



PANTRY RESET

Checklist



SIMPLE STEPS TO DECLUTTER,
ORGANIZE & CREATE A PANTRY
THAT WORKS FOR YOU



PANTRY RESET

Plan & Put It Back



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Checklist

Simple steps to declutter, organize and create a pantry that works for you.

HOW TO USE THIS CHECKLIST

- ☐ Follow each step at your own pace.
- ☐ Use these pages to plan, decide and take action.
- ☐ A little reset goes a long way!

YOUR RESET GOAL

What do you want your pantry to feel like?

PLAN YOUR RESET



1. Clear It Out

Take everything out so you can see what you actually have. Sort items as you go:

KEEP

Items you use and want to put back.

DONATE

Unopened, unexpired food your household will not use.

TOSS

Expired, spoiled or unusable items.

USE SOON

Items nearing their best-before date or foods to work into upcoming meals.

2. Take Stock

- ☐ Group similar items together so you can spot duplicates.
- ☐ Notice staples that are running low or missing.
- ☐ Set aside Use Soon items so they do not disappear at the back again.
- ☐ Pay attention to the areas that were hardest to keep organized.

3. Clean the Space

- ☐ Wipe shelves, walls and doors.
- ☐ Vacuum or sweep out crumbs.
- ☐ Wash containers or organizers you plan to reuse.
- ☐ Measure awkward shelves or spaces before buying anything new.

RESET TIP

Do not buy organizers yet. First understand what you have, what you use and what is not working.

CREATE YOUR ZONES & WISH LIST



4. Create Your Zones

Give things a home based on how your household actually uses the pantry. Your zones might include:

- | | |
|---------------------------------------|---|
| ☐ Breakfast | ☐ Snacks |
| ☐ Baking | ☐ Pasta & grains |
| ☐ Canned goods | ☐ Meal ingredients |
| ☐ Backstock | ☐ Other: _____ |

5. Make Your Wish List

Only now decide whether something would genuinely make the space work better - containers, labels, turntables, shelf risers, baskets or another simple solution.

- | | |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | 6. _____ |

ZONE IDEAS

Breakfast

cereal, oatmeal, coffee, tea

Canned goods

soups, beans, tomatoes

Pasta & grains

pasta, rice, quinoa

Baking

flour, sugar, mixes

Snacks

chips, crackers, granola bars

Backstock

extras and bulk purchases

PUT IT BACK & KEEP IT WORKING



6. Put It Back

- ☐ Keep everyday items easy to reach.
- ☐ Place heavier items on lower shelves.
- ☐ Store less-used items higher up or farther back.
- ☐ Keep labels facing forward and avoid overcrowding.
- ☐ Leave a little breathing room so the system is easy to maintain.

7. Keep It Working

- ☐ Do a quick tidy before grocery shopping.
- ☐ Check your Use Soon items when planning meals.
- ☐ Add low items to your pantry restock list as you notice them.
- ☐ Adjust a zone when it stops working - the system should fit your life.

The goal isn't a perfect pantry.

It's a pantry that makes everyday life easier.

PANTRY RESTOCK LIST



Keep this list inside your pantry and jot things down as you notice you're getting low.
Grab the list - or snap a photo - before grocery shopping.

PANTRY STAPLES

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

BAKING

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

SNACKS & BREAKFAST

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

OTHER

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

USE SOON

Foods to work into upcoming meals before they get forgotten.

- ☐ _____
- ☐ _____
- ☐ _____