

Monthly Maintenance Checklist

Appliances · Pantry · General checks — once a month keeps the kitchen running.

Month: _____ Completed by: _____

— APPLIANCES

- Dishwasher: run empty cycle with cleaning tablet
- Oven: clean with degreaser, racks included
- Coffee machine: full descaling cycle
- Kettle: descale with vinegar or citric acid
- Extractor hood: wipe down and replace or wash filter
- Check fridge temperature (aim for 2–5 °C)
- Vacuum fridge condenser coils (back panel)
- Freezer: defrost if ice buildup is visible

— PANTRY AUDIT

- Remove all items and wipe pantry shelves
- Check expiry dates — discard expired goods
- Rotate stock: oldest items to the front
- Restock staples: flour, sugar, oil, salt, pasta
- Clean spice rack — replace anything over 12 months
- Test ^{old} baking supplies — is baking powder still active?

— GENERAL CHECKS

- Test smoke and CO detector batteries
- Inspect under sink — check for leaks or damp
- Organise and declutter utensil drawers
- Sharpen kitchen knives
- Replace worn sponges, cloths, and brushes
- Restock cleaning supplies as needed

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