

# Champagne & Paper Planes

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## FOODIE'S GUIDE TO SPRING CLEANING

Go beyond the daily kitchen cleaning duties with this deep cleaning kitchen guide. Print out this Foodie's Guide to Spring Cleaning, stick it on the inside cupboard door, and use it whenever you get the urge to deep clean your domain. Each kitchen is unique, so feel free to expand on or skip the steps depending on your space.

### *CHECKING THE EXPIRATION:*

- Oils & Vinegars
- Sauces
- Condiments
- Canned Goods
- Spices & Seasonings – Not only check the expiration, but also give all of your spices the smell test. If the spices don't have a smell (or the right smell), the spices might have gone bad and need to be tossed.
- Flour & Nuts – These foods contain oils that can go rancid once expired

### *CLEANING OUT THE CORNERS:*

- Clean the Trashcan – Clean out any stains, spills, and eliminate odors
- Clean Silverware Drawer Organizer – Take out all silverware from your utensil organizer and clean

out the holder

- Wipe Off Shelves – Include all cupboards, cabinets, and pantries; this is where climbs and sticky spills usually hang out
- Kitchen Walls – When wiping down the walls, pay special attention to the wall behind the stove where splattered grease from cooking can build up
- Under the Sink – Clean out the newspaper or mat under the sink, paying special attention for potential leaks or water damage
- Replace Your Sponge or Kitchen Scrubber
- Wash Reusable Bags – Over time, reusable bags can accumulate a lot of built up dirt and bacteria if not washed and cleaned regularly

### *DEEP CLEAN APPLIANCES:*

- Toaster or Toaster Oven– Shake out leftover crumbs and wipe down
- Coffee Machine – over time, hard water and coffee bean oils build up in your machine. Cleaning it not only makes your machine last longer and work more effectively, it can also improve the taste of your morning brew!
- Oven
- Stovetop
- Dishwasher – refresh by removing built up hard water and food particles
- Refresh the Garbage Disposal

### *CONSIDER:*

- Sharpening Knives
- Check Oven Temperature Accuracy
- Check Refrigerator and Freezer Temperature Accuracy
- Decluttering – donate unused or out-of-date kitchenware, dishware, and gadgets

### *REFRIGERATOR:*

- Wipe Out the Refrigerator Interior - Take everything out and wipe down every shelf, drawer, and corner making sure to sanitize and get rid of any unwanted spots or stains from meat or produce
- Check Freezer Items - Look for freezer burn or expired items
- Clean Ice Machine and Wash Ice Tray