



DECORATOR DATABASE KITCHENS

KITCHEN ASSESSMENT SURVEY

Ask yourself these questions about your current kitchen's functionality to help you identify problems you want to be sure to avoid in your new kitchen. Answer each question yes or no.

Survey the Cabinet Storage

1. Do drawers open and close easily?
2. Are there enough drawers?
3. Are the drawers the right width to accommodate their contents?
4. Are the drawers full base cabinet depth for maximum capacity?
5. Do doors open and close quietly?
6. Are all shelves the full depth of the cabinet?
7. Are all shelves adjustable?
8. Are corners easily accessible?
9. Is there specialized storage for small items like spices?
10. Is there adequate storage for boxed and canned groceries?
11. Is there adequate storage for staples like bread, flour, sugar?
12. Is the cabinet hardware in good condition and easy to use?
13. Is there plenty of storage space for small appliances?
14. Is there a convenient place to store linens, dishtowels, etc.?
15. Is there adequate waste disposal space?
16. Is there a convenient way to process recyclables?
17. Is there suitable storage for dinnerware and flatware?
18. Is there adequate and convenient storage for cooking pots, pans and utensils?
19. Is there conveniently accessible and adequate storage under the sink?
20. Is there adequate storage for canned goods?
21. Is there easy access to cabinets above the refrigerator?
22. Is there adequate storage for china or other formal dishware?
23. Do cabinet interiors have a wipe-clean surface?
24. Can the principal users reach into wall cabinets?
25. Can the principal users access base cabinets without excessive bending, stretching and lifting?



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Survey the Sink and Wet Preparation Area

1. Is the sink in good condition and easy to keep clean?
2. Is the sink style (# of bowls, depth, etc.) the best for the way I use it?
3. Is the faucet good quality and have a spray feature?
4. Is the plumbing under the sink free of leaks?
5. Is there a quality waste disposal?

Survey the Lighting/Electrical

1. Is the lighting adequate and task-specific?
2. Are there enough light switches and are they easily accessible?
3. Are there adequate electrical outlets convenient to the workspaces?

Survey the Appliances

1. Are the appliances in convenient locations? (This may be hard to assess if you have grown used to the inconvenience of a dishwasher at right angles to the sink or the refrigerator across the room from the sink. Think through each appliance's location.) Tip: For maximum convenience, dishwashers are normally placed to the left of the sink for right-handed people and to the right of the sink for left-handed users.
2. Does the refrigerator (and its freezer space) provide adequate and appropriate storage for cold groceries?
3. Does the ventilation equipment keep the air odor and grease free?
4. Is the oven self-cleaning?
5. Is the range (or cook top) easy to clean and in good working condition, with controls that are easy to reach and use ?
6. Is there a hot water and/or ice water dispenser available?

Survey the Floor Plan

1. Does family traffic cut across your kitchen work area?
2. Is there adequate work counter space adjacent to the sink?
3. Is there adequate work counter space adjacent to the range or cook top?
4. Is the eating space adequate for the family?
5. Do any appliances or doors obstruct the traffic pattern when open?



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6. Is the microwave at a convenient height for principal users?
7. Is there a lower counter space accessible for children, disabled or elderly family members?
8. Is there a place to work on hobbies, homework or a computer?

Survey Other Features

1. Is the floor covering easy to clean and comfortable under foot?
2. Are countertops easy to clean and difficult to damage?
3. Is the backsplash area (between counters and wall cabinets) easy to clean?

If your answer to most of these questions is NO, it's time to visit your **Floor To Ceiling®** store!