

MAINTENANCE GUIDE FOR A LONG-LASTING KITCHEN



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ABSTRACT

A well-maintained kitchen is essential for preserving its functionality and appearance over time. This Maintenance Guide for a Long-Lasting Kitchen offers practical tips for daily, weekly, and annual upkeep to ensure that your kitchen stays in excellent condition. It covers important areas like cleaning countertops, appliances, and flooring, as well as preventing wear and tear on commonly used surfaces. Regular maintenance not only keeps your kitchen looking pristine but also helps prevent costly repairs and replacements in the future.



The guide also highlights sustainable cleaning practices, energy-efficient kitchen habits, and proper care for various materials like wood, tile, and granite. By following this comprehensive maintenance schedule, you can extend the life of your kitchen appliances and surfaces while maintaining a clean and hygienic environment for daily use.

LET'S GET STARTED

This Maintenance Guide for a Long-Lasting Kitchen provides a comprehensive overview of how to care for and preserve your kitchen's functionality, aesthetics, and efficiency over time. It outlines daily, weekly, and yearly cleaning tasks,

helping homeowners keep their kitchens in top condition while preventing wear and tear on key areas like countertops, cabinets, appliances, and floors. By establishing a consistent maintenance routine, you can ensure your kitchen remains clean, safe, and efficient for years to come.



The guide also emphasizes the importance of using proper cleaning techniques and eco-friendly products to maintain kitchen surfaces, prevent damage, and reduce long-term costs. Additionally, it offers tips for extending the life of appliances and improving the overall sustainability of your kitchen, creating a space that's not only durable but environmentally conscious.

KITCHEN CLEANING OR ORGANISING CHECKLIST

For many families, the kitchen is the social hub of the home, so it's important that you clean often. Some areas of your kitchen will require consistent attention, such as the counters. Others, like larger appliances such as the refrigerator or oven, can be addressed on a weekly or perhaps monthly basis.

Below, you'll find daily, weekly, monthly, and seasonal kitchen cleaning checklists to simplify your routine. These detailed guides will help you create and maintain a tidy kitchen space.

Supplies You'll Need

Before you get started, make sure you have the proper tools and cleaning solutions on hand. The following is a comprehensive list, detailing all of the supplies you need for the four kitchen cleaning checklists in this guide.

- Broom and dustpan
- Mop
- Vacuum
- Microfiber cloths
- Dishwasher detergent
- Dish soap
- All-purpose cleaner (or DIY all-purpose cleaner)
- Old Toothbrush
- Soft-bristled brush or abrasive sponge
- Duster
- Glass cleaner (or DIY glass cleaner)
- Distilled white vinegar
- Baking soda

Daily Kitchen Cleaning Checklist

For your daily kitchen cleaning checklist, focus your attention on the counters and floors. Keeping these high-use areas clean will help you cultivate a more hygienic environment.

- Remove any decor, appliances, or clutter from the countertops.
- Wipe down the counters with a clean, damp cloth and an all-purpose cleaner or warm, soapy water. You can also use a DIY all-purpose cleaner, made of diluted vinegar. Consider wiping down high-use areas at this time as well, such as the drawer and cabinet pulls and the handle on your microwave.
- Sweep the floors.

- Return the items you moved to their proper homes on the countertop or elsewhere.
- Unload your dishwasher and tackle any dirty dishes by handwashing or loading the dishwasher.
- Wipe down the faucet and inside of your sink with an all-purpose cleaner. Pay close attention to any corners and crevices that may be collecting grime.
- Take out the trash and recycling.
- Put any cleaning rags or kitchen towels in the laundry and replace them with clean ones.



Weekly Kitchen Cleaning Checklist

In addition to your daily cleaning regimen, your weekly routine should include frequently used appliances like your microwave and refrigerator. Start your weekly cleaning routine with the steps below, then finish with your daily kitchen cleaning checklist above.

- Clean the interior and exterior of your countertop kitchen appliances, including your toaster, coffee maker, and microwave.
- Next, it's time to clean the refrigerator. You'll need to rearrange or remove items as you clean, so you're able to wipe down all of the shelf and drawer space. As you go, check for expired goods and toss them. Remember to wipe down the face and handles of your refrigerator too. (Save the freezer for your monthly kitchen cleaning checklist.)
- Wipe down your stovetop with a store-bought or DIY all-purpose cleaner. Don't forget to wipe down the face of your oven too.
- Next, wipe down additional high-use areas, such as light switches, drawer pulls, cabinet handles, and door knobs.
- Turn off (at the breaker box) and clean your garbage disposal, using distilled white vinegar and baking soda.
- Finally, you can move on to the daily cleaning checklist and finish your weekly routine by mopping your kitchen floors.

