

# 7 DISINFECTING MISTAKES THAT MICROBES WANT YOU TO MAKE!

## 1. USING HARSH CLEANERS IN ENCLOSED SPACES

Harsh chemicals like ammonia can produce toxic fumes. For your health and safety, always keep a window open while using the strongest cleaners.

## 2. IGNORING HIGH-TOUCH POINTS

Many bacteria and viruses may rest in switches and handles. Wipe down the high-touch surfaces and disinfect them daily.

## 3. NOT CHANGING YOUR KITCHEN SPONGE

For a sponge, "too long" is a matter of weeks. Moisture and food residue make your kitchen sponge a breeding ground for bacteria. When it starