



An Obsessive's Kitchen Cleaning Checklist

There's more to cleaning a kitchen than doing the dishes and throwing out the trash. This list prioritizes tasks for a truly clean cooking space. Learn more at: www.serioseats.com/kitchen-cleaning-guide



ALWAYS

- Clean grease from stove hood/filter
- Fully wipe down stovetop and range
- Wash countertops and floor
- Clean sink, drain filter, faucet, garbage disposal
- Wipe down appliances

OCCASIONALLY

- Clean gap between stove and counter
- Clean oven interior and glass window
- Clean drawers of crumbs and debris
- Clean dishwasher and refrigerator gaskets
- Clean refrigerator shelves and bins
- Discard old spices and condiments
- Dust hard-to-reach areas

FREQUENTLY

- Clean coffee grinder, coffee machine
- Clean interior of microwave
- Wipe grease off anything that sits out
- Clean crumb tray in toaster
- Clean drip tray of grill and/or griddle
- Wash cabinets and backsplash
- Check cast iron pans for stickiness

RARELY

- Dust refrigerator coil
- Dust and degrease vents
- Clean and organize under-sink area
- Defrost freezer
- Deep clean / declutter