



RV Kitchen Organization Checklist

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



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!