Tip

During your weekly kitchen cleaning routine, take a look at your supplies and see if any cleaning solutions or tools need to be replaced or replenished. Take this opportunity to add those items to your grocery list.

Monthly Kitchen Cleaning Checklist

Your monthly kitchen cleaning checklist provides an opportunity to tidy and disinfect areas that are not frequently used, but still collect dust and grime over time. This includes cabinet and drawer faces, windows, and even the inside of your garbage can. Start with your daily kitchen cleaning checklist, then move onto the tasks below.

- Complete your daily kitchen cleaning checklist.
- Clean your kitchen range hood.
- Replace the filter in your microwave.
- Remove the contents of your cabinets and drawers to prepare for cleaning and organizing (we recommend following steps three and four for one cabinet or drawer at a time). This includes your pantry.

- Wipe out the inside of your drawer or cabinet with an all-purpose cleaning solution, then move onto the cabinet or drawer face.
- Return the contents of your cabinet or drawer, organizing as you go. Move onto the next drawer or cabinet and repeat steps three and four until you've tackled all of the storage space.
- Wipe down any tiles and grout, such as a kitchen backsplash, with your all-purpose cleaner.
- Next, wipe down areas that may be collecting dust, such as the tops of cabinets and light fixtures.
- Clean the inside of your windows with a store-bought or DIY glass cleaner.
- Vacuum or wash any kitchen rugs or runners.
- Clean the inside of your dishwasher with a soft abrasive brush or sponge, distilled white vinegar, and baking soda. Be sure to wipe down the face of your dishwasher with an all-purpose cleaner when you're finished.

Seasonal Kitchen Cleaning Checklist

While the checklists above will help you maintain a clean and sanitary kitchen, there are a few leftover tasks you should complete every few months.

Set your oven to the self-clean setting. Keep in mind this process requires some prep (such as removing the racks and turning on the oven vent) and can take a couple of hours.

- Clean your microwave filter.
- Using a microfiber cloth and all-purpose cleaning solution, wipe down the ceiling and walls in your kitchen. When you complete this step, pay close attention to areas that may have gathered grease or steam, such as the wall behind your kitchen faucet and the ceiling area above your vent hood.
- When you empty and deep clean the cabinets and drawers in your kitchen (during the monthly kitchen cleaning checklist), search for any kitchen tools and utensils you can donate or toss. For cabinets or drawers with food (as well as the pantry), see if there are any items that need to be replaced or replenished, such as expired goods or spices running low.

- Sharpen your kitchen knives.
- Deep clean your oven (rather than using the self-clean setting).
- Unplug your refrigerator and pull it away from the wall. Clean the top of your fridge, the floor underneath it, and even the coils behind it. Use a microfiber cloth and all-purpose cleaner for the top of your refrigerator and the coils, then a broom, dustpan, and mop for the floor. Plug the refrigerator back into the outlet, then return it back to its proper home.
- Finally, clean out the inside of your garbage can and recycling bin. Wipe down the outside when you've finished.

Tips for Sticking to Your Kitchen Cleaning Schedule

Following the kitchen cleaning checklists above will take time and discipline, but there are several tips you can use to help you keep up with the chores.

- Schedule kitchen cleaning days in your calendar. This is especially important for your monthly and seasonal kitchen cleaning checklists.
- Keep your kitchen organized. Maintaining an organized kitchen will help prevent clutter, optimize your food storage, and notice and address any grease, spills, and other debris quickly.
- Store your cleaning supplies in bins. Keeping the supplies needed for each checklist in labeled plastic bins can help you grab what you need quickly when it's time to complete a cleaning checklist.
- Declutter often. Instead of waiting until it's time to complete your kitchen cleaning checklist, make sure you are frequently looking for and removing any expired products or tools/utensils that aren't being used.

WHERE TO START WITH KITCHEN ORGANIZATION

Starting the process of organizing your kitchen can be overwhelming, especially when you're staring at a mountain of dishes, a cluttered countertop and a pantry that looks like a tornado ran through it. But don't panic. Just like with any big project, the key is to start small. Break it down into manageable chunks and tackle one area at a time.

