HOLIDAY HOME & COMFORT CHECKLIST

Use this checklist to prepare for holiday gatherings and keep every room comfortable for your guests.

>	KITCHEN	
②	Chop vegetables and make dressings, dips and cold desserts in advance.	
\odot	Use a slow cooker, INSTANT POT ®, microwave, air fryer or toaster oven instead of the oven.	
\odot	Cook dishes in shifts and cover pots with lids to retain heat.	
\odot	Use the range hood, fans and open windows for ventilation.	
\odot	Cook items that reheat well first and finish last-minute dishes closer to serving time.	

FAMILY ROOM		
S	Arrange seating for easy conversation and movement.	
8	Adjust the thermostat or use fans for optimal comfort.	
S	Ensure proper lighting (not too harsh or too dim).	
\odot	Use fans to prevent stuffiness.	

	DINING AREA
8	Make sure chairs and the table layout allow guests to sit comfortably.
8	Control temperature near the dining space.
8	Keep pathways clear for easy serving and movement.

Make a welcoming first impression.
Provide hooks or space for coats and bags.
Ensure the entryway is well lit and safe.
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		BATHROOM
	\odot	Stock extra towels and toilet paper.
€	8	Ensure ventilation and air flow are properly working.
0	\odot	Add seasonal touches without overcrowding.

OUTDOOR SPACES		
8	Check heat lamps, fire pits or fans for temperature control.	
8	Provide outdoor seating and cushions.	
8	Ensure walkways are safe and clear.	

