

ADVERTISING PROMOTION

# how to clean: the kitchen

it's time to get down to the nitty-gritty of dealing with dirt, bacteria and other germs

**cleaning** is the first line of defense in removing: visible soil, dust, dirt and stains

- Sweep your floor to remove loose dirt.
- Wipe dust and grime off appliances or hard surfaces with a microfiber cloth.
- Use paper towels instead of a sponge to safely wipe eggs or meat juices off the counter.

**sanitizing** kills 99.9% of bacteria such as *Salmonella* and *E. coli*

- Focus on sanitizing food-contact surfaces such as plastic and wooden cutting boards to reduce the spread of bacteria, which can quickly spread through the home via hands and frequently touched surfaces.
- Sanitize sponges and dishcloths daily in the sink with a mixture of Clorox® Regular-Bleach\* and water.

**disinfecting** kills 99.9% of viruses and other germs, including those that can cause colds and flu

- Give kitchen hot spots such as counters, the microwave, the stovetop, garbage cans and the refrigerator an intensive disinfecting clean about three times a week.
- The hottest of hot spots — the kitchen sink and drain — should be disinfected daily with Clorox® Disinfecting Kitchen Cleaner\*.

\*Use products as directed.



Cleaner World. Healthier Lives.™

clorox.com