

Kitchen Cleaning List:

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Kitchen **CLEANING LIST**

When building your zone task lists, remember to include all things that need doing in that room to have it “showroom ready”. The following is just a list of ideas to help you in building your list.

- Clean the sink
- Clean The Oven
- Clean Dishwasher
- Organize and Clean Appliances
- Clear out Fridge
- Clean windows
- Declutter Countertop
- Clean the Kitchen Cabinets
- Wash your oven rack
- Clean and Condition all wood
- Spot Scrub grout
- Sweep & Mop hard floors
- Clean rugs/carpets
- Replace potpourri, oils, Scentsy
- Replace air filters, batteries, light bulbs
- Clean blinds
- Dust and declutter all flat surfaces
- Empty Kitchen Trash
- Note necessary repairs & figure into budget and cleaning