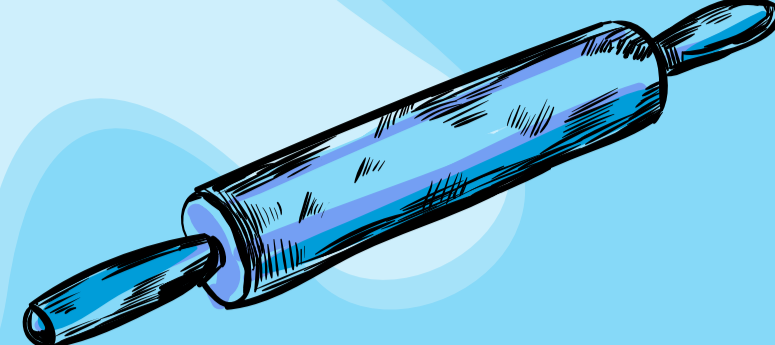
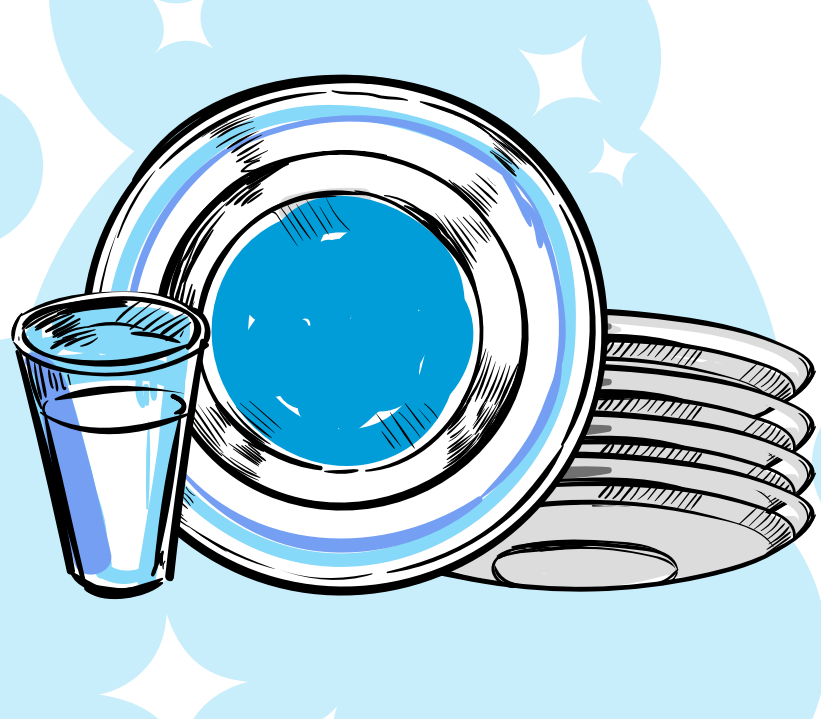


