
THE KITCHEN RESET · FIELD NOTE 06

Give your kitchen a closing shift.

This is a practical end-of-day reset, not a deep clean. Work in a fixed order so dishes, food, and clutter stop competing for the same small patch of counter.

YOUR KIT

Dish supplies; two clean cloths; counter-approved cleaner; waste bag



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Three deliberate steps.

01 Clear the landing zone

Put food away safely and move dishes to the sink or dishwasher. Return items that belong elsewhere before wiping around them.

02 Clean the working surfaces

Remove crumbs, then clean counters and the cooktop only when cool. Use separate cloths for food-preparation surfaces and other areas.

03 Finish at the sink

Clean the sink with a material-approved product, remove collected scraps, and dry the rim. Reset one clear counter area for breakfast.

The final check.

- ☐ Food put away
- ☐ Cool cooktop wiped
- ☐ One genuinely clear landing zone

Know when to pause.

Never spray hot burners or electrical controls. Handle food spills using the appropriate food-safety instructions.

Clean in an order you can repeat.

Always follow the surface maker's care instructions and product label. Never mix cleaning products. This guide is for ordinary household care, not hazardous-material remediation. Product-specific instructions take priority.

Related references and service information: Cleaning and disinfecting: CDC

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