Some cleaning tips you should practice year round to make your kitchen and your meals safer include:

- **Always clean surfaces thoroughly with hot, soapy water.** After thoroughly washing surfaces with hot, soapy water, you can sanitize them with a diluted chlorine bleach solution or a disinfectant kitchen cleaner. Use just 1 teaspoon bleach to 1 quart of water. Let the solution stand on the surface for a few minutes; then blot dry with clean paper towels.

- **Disinfect dishcloths often.** Launder dishcloths and towels frequently using the hot water cycle of the washing machine. Then be sure to dry them in the dryer. Dishcloths harbor bacteria and, when wet, promote bacterial growth. Also, consider using paper towels to clean up kitchen surfaces. When done, throw away the towel.

- **Rid your fridge of spills, bacteria, mold and mildew.** Clean your refrigerator weekly to kill germs that could contaminate foods. To tackle bacteria, mold and mildew, clean interior refrigerator surfaces with hot, soapy water. Rinse with a damp cloth; dry with a clean cloth. Manufacturers recommend against using chlorine bleach as it can damage seals, gaskets and linings.

- **Clean your kitchen sink drain and disposal** once or twice a week by pouring a solution of 1 teaspoon of chlorine bleach in 1 quart of water down the drain. Food particles get trapped in the drain and disposal, creating the perfect environment for bacterial growth.

With these simple tips, you can reduce your risk of foodborne illness. Remember to FightBAC® by following four simple steps: Clean, Separate, Cook and Chill. For more information, please visit [www.fightbac.org](http://www.fightbac.org).

If you have more questions or concerns about food safety, contact:


[www.fightbac.org](http://www.fightbac.org) or [www.foodsafety.gov](http://www.foodsafety.gov)