamline grocery shopping and meal prep.

84. Use pre-cut or frozen vegetables to save time on meal prep.

85. Cook double batches of meals and freeze leftovers for busy nights.

86. Keep a running grocery list on your phone to easily add items as you run out.

87. Use disposable baking sheets or foil to cut down on cleanup time.

88. Use one-pot or sheet pan meals to minimize dishes.

89. Use a food processor or blender to quickly chop vegetables and ingredients.

90. Invest in a dishwasher-safe cutting board for easy cleanup.

91. Use a salad spinner to quickly wash and dry salad greens.

92. Keep a spray bottle of vinegar and water near the stove for quick cleanup.

93. Use silicone baking mats or parchment paper to line baking sheets for easy cleanup.
94. Keep cleaning supplies organized in a caddy for quick access.
95. Use a timer to stay on track during meal prep and cooking.
96. Clean as you go while cooking to minimize cleanup time.
97. Use oven-safe silicone mats to line baking sheets for easy cleanup.
98. Use slow cookers or instant pots to cook meals while you're away.
99. Use a rice cooker to prepare rice while you focus on other tasks.
100. Use disposable liners in slow cookers for easy cleanup.
101. Use a kitchen timer or smartphone app to track cooking times and prevent overcooking.

With these tips, tricks, and hacks, you can keep your kitchen clean, organized, and efficient, allowing you to spend more time with your family and less time on household chores.