

Small Space Logic Issues Kitchen Storage and Safety Guidance Ahead of Thanksgiving

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New York, New York - November 10, 2026 -
Small Space Logic has released seasonal guidance that reframes holiday kitchen preparation as a layout and workflow challenge rather than a question of adding more storage. The guidance arrives as fire-prevention organizations renew cooking-safety reminders for the 2026 Thanksgiving holiday.

The National Fire Protection Association identifies Thanksgiving as the peak day for reported home cooking fires. According to NFPA research covering 2020 through 2024 annual averages, cooking equipment was involved in 48 percent of reported home structure fires, ranges or cooktops were involved in 51 percent of home cooking fire incidents, and 25 percent of home cooking fires involved unattended equipment. On November 4, 2026, the Pembroke Volunteer Fire Department published Thanksgiving cooking-safety guidance citing NFPA figures. The U.S. Fire Administration, which estimates 160,300 residential building cooking fires during 2024 under a separate federal statistical series, advises keeping paper towels, food packaging, oven mitts, and other combustible objects away from stovetops.

The central argument is that a small kitchen asked to accommodate extra ingredients, cookware, serving dishes, and additional people benefits most from planning where tasks happen before more equipment reaches the countertop. The Small Space Logic Kitchen Counter Organization Guide describes a residency test, in which items earn a place on the counter based on daily use, so infrequently used appliances and everyday clutter can be reassigned ahead of the holiday.

Small Space Logic frames its material as a compact-living interpretation of authoritative fire-prevention guidance. The company does not claim that rearranging storage prevents fires and advises households to follow official fire-safety instructions.

The guidance outlines several practical steps. Households are advised to protect one continuous preparation run, keeping a usable stretch of counter available for chopping, mixing, and setting down ingredients rather than relocating tasks into unsafe areas near the stovetop. The Small Space Logic Small Kitchen Storage Guide addresses reassigning storage so holiday cookware stays accessible without stacking items near heat sources. Circulation also receives attention, with recommendations that rolling carts, temporary tables, and additional storage avoid obstructing kitchen traffic, exits, and appliance access.

"Holiday cooking in a compact kitchen is fundamentally a layout problem," said Oded Feigin, founder and lead author of Small Space Logic. "When people decide where each task happens before the cooking begins, the stovetop stays clear, the walking routes stay open, and the preparation surface remains usable."

Workflow planning completes the approach. The Small Space Logic Kitchen Counter Space and Reach Guide recommends organizing a kitchen into preparation, cooking, and cleanup zones, with particular attention to what happens when several dishes are prepared at once.

"The goal is to interpret trusted fire-prevention guidance for small spaces, not to replace it," Feigin added. "Keeping combustible items away from heat and maintaining clear circulation are measures that official sources already recommend, and thoughtful storage planning supports them."

Small Space Logic is a founder-led, engineering-informed educational resource specializing in compact-home planning. Its founder and lead author, Oded Feigin, holds B.Sc. and M.Sc. qualifications in mechanical engineering and has residential renovation planning and supervision experience. The resource publishes research-based guidance on kitchen layout, storage, and accessibility without endorsing specific products.
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Small Space Logic

Small Space Logic provides engineering-informed compact home planning, layout guidance, storage logic and organization systems, helping people create smarter, calmer, high-flow small spaces where every inch works harder and daily living feels easier.

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