

Cleaning

Kitchen

The difference between clean and sanitised, and the order to do them in.

Two distinct operations, commonly confused.

1

Remove debris

Scrape and wipe. Sanitiser cannot penetrate food residue.

2

Wash with detergent

Hot water and soap lifts grease and most microbes.

3

Rinse

Detergent residue can deactivate some sanitisers.

4

Sanitise

Appropriate product, left for its stated contact time.

5

Air dry

Cloths recontaminate. Air drying is more hygienic.

CONTACT TIME

Most sanitisers need 30 seconds to several minutes wet

Wiping immediately does almost nothing

Read the label — the time is on it

**A kitchen sponge is among the most contaminated objects in a home.
Replace weekly, or microwave it damp for a minute.**