

Fall Pantry Reset Checklist

Print this page or use it in GoodNotes. Tackle one shelf at a time and check items as you go.

- Clear one shelf at a time and wipe surfaces
- Toss damaged or spoiled items; inspect can integrity
- Check dates; mark near-expiry items as USE FIRST
- Update inventory by category (baking, grains, cans, beans/broths, oils/vinegars, spices, snacks, international, backstock)
- Seasonal swap: move summer blends back; bring fall staples forward
- Refresh or mix fall spice blends (pumpkin pie spice, apple pie spice, chai)
- Assign zones and add simple labels
- Create a dedicated Use-First bin
- Plan 2–3 use-up meals for this week

Notes:

Website



Rainbowscapeshaven.com



RainbowScapes Haven

Etsy Shop



Rainbowscapeshaven.etsy.com