Transitions Designs

33971 Selva Rd., Suite 270 Dana Point, CA 92629 949-338-6380

Preparing & Packing for Your Kitchen Renovation

First things first....should I stay or should I go?

Wondering if you should live in the home during renovation? Here are some things to keep in mind: **STAY:**

- Kitchen renovation only
- Kitchen reno plus flooring
- Kitchen & multi room renovation to be done in phases
- Kitchen & downstairs of a 2 story home with at least 1 full bath upstairs

If YES to any of above, most likely you'll choose to STAY. Consider renting a storage POD for your driveway or an offsite storage unit. This will give you a clean, safe place to store your kitchen items & furnishings during construction.

NOTE: Be sure you have at least 1 full bathroom to use the entire time.

GO:

- Does a family member have allergies, asthma or other health concerns? Most likely you should GO & live out of the home until the renovation is complete to avoid potential respiratory issues due to construction dust.
- Is this a full home renovation of all rooms simultaneously? GO
- Did you just purchase the home & want to renovate prior to move-in? Don't move in until your renovation is complete.
- Is the renovation prompted by a water leak, plumbing mishap, flood or other disaster? GO live
 out of the home until a restoration team is brought in to address any mold, mildew, black water
 or other issues so your health is not at risk.

If YES to any of above, most likely you'll choose to GO & move back home once the renovation is completed.

So we have decided to STAY, now what? How about a "mini kitchen"

- 1. Create a "mini kitchen" in the garage or laundry room, etc. Have our team disconnect the ice maker & relocate the refrigerator to this area. You won't have an ice maker but will still have fresh & frozen food storage available. You can also buy some packages of ice if you'd like.
- 2. Set up a large table in the garage & place your crock pot, coffee maker, rice cooker & microwave on it. You'll need access to electricity so be sure you have an extension cord!
- 3. Purchase plenty of paper plates, plastic silverware, plastic cups, paper towels, napkins, etc. to include in your mini kitchen.
- 4. Occasionally clients request a portable sink. These can be made available from the GC at an additional cost.
- 5. We are fortunate to live in Southern California...do you have an outdoor kitchen or BBQ? Plan to use them during the renovation! A lot!

- 6. If you're a coffee drinker like me, you'll need your coffee maker plus all the fixings....coffee, creamer, sugar, etc. (Personally I like to have my coffee maker, etc. in a bathroom that's not being renovated, rather than garage mini kitchen)
- 7. Round up all the essentials...this includes a couple of your favorite glasses, mugs, sharp knives, outdoor cooking utensils, measuring cup, kitchen hand towels, etc. It's not going to be easy to wash these items so keep that in mind.....
- 8. Keep a supply of bottled water, gallons, etc. in your mini kitchen for convenience. (remember, you don't have a kitchen sink).
- 9. Remember to keep out your vitamins and/or any medications that you may typically store in the kitchen & either put them in the mini kitchen or the bathroom for easy access.
- 10. Eating out & Door Dash will likely be your best friends for a few weeks!

Now let's get packing!

- 1. Purchase moving boxes, packing paper, packing foam & tape/dispenser! These are sold at Home Depot, UHaul, storage unit facilities, etc. For a "standard" size kitchen, you'll need a minimum of 20 small boxes & 10 medium boxes.
- 2. I start by packing the items I frequently use daily like: plates, dishes, serving bowls, glasses, etc. Wrap them carefully so they don't break. The small boxes are nice for this because they won't get too heavy.
- 3. Label the boxes carefully. You'll be without these things for several weeks & won't remember what is where...
- 4. Pots, pans, etc. can usually go in the medium boxes.
- 5. Once you've packed up the items you know you use a lot, pull everything else out of the cabinets & assess what you need to keep. My guess is you'll find a few surprises & wonder why you're keeping things you rarely or never use! As Marie Kondo tells us, keep the things that bring you joy!! In other words, this is a great time to donate things you don't use regularly or throw away the misfits like plastic tubs with no lids, etc.
- 6. Storage in the kitchen is often surprisingly deceptive....you probably own a lot more than you realize plus you may have duplicate items in multiple places. Once you've got all the cabinets emptied & have all similar items together, continue packing up the items you choose to keep.
- 7. Plastic wrap, foil, etc. Small boxes, label!
- 8. Food items....empty your pantry food items last. Be sure to check expiration dates on spices, dry goods, canned goods, etc. This is a great time to purge stuff that's been pushed to the back for months. Remember, these items will be packed for several weeks so....no perishables! You don't want to find 2 month old moldy muffins, just saying!
- 9. When deciding what to keep/what to donate or toss, remember to ask yourself "Do I want this to be part of my brand new kitchen & updated lifestyle moving forward?"

Now....Where do the boxes go?

- 1. If you are only renovating the kitchen, you may be able to store the boxes in another room that's not being remodeled.
- The garage is NOT the best place to store your kitchen boxes and furniture.....Your garage is likely going to be the storage & staging area for everything that will be used in your remodel, like your FANTASTIC new appliances, BEAUTIFUL new cabinets, SPECTACULAR flooring materials, etc.
- 3. If this is a large renovation, being done in phases, it's often best to rent a POD or similar unit to place in the driveway during the duration of the remodel. That way your furniture can also be stored in there. I've also had clients rent an off site storage unit to use for a few months if the idea of a POD in the driveway is unappealing or impractical.

- 4. If the entire home is being renovated/rebuilt simultaneously, we highly recommend living elsewhere during the duration of the project.
- 5. Decide if you are more of a Do It Yourselfer or if you prefer to hire movers to schlep all the boxes & furniture into & out of the storage POD or offsite unit. Please don't injure yourself along the way.....

Time for the pros to do their work!

- 1. Once all of your new items are onsite & checked in for any damage or defect (and reordered if needed) to avoid back order situations which can delay the progress of your renovation.
- 2. After you've packed up & emptied the rooms, let our team come in & prepare for demolition. Typically we pad/protect any necessary items, encapsulate the rooms being remodeled with plastic, etc. so as to minimize the dust.
- 3. Renovation time!!
- 4. Post construction deep cleaning. Thorough deep cleaning performed by professionals who specialize in this type of cleaning after renovation.
- 5. Replace your furnace/AC filters.
- 6. Move back in & enjoy your new kitchen!

We hope you enjoy this experience! Please understand that there will be some minor inconvenience to your routines! Your fresh, new kitchen will be worth it