8 Simple Tasks

To Keep A Tidy And Clean Kitchen



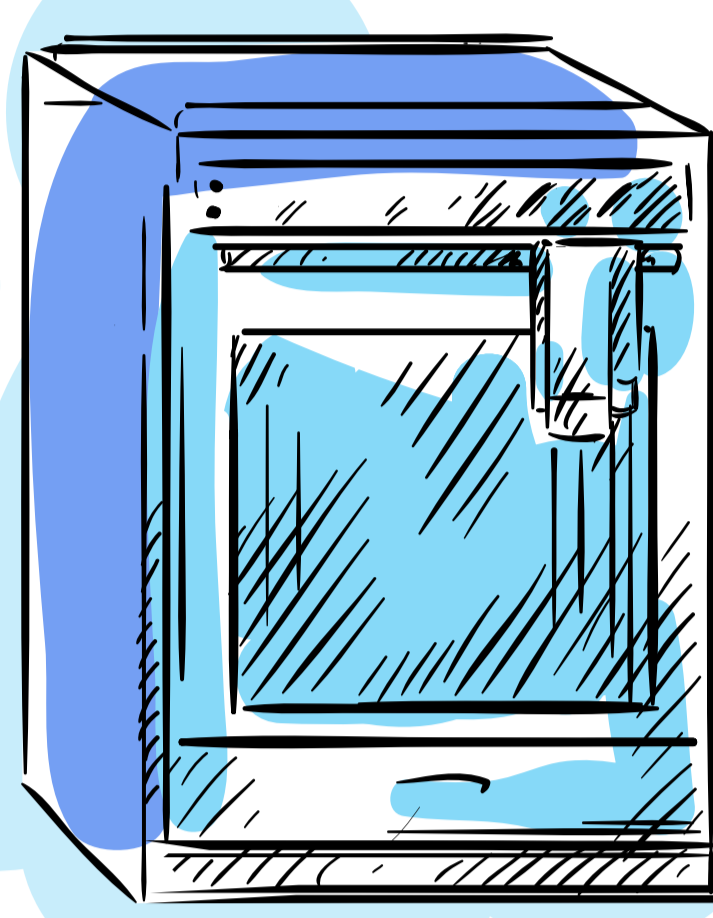
Wash Your Dishes ASAP




"I'll wash the dishes later" is one of the biggest lies many homeowners tell. Always strive for an empty sink and wash the dishes right away after you're done eating. By doing so, you'll prevent bigger messes later when you need to use the kitchen again.

Ensure To Run The Dishwasher Often

A dishwasher provides great aid in keeping your kitchen clean as long as you use it with the right frequency—otherwise, you'll be piling up dishes. Make a habit of running your dishwasher every night after you finish dinner. Don't forget to empty it afterward!



