Pantry Organization

Use this checklist to clean out, clean up and organize your home pantry.

What to toss (make note of anything that needs replacing):

* Expired foods
* Foods that are stale
* Unwanted items
* Items that are almost gone
* Expired spices
* Oils that have gone rancid
* Opened flour, cereals, grains, baking mixes, etc. that may have attracted moths, beetles, roaches, or weevils

Clean & Prep

* Starting at the top, clean shelves top to bottom
* Sweep or vacuum crumbs
* Clean and / or purchase clear air-tight storage bins
* Purchase hooks to hang
* Apply shelf liner

Sort & Group

* Transfer any items currently stored in paper bags or cardboard boxes to air-tight containers. Label containers.
* Separate the items you use most often from those less-often-used products. Place the regularly used items in a designated area at eye-view so they are easy to find and reach.
* Group multiples together, placing those closest to expiration date in the front. This allows you to see how many of an item you have and use them before they expire.
* Use food storage containers to organize small items such as packets of spices, gravy, etc.
* Store cleaning supplies, paper & plastic goods at the bottom of the pantry.

Restock with staples