



# RV Kitchen Organization Checklist

*A practical, print-friendly guide for creating a calm, functional RV kitchen*

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## Step 1: Declutter First

- Remove everything from cabinets and drawers
- Toss expired food and spices
- Donate or store unused appliances
- Limit cookware to essentials only
- Keep one of each tool when possible
- Remove duplicates and bulky extras

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## Step 2: Create Kitchen Zones

- Prep Zone (cutting boards, knives, bowls)
- Cooking Zone (pots, pans, utensils)
- Pantry Zone (dry food, snacks)
- Cleaning Zone (dish soap, towels, sponges)
- Grab-and-Go Snacks Zone

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## Step 3: Cabinets & Drawers

- Add non-slip shelf liners
- Use stackable bins with lids
- Install shelf risers if space allows
- Use tension rods to prevent shifting
- Store heavy items low
- Secure items for travel days

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## Step 4: Pantry Organization

- Transfer food into airtight containers
- Label containers clearly
- Group food by category (snacks, meals, baking)
- Keep frequently used items front and center
- Rotate food regularly to avoid waste

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## Step 5: Refrigerator Organization

- Use fridge bins to group items
- Secure bottles and condiments
- Use egg and produce holders
- Leave airflow space
- Do a fridge check before travel days

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## Step 6: Cookware & Tools

- Choose multi-purpose cookware
- Use nesting or collapsible items
- Store lids vertically if possible
- Limit appliances to what you actually use
- Keep daily-use tools within arm's reach

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## Step 7: Use Vertical & Hidden Space

- Add adhesive hooks (command-style)
- Use magnetic strips for knives or spices
- Hang lightweight items inside cabinet doors
- Utilize wall or backsplash storage safely

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## Step 8: Cleaning & Maintenance

- Store cleaning supplies together
- Use collapsible drying racks
- Keep microfiber cloths handy
- Do a quick weekly reset
- Recheck organization every season

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## Bonus Tips for RV Life

- Secure everything before driving
- Reassess storage after every trip
- Less stuff = less stress
- Organize for function, not perfection

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## Final Thought

*A well-organized RV kitchen makes healthy eating, stress-free cooking, and life on the road so much easier. Happy RVing!*