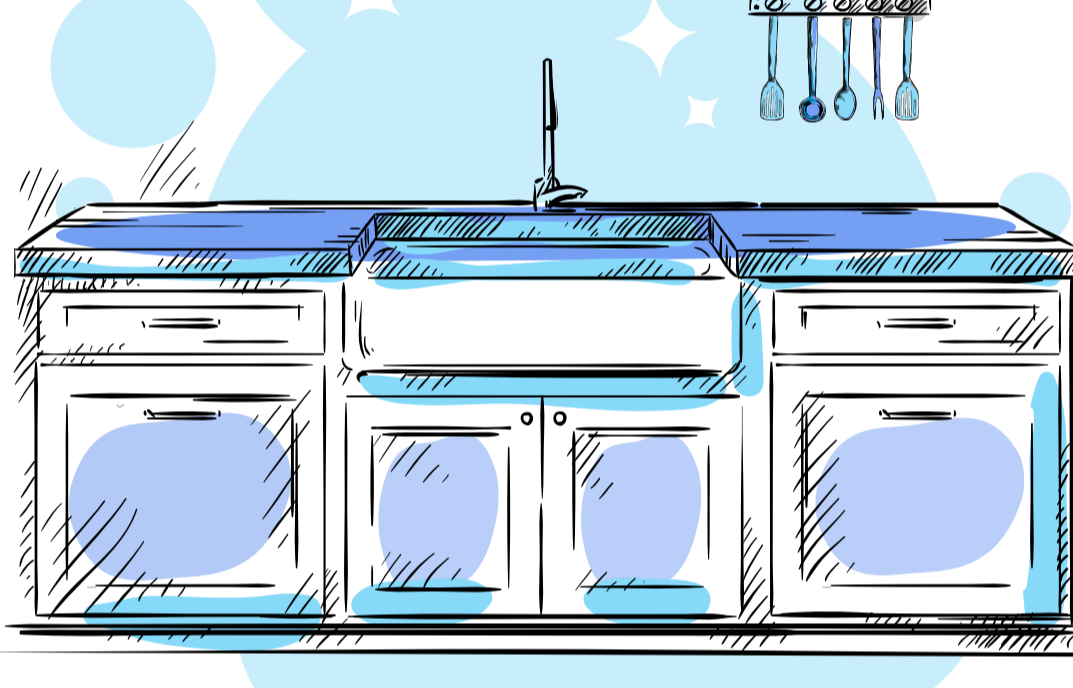
Clean As You Go



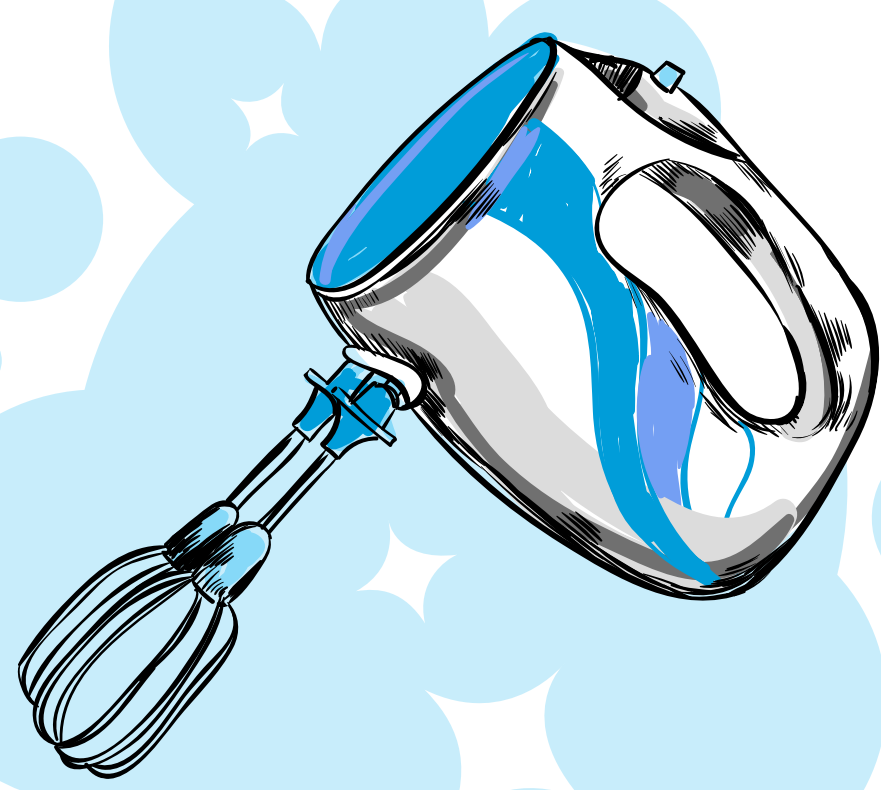
Washing cooking utensils as soon as you don't need them reduces the mess you must deal with afterward. However, you still have to pay attention to your cooking, so wash items that won't take you too long, like spoons, cheese graters, strainers, plates, and knives.

Declutter Your Countertops

Cluttered spaces tend to gather huge amounts of grime and dust. To keep your kitchen clutter-free, store the items you use less. If you struggle to choose what to keep outside, pick the tools you use more than three times a week.



Wipe Small Appliances Frequently




Much of the mess in the kitchen results from letting small stains and crumbs accumulate, so give a quick wipe to small appliances like your toaster or microwave oven after using them—even if there's no visible dirt, grease could be building up!

Don't Put Dirty Utensils On Counters

When you're cooking, your focus is usually on the food, so it's easy to just throw dirty utensils on the counter. Prevent staining your counters by having a small plate or container nearby to place the spoons, spatulas, or any other utensil you're cooking with.



Organize Your Cabinets



Clearing up your countertops only to toss everything inside your cabinets is not going to help much. Assign different items like pots, electric appliances, and cleaning supplies to different cabinets to keep your kitchen tidy while having everything handy!

Define Different Counter Zones

Assign different areas on your countertops to different tasks. For example, keep your cutting board in one spot and don't move it. That way, when you cut vegetables or fruits, the leftovers will accumulate in one place instead of being all over your counters.



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