To paint a broad view, you could start by cleaning off the counters which should help you feel like you are working with a blank canvas. You can then focus on one cupboard and drawer at a time so the task doesn't feel too enormous. The lack of stress in knowing you can find anything in your kitchen immediately will be worth any headache you might experience during the process. Once you start seeing progress, it will be easier to keep muddling through the task and before you know it, your kitchen will be the room you always hoped it would be.



10 STEPS FOR DECLUTTERING KITCHEN

1. **Set a Goal:** Define what you want to achieve with your decluttering. Decide if you want to reorganize, simplify, or create more storage space.
2. **Empty Cabinets and Drawers:** Take everything out of your cabinets, drawers, and pantry. This allows you to see what you have and assess each item's necessity.
3. **Sort Items:** Group items into categories such as utensils, pots and pans, foodstuffs, and small appliances. This makes it easier to evaluate what you need.
4. **Assess and Purge:** Check each item for usefulness, condition, and frequency of use. Dispose of or donate items you haven't used in the past year or that are no longer functional.

5. **Clean the Space:** Once your cabinets and drawers are empty, thoroughly clean the shelves and surfaces to remove dust and grime.
6. **Organize and Categorize:** Arrange items by category and frequency of use. Store frequently used items in accessible spots and less-used items in higher or lower cabinets.
7. **Use Storage Solutions:** Invest in drawer organizers, shelf risers, and clear containers to keep things neat and make items easy to find.
8. **Label Everything:** Use labels for pantry items and containers to maintain organization and make it easier to find what you need.
9. **Implement a System:** Establish a system for maintaining order, such as a designated spot for each category of items and regular check-ins to prevent clutter buildup.
10. **Maintain and Adjust:** Periodically reassess your kitchen's organization and make adjustments as needed to accommodate new items or changing needs.

Following these steps will help you create a more functional, efficient, and enjoyable kitchen space.

10 KITCHEN CLEANING HACKS THAT SAVE TIME (AND ACTUALLY WORK)

Between cooking messes, dirty dishes, and everyday spills, your kitchen goes through a lot in one week. It's easily one of the most trafficked rooms in the house (not to mention where you prep your meals), making it even more important to clean regularly. Whether it's a sauce-splattered stovetop or coffee-stained counter, cleaning every surface in your kitchen on a daily basis can be challenging, especially when you're on a tight schedule. These DIY kitchen cleaning hacks will help you degrease, deodorize, and sanitize in less time. Try these ideas to switch up your same old cleaning routine and keep your kitchen sparkling.

1. Keep your disposal smelling fresh

Few things are quite as offputting as a smelly garbage disposal. To remedy that, use one of our favorite kitchen sink cleaning hacks: lemon ice cubes. To make them, simply fill an ice cube tray with lemon wedges, rock salt, and water. Once frozen, pop the cubes down the drain and run your garbage disposal until the ice is gone. Rock salt scrubs the blades while ice helps knock off any gunk and grime. The lemon helps keep your sink smelling fresh.



2. Rejuvenate old baking sheets using hydrogen peroxide and baking soda

The dynamic duo of baking soda and hydrogen peroxide can restore more than just your sinks and tub. It can make even your most battered baking sheets look brand new again. Simply sprinkle your sheet with baking soda followed by a few sprays of hydrogen peroxide, then finish with another layer of baking soda. Come back in a few hours to wipe your restored baking sheets clean.

3. Clean your oven while you sleep

Forget auto-clean. This high-temp oven setting is known to set off the fire alarm and can leave your kitchen in a smelly funk. Instead, fill up a spray bottle with a homemade solution of 1/3 cup water, 1/3 cup white vinegar, and 1/2 cup baking soda. When the oven is cool, remove the grates and coat the inside with the solution, making sure to avoid the heating elements. Close the door and head to bed, letting the solution work its magic for up to 12 hours. When you wake up, clean the oven with soapy water and dry using a plush cloth.

4. Wash your oven rack

Powder detergent isn't just for laundry. Bring back the original shine of your oven racks without scrubbing (and potentially scratching!) by soaking them in a bathtub filled with powder washing detergent. Let it sit for at least four hours before removing and rinsing with clean water.

