

Zero-Waste Kitchen Checklist

1. Use Reusable Grocery Bags

- Tip: Keep bags near the door or in your car for easy access.

2. Replace Plastic Wrap with Beeswax Wraps

- Tip: DIY beeswax wraps for a fun eco-friendly project.

3. Store Food in Glass Jars

- Tip: Repurpose jars from sauces or jams.

4. Switch to Stainless Steel or Bamboo Straws

- Tip: Carry a straw kit with you when dining out.

5. Use Cloth Napkins

- Tip: Opt for organic cotton or linen for durability.

6. Switch to Compostable Sponges

- Tip: Compost them when worn out.

7. Refill Dish Soap and Cleaning Products

- Tip: Support local zero-waste stores for refills.

8. Use Cloth Produce Bags

- Tip: Wash them regularly and reuse.

9. Switch to Wooden or Silicone Utensils

- Tip: Properly care for wooden utensils to extend their life.

10. DIY Natural Cleaning Solutions

- Tip: Store DIY cleaners in glass spray bottles.