

A **CLEAN** kitchen equals a peaceful, happy LIFE

KITCHEN DAILY

Table

- Remove dishes to the sink area.
- Remove leftover food to appropriate containers and place in fridge.
- Scrub the table clean with a clean, hot, soapy but only slightly damp washcloth.
- Scrub benches and chairs.
- Replace centerpiece.

Wash

- If there are pots and pans, all dishes must be washed by hand. If there are none, scrape and load dishes into the dishwasher. Dishes must be loaded correctly or they will not get cleaned. Only start the dishwasher when it is full.
- Every dish must be cleaned. No "soaking" allowed.
- When dishes are finished, please clean the sink by rinsing the washcloth, turning off the water, squeezing a drop of dish soap onto your hot washcloth, scrubbing the sink/drain/faucet and then rinsing.

Counters

- Put away all clean dishes, whether from the sink/drain or from the dishwasher.
- Squeegee window clean, using homemade glass cleaner. Also, polish glass in cabinet doors, spraying a small amount of glass cleaner on a microfiber cloth and buffing carefully to avoid the mullions.
- Clear counters of trash and clutter. Please put clutter AWAY where it belongs.
- Clear counters of food items, leftovers, etc... by putting them where they belong. Counters should be empty of everything but appliances, utensil receptacle, egg basket, and fruit bowls.
- Once counters are empty, scrub them with a rinsed, hot, only slightly damp washcloth with one drop of dish soap.
- Scrub backsplash, including outlet covers, from the countertop all the way to the cabinets, and especially behind the stove. Don't forget the backsplash over by the fridge.
- Scrub window sill and window track.

Floor

- Sweep floors with broom, paying special attention to corners, under appliances, under table, benches and chairs, and inside the pantry.
- Following dinner, mop floor on hands and knees with microfiber cloth, only SLIGHTLY damp with water, with one drop of dish soap. Rinse the cloth frequently or it will leave streaks. Ring out well or you will have a watery mess and ruin the hardwood.

Tidy and Dust

Tidy these "areas" per meal.

Breakfast:

- Dust crown moldings, top of fridge, all light fixtures, including ceiling fan and door and baseboard moldings.

- ❑ Wipe down light switches, door jams, moldings, and walls around dining windows, including window sills, plus walls around pantry, using microfiber cloth slightly damp with water and 1 drop of dish soap.
- ❑ Wipe down fronts of appliances using same microfiber cloth and homemade disinfectant spray.

Lunch:

- ❑ Clean out fridge. Dispose of any spoiled food. Wipe up all spills. Polish the shelves and drawers using the homemade disinfectant spray.
- ❑ Wipe down the exterior of all of the island cabinets, front and back using a microfiber cloth, slightly damp with water and one drop of dish soap.
- ❑ Wipe down both sides of the pantry door, using the same cloth.

Dinner:

- ❑ Take out garbage.
- ❑ Clean the trash can with disinfectant spray and a paper towel outside and let it air dry before bringing it back in. Once dry, return it to the kitchen and line it with a garbage sack.
- ❑ Scrub out the trash cabinet interior to remove inevitable spills and grime.
- ❑ Wipe down the exterior of all cabinets except for the island, upper and lower, paying particular attention to crevices. Use a microfiber cloth, slightly damp, with one drop of dish soap.

Organizer

Organize, clean and declutter each of these areas per meal.

Breakfast

- ❑ Organize and clean the pantry. Remove all trash, wipe off shelves, sweep the floor, especially under and behind the buckets. Make sure bucket lids are on tight.
- ❑ Organize all drawers and cabinets in the island. Remove garbage, fold towels, remove clutter and put it AWAY, make sure things are where they belong, stack pans nicely, etc... wipe shelves and drawer bottoms with dry microfiber cloth.

Lunch

- ❑ Organize drawers and cabinets by fridge, upper and lower. Remove garbage like empty bread bags, remove clutter and put it AWAY, make sure things are where they belong, stack large bowls nicely, etc... Wipe all shelves and drawer bottoms with dry microfiber cloth, removing items to clean under them and then replacing them.
- ❑ Organize drawers and cabinets next to and above oven in the same way and wipe out with dry microfiber cloth.
- ❑ Organize lazy susan cabinet, making sure pans are stacked so they are easy to access. Clean around and under the pans with disinfectant spray and the microfiber cloth you've been using.

Dinner

- ❑ Organize and wipe out sink cabinet, pan cabinet and the new cabinets next to and above the dishwasher. Remove garbage and clutter, make sure things are where they belong and well-organized. Wipe all shelves and drawer bottoms with dry microfiber cloth, removing items to clean under them and then replacing them..

We currently have kitchen chores divided up among 6 people into these 6 chores: Table, Wash, Counters, floor, tidy/dust, and organize. My oldest two children are away at university and my 17 yr old son milks the cows (our most dreaded farm chore) and so is exempt from dish chores, leaving myself and 5 children to clean the kitchen after meals. As our family grows and shrinks I just reorganize the responsibilities into more or fewer chore categories. When kids are missing, we usually forego the organizer chore first and the tidy/dust category next. Cleaning can be accomplished pretty well with only 4 people, as long as the organizer and tidy/dust chores are completed occasionally.