5. Polish woodwork with lemon oil and vinegar

Prefer natural solutions to commercial cleaners? This DIY wood polish leaves both a lovely scent and shine. To make it, fill a spray bottle with 1 part lemon oil to 1 part white vinegar. Spray the solution directly onto a dry microfiber cloth and use it to wipe down your cabinets, pantry door, and baseboards.

6. Use your vacuum to clean out cabinets

For another kitchen cabinet cleaning hack, use your vacuum to clean out cabinets. Instead of wasting time trying to pick up crumbs with a cloth, try the vacuum brush attachment to suck them up at the snap of a button. This cleaning technique works wonders on pantry shelves, too.

7. Wipe down your range hood with oil

Your range hood is a grease magnet, and as dust latches on over time, the surface gets harder to clean with ordinary sprays. One of the best kitchen stove cleaning hacks is to use vegetable oil. Just add a few drops to a cloth or paper towel, wipe the surface down, and grime is gone.

8. Run Tang through your dishwasher

Hard water deposits can build up in a dishwasher over time. If your dishwasher no longer gives dishes a thorough clean, it might be time to grab some Tang. For this kitchen cleaning hack, pour an entire container of the fruity powdered beverage into an empty dishwasher. Let the machine run a full cycle. Add in your dirty dishes, run another full cycle, and your dishes will emerge sparkly clean.

9. Soak your range hood filter

The filter on your stove's hood vent can get greasy, dusty, and gross really fast. To clean it, boil water in a large pot and gradually add 1/2 cup baking soda. Next, place the filter in the pot to soak. The entire filter might not fit in your pot, so soak each side separately if necessary. Once one side is clean, turn the filter around and let the other side soak. It'll be hot, so make sure to use gloves!

10. Scrub your sink's disposal guard with a toothbrush

Food waste can get stuck on the underside of your sink's garbage disposal guard without you even realizing it's there. Soak a toothbrush in an anti-grease solution and turn the flap inside out. Move the toothbrush around the guard to scrub off any food waste.

HOW TO CLEAN STAINLESS STEEL APPLIANCES – FOR A GLEAMING FINISH

The answer to how to clean stainless steel appliances is that you can do it with store-bought products, or with what you already have at home.

1. Wipe away smudges on stainless steel

Before you begin cleaning stainless steel appliances, always check the manufacturer's cleaning instructions online or the booklet that comes with the appliance. Not all steel finishes are the same, and yours may have a special coating that needs a specific cleaning product or simply just a wipe with a damp cloth.

Stainless steel can look really streaky really quickly. It's also prone to fingermarks, which can be frustrating as kitchen appliances get so much daily use, making it hard to keep on top of it all. The good news is that it's really easy to clean.

Start by wiping away any smudges with a clean cloth – you may need to use a little bit of elbow grease. Alternatively, opt for specialist stainless steel cleaning products, which are designed for use on kitchen appliances in particular.



2. Remove streaks from stainless steel

No-one wants a streaky steel finish so work with the direction of the metal's grain for best results. Streaks can appear if you wipe against the grain or in a circular motion. Other pitfalls when cleaning stainless steel appliances are not using enough cleaning product or failing to dry the surface thoroughly afterwards. A clean microfiber cloth is best, as this helps to dissolve grease and gives extra shine.

‘When cleaning it you should be really careful not to use anything too abrasive that might damage the metal coating. I advise using baking soda mixed with water to

form a paste to remove any dirt or grease, as it is non-toxic. Be sure to rinse the area well after treating, and dry it with a microfiber cloth to prevent watermarks.'

3. Make stainless steel appliances shine

Only specialist cleaning products designed for stainless steel appliances will give perfect results. This is because they are formulated to remove marks and smears as well as lifting grease. Some products have a protectant that helps prevent fingermarks reappearing, so look out for these if you don't want to constantly be cleaning.

4. Opt for homemade stainless steel cleaners

Prefer a homemade route to cleaning stainless steel appliances? Try these recipes but always do a spot test first on a small area that is hard to see, just to make sure it doesn't affect the surface.

Distilled white vinegar and olive oil can be a great stainless steel appliance cleaner. Dampen a microfiber cloth with the vinegar and rub with the grain of the stainless steel to get rid of grease and dirt. Leave to dry then dampen the cloth with a spot of olive oil. Again, work it into the surface by going with the grain.

