

Templates from @judgymummy www.judgymummy.com

- Remove everything from the pantry
- Wipe inside cupboards thoroughly
- Discard any expired food
- Any food which needs to be used up place in a basket and leave on the counter to use in meals over the next week or two
- Decide on your categories, and store like with like. E.g. canned food, legumes, meal bases, condiments, oils, vinegar, spices etc.
- Store any dry goods in containers (and write expiry dates on the back)
- Allocate a dedicated spot for each category, keeping items used often within arms reach
- If you wish to utilise storage solutions, like baskets or boxes, ensure you measure the space first
- Add labels if necessary

Tip: Keep a notepad nearby (or chalkboard) to write down any items you run out of for your next shopping trip

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