

The Small Kitchen Prep Space Checklist

Pick your prep spot, measure, then add only what you need

1. Pick Your Prep Spot

- Choose one counter zone next to the stove and keep it empty overnight.
- Move the toaster and mail to the other end or a shelf.
- Keep one board and one bowl within arm's reach of that zone.
- Pick one backup prep spot, like the coffee table or dining table.
- Unpack groceries one bag at a time into that zone.

2. Measure Before You Buy

What	How to measure	Your number
Open floor	Width and depth of the open floor where a cart could sit	
Walkway	Leave at least 30 inches to walk past anything you add	
Sink	Width and depth of the sink for an over-sink board	
Wall length	Free stretch of wall for a steel prep table	
Doorway	Narrowest point a long box has to pass through	

3. Free Prep Habits

- Keep one counter zone empty every night.
- Unpack groceries into zones, not onto the floor.
- Use the coffee table as a second prep spot on batch cooking day.
- Clear the sink so a board can sit across it for quick jobs.
- Ask one friend to peel or rinse while you chop.

4. Match the Problem to the Fix

Problem	Try this	Check first
Want a movable island	Rolling cart with a wood top	Floor space and caster locks
Floor space is very tight	Drop leaf island that folds	Open floor and assembly time
Need a big wipeable surface	Stainless steel prep table	Wall length and walkway

No floor space at all	Over-sink cutting board	Sink size
Not sure yet	Do the free habits first	Try them for one week

5. Assembly Day Checklist

- Open the box and count the parts against the manual.
- Keep the hardware bags until it is built.
- Build on a rug or blanket so nothing scratches.
- Tighten all screws again after the first week.
- Lock the casters before you start chopping.

6. Prep Space Budget

Item	Budget	Priority (1 to 3)	Bought?
Rolling island cart			
Drop leaf island			
Stainless prep table			
Over-sink board			
Total			