Another method is to use dish soap and baby oil. Dilute a teaspoon of dish soap into one quart of warm water. Dampen a microfiber cloth with this solution and clean the stainless steel, working with the grain. Next, take a clean microfiber cloth and dampen in clean, warm water. Wipe the surface, leave to dry, then work in a drop of baby oil.

5. What to avoid when cleaning stainless steel appliances

You can buy stainless steel cleaning products designed specifically for sinks or cookware, but don't be tempted to use these on your appliances, as they can be abrasive and scratch the finish.

Other things to watch out for are scouring powders, steel or wire wool pads, bleach and ammonia, which can all damage the appliance's finish.

Don't wipe clean against the grain of the stainless steel, otherwise you'll get streaks and always finish off by wiping with a clean, dry cloth as this will stop streaks and stains after cleaning.

HOUSEHOLD APPLIANCE TIPS TO HELP YOURS RUN BETTER AND LAST LONGER

We spend a lot of money to get them and can hardly manage without them, yet many of us spend too little time and attention on them: We're talking large household appliances. Let's consider giving back to our kitchen appliances and laundry room machines that work so hard for us.



Our definitive guide offers troubleshooting for common problems encountered using major household appliances—refrigerator, dishwasher, oven, microwave, washer, and dryer—regardless of its age or brand. We also suggest habits to adapt that can make your appliances run better and last longer.

And we didn't forget the little guys! We also share which small appliances need filter replacements and how often.

Household appliances are integral to daily life, and maintaining them properly can extend their lifespan and improve their efficiency. Here's how to keep your appliances running smoothly and lasting longer:

1. Refrigerator:

- Clean Coils Regularly: Dust the condenser coils every 6-12 months to ensure efficient cooling.
- Check Seals: Ensure door seals are tight to prevent cold air from escaping. Clean the seals and replace them if they are cracked or damaged.

2. Washing Machine:

- Clean the Drum: Run an empty cycle with hot water and vinegar monthly to prevent mold and mildew.
- Check Hoses: Inspect hoses for leaks or cracks regularly and replace them if needed to avoid flooding.

3. Dishwasher:

- Scrape, Don't Rinse: Scrape food off dishes before loading them into the dishwasher to avoid clogging the drain.
- Clean Filters: Remove and clean the dishwasher filter monthly to ensure effective cleaning.

4. Oven and Stove:

- Clean Spills Immediately: Wipe up spills as soon as they occur to prevent them from hardening and causing damage.
- Check Burners: Ensure burners are clean and functioning properly. For gas stoves, regularly check for clogs in the burner holes.

5. Microwave:

- Use Microwave Covers: Cover dishes to prevent splatters that can build up inside.
- Clean Regularly: Wipe down the interior with a damp cloth and run a bowl of water with lemon to remove odors and stains.

6. Vacuum Cleaner:

- Change Filters: Replace or clean filters as per the manufacturer's instructions to maintain suction power.
- Empty the Bag/Canister: Regularly empty the vacuum bag or canister to ensure optimal performance.

7. Air Conditioner:

- Replace Filters: Change air filters every 1-3 months to maintain airflow and efficiency.
- Clean the Unit: Clean the interior and exterior of the unit to prevent dust buildup and ensure proper functioning.



HOW TO DEEP CLEAN A KITCHEN AT THE END OF TENANCY?

Cleaning your entire residence at the end of the tenancy is highly crucial if you want to get your bond money back in full. Not doing so can lead to deductions,

which is something most tenants would like to avoid. That is why cleaning holds major importance.

However, some spaces in the property are easy to clean, while others demand quite a bit of work. One such space is the kitchen. You can easily consider the kitchen the dirtiest place since food is cooked there multiple times each day.

This makes it easy for the surfaces to collect dirt and stains. It makes deep cleaning essential but also difficult. Most tenants prefer hiring professionals who offer budget end of lease cleaning Melbourne as they have experience in deep cleaning kitchens. However, if you are going the DIY, there are some things you should learn. Here is how to deep clean a kitchen at the end of the tenancy. Applying these steps will help you get your entire rental bond back.

1. Clean All the Appliances Using DIY Cleaners

Begin the deep cleaning process by focusing on all the appliances to eliminate the residue and build-up. It is best to start with the oven. Here are the steps you can follow:

Remove the trays and racks.

