

EVERY INCH, DELIBERATELY

Small Kitchen Checklist

In a small kitchen, ruthless triage pays for itself immediately. There is no room for an item that might be useful someday.

TRIAGE FIRST

- One tool per job, the best one
- Nothing stored for a hypothetical occasion
- Appliances used less than monthly go elsewhere
- Serving pieces out of the kitchen entirely

VERTICAL IS THE WHOLE GAME

- Shelf risers in every cupboard
- Hooks under shelves for mugs
- Magnetic strip for knives, not a block
- Over-door racks on the inside of cupboards
- Wall rail for utensils in daily use

COUNTERS

- Only what is used daily stays out
- Kettle, board, one crock, nothing else
- A tray to corral what must live out
- Clear counter is storage, treat it as such

HABITS THAT KEEP IT

- Put away before you sit down
- One in, one out, strictly
- Reset the counter every night, without exception

We build these systems for you.

Most people know which area is weakest. What they lack is the two uninterrupted weeks it takes to fix it. That is the part we do: we build it, document it in English and Spanish, train the people who use it, and stay on to adjust it.

Book a consultation at sortandplace.com