



10 pantry organization tips, with the food-safety facts most lists skip

A pantry is a tiny warehouse with a bad inventory system. Set up zones, rotate stock front to back, decant what pests can chew through, and learn what the label dates mean.

- ☐ **Zone shelves by meal: breakfast, dinner, baking, snacks, lunches**
- ☐ **Put new stock behind old**
- ☐ **Decant flour, grains, cereal, beans, birdseed and pet food into sealed containers**
- ☐ **Tape the date and instructions to each decanted container**
- ☐ **Keep food away from the stove, the sink and the garage**
- ☐ **Toss bulging, rusted, leaking or deeply dented cans**
- ☐ **Split deep shelves into a front row and a back row**
- ☐ **Freeze grain products for three to four days after buying**
- ☐ **Buy whole-grain flour, brown rice, nuts and oils in small amounts**
- ☐ **Reset quarterly and photograph the overflow bins**



Read the full post with the why behind each tip:
<https://storagebuddy-ai.com/blog/pantry-organization-tips>
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