- Apply any DIY oven cleaner, such as a paste prepared by mixing baking soda and vinegar, to the interior.
- Allow it to sit for a while before wiping it clean.
- Here are the steps you can follow to clean the microwave:

Remove the detachable parts and glass plate.

- Use a gentle cleaner and a moist cloth to wipe the interior.
- Focus particularly on the ceiling and corners.

To clean the refrigerator, follow these steps:

- Ensure it is empty.
- Remove the drawers and shelves.
- Use soapy water to wash it.
- Use a combination of baking soda and water to wipe the shelves and interior walls and get rid of unpleasant odours.

2. Remove Spills and Stains From Countertops

Now, it is time to focus on the countertops. Begin by removing the items, including any small appliance, cutting board, and utensil holder, from the surface. Mix dish soap and warm water to prepare a cleaner. Utilise a cloth or sponge to get rid of any spills and stains. Pay extra attention to countertops' seams and corners when cleaning.

This is because such areas are more likely to collect dirt and grime. Using an adequate soft brush or an old toothbrush will be ideal to clean these areas thoroughly. Use clean water to properly rinse the countertop and a clean cloth for drying. This will help reduce the chances of water spots appearing. This method is often used for professional end of lease cleaning Melbourne.



3. Clean the Cabinets With Mild Soap

Begin the cabinet cleaning procedure by ensuring it is empty. Remove every item, including cookware, dishes, and food containers. Prepare the cleaning solution by mixing mild soap and warm water. Apply it on the interior and exterior of the

cabinets and wipe the surfaces. Focus on the greasy and sticky spots. You might need to use a different solution for handling grease build-up.

A combination of water and vinegar can prove to be effective. Apply it directly to the build-up and use a cloth for wiping. You can also use a cleaner like the vinegar solution to clean the hardware of the cabinet, including knobs and handles. Finally, let the cabinets dry completely. When returning the items, keep them in an organised manner.

4. Use Baking Soda to Clean the Sink

It is a big mistake to forget about the sink when preparing your rental property for the final inspection. It might lead to deductions from your rental bond. If you have been cleaning the sink regularly, then the work won't be much difficult. During your regular cleaning sessions you should also rinse the sink using warm water.

It will help a lot in removing the food bits, which will reduce the chances of mould growth. As for the cleaning, take a tablespoon of baking soda and sprinkle it over the sink. Allow the baking soda to sit there for a minimum of 15 minutes. Follow up with spraying the vinegar solution. Lastly, use a sponge for scrubbing. Finally, rinse well.

5. Eliminate Dirt and Stains from the Floors

According to professionals who do cheap end of lease cleaning Melbourne, cleaning the floors is one of the most vital things to do when preparing your rental property for final inspection. Begin with eliminating the loose dirt and debris by either vacuuming or sweeping the floors. Next, prepare a DIY floor cleaner by mixing these ingredients:

- ½ cup of white vinegar
- ¼ cup rubbing alcohol
- 2 cups of warm water
- ⅛ tsp of dish soap

It is worth noting that because this cleaner contains vinegar that has acetic acid, it won't be suitable for natural stone flooring. Next, mop the floors with either a mop

or microfibre cloth. Focus particularly on the tough spots and stains. Finally, use clean water to rinse the floor and let it dry.

Hiring a company that offers professional end of lease cleaning Melbourne is the best way to prepare your kitchen for the final property inspection. But you can also do it yourself. Follow the methods mentioned in this article to deep clean your kitchen at the end of the tenancy.



CONCLUSION

In conclusion, maintaining a kitchen properly is crucial for ensuring its longevity and efficiency. By adhering to a structured maintenance routine that includes daily, weekly, and annual tasks, you can keep your kitchen in optimal condition. Regular cleaning of surfaces, appliances, and floors, along with timely repairs, helps prevent wear and tear and extends the lifespan of your kitchen components. This proactive approach not only preserves the kitchen's appearance but also prevents costly repairs and disruptions to your daily routines.

Moreover, incorporating sustainable practices and proper care for various materials can further enhance the kitchen's durability and environmental impact. By using eco-friendly cleaning products and implementing energy-efficient habits, you

contribute to a healthier home and a more sustainable lifestyle. Overall, consistent maintenance and thoughtful care will ensure that your kitchen remains a functional, beautiful, and enjoyable space for years to come.



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