

DECLUTTER YOUR HOME + CHANGE YOUR LIFE.

Welcome to your closet + kitchen decluttering checklist!

These two spaces are the most popular decluttering locations. This checklist will help guide your process.

Sometimes, decluttering and organizing can feel overwhelming. But if you use this checklist, and gather all the items that are in that checklist category, you can realize how much of something you have--and decide how much you really need.



I am here to help with anything you need! Just email me at hello@simplifiedpgh.com or visit my website, simplifiedpgh.com





CLOSETS/ DRAWERS

MOST IMPORTANT THING TO REMEMBER: your closet shouldn't make you feel less of yourself. If you are holding onto clothing that doesn't fit or that doesn't make you feel good: let it go.

WORKWEAR		ACCESSORIES
Pants Shirts Tops Blouses Skirts Dresses Suits		ScarvesPurses Bags WalletsBeltsJewelryOther accessories
ATHLEISURE+SPORTS		SHOES
Leggings Capris Pants Tops Tanks Sweatshirts Hoodies Shorts Specific Sportswear (tennis, etc.)	Any specialty clothing hiking, fishing,	☐ Dress shoes ☐ Athletic shoes ☐ Casual shoes ☐ Slides ☐ Work shoes
Swimwear	skiing, biking, etc	COATS
FOUNDATIONS Bras Underwear Shapewear Lingerie Socks Stockings Tights Pajamas Sleepwear Loungewear	-divide into its own category!	Winter coats Spring Fall coats Raincoats Winter gear Other outerwear MISC Costumes Holiday clothing Formalwear



KITCHEN COOKING + BAKING

Items **in bold** are ones that many of my clients have in excess! Be on the lookout for these and think about how many of these you REALLY need! Also check for items that have seen better days--cookware and bakeware can get aged and not in a way like a fine wine!

EATING + DRINKING		
Plates		
Bowls		
Regular drinkware Glasses		
Coffee Mugs		
Wine glasses Liquor glasses		
Silverware Cutlery		
COOKING TOOLS		
Pots		
Pans		
Other cookware		
Other bakeware		
Mixing Bowls		
Measuring Cups Spoons		
Knives		
Spatulas		
Whisks		
Cooking spoons Ladles		
Tongs		
Grilling supplies Tools		
Baking-specific tools		
Cupcake tins		
Cookie sheets cooling racks		
Muffin pans		
Graters Garlic press		
Rolling pins		

EQUIPMENT		
Food processor		
Blender		
Mixer		
Coffee maker Supplies		
☐ Instant Pot		
Sodastream		
Slow cooker		
Spiralizer		
Other kitchen equipment		
STORAGE		
Food storage containers		
Food storage containers Ziplocs		
Ziplocs		
Ziplocs Plastic wrap		
Ziplocs Plastic wrap Aluminum foil		
☐ Ziplocs ☐ Plastic wrap ☐ Aluminum foil ☐ Parchment		

☐ Platters Servingware
☐ Holiday Servingware
Entertaining Dishes
Pitchers
Cocktail prep equipment
Table linens Napkins
All other misc. kitchen items



KITCHEN FOOD + DRINK

Items **in bold** are ones that many of my clients discover are VERY expired in their pantry. Why? We rarely "declutter" our pantries! Going through food and drink items and discarding old or never used (or "I used it once in a recipe and will never use it again") stuff is a game changer.

REFRIGERATOR		
Produce Meat Seafood Salad dressing Sauces Condiments	Spice shelf life isn't "infinity"! Typically when I work with clients on their pantry, we find spices that expired YEARS ago. While they likely won't make you sick,	PANTRY Spices Herbs Cooking extracts Flour Sugar Brown Sugar Oils Cooking spray
DRY GOODS	they lose their spicy potency for your cooking. And do you want to use something in food that has been open	Baking PowderBaking Soda
Canned goods	for a decade?	Cocoa
Pasta Rice		Baking miscellaneous
Grains		
Cereal		FROZEN
☐ Snacks ☐ Candy		Frozen meat seafood
Tea		Frozen vegetables fruits Frozen dinners
☐ Coffee☐ Bread products☐ Protein powder	Freezers of course keep food good for long periods of time. But most people have those random	☐ Ice cream Frozen snacks☐ Other frozen items
Dry good mixes	forgotten/freezer burned foods in the	

freezer for years...or something that was purchased for a specific purpose that is now not needed. Clear it out!