



Small Kitchen Reset Checklist

Five flexible blocks restore function. Twenty minutes is a pacing prompt, not a safety deadline.

DATE _____

PREP-ZONE FINISH LINE _____

00-04	Protect food ☐ Return cold food ☐ Review dated leftovers ☐ Pause for hazards
04-08	Clear the prep zone ☐ Move dishes ☐ Separate rubbish ☐ Clear one continuous surface
08-12	Return items ☐ Return food ☐ Park appliances ☐ Set aside unsorted items
12-16	Clean the surface ☐ Follow the cleaner label ☐ Keep food separate ☐ Never mix bleach
16-20	Close the room ☐ Finish the sink ☐ Take rubbish out ☐ Clear the main floor path



STOP THE TIMER FOR A SAFETY ISSUE
Leaks, broken glass, electrical hazards and serious raw-food contamination need a separate response.
Follow each cleaner label. Never mix bleach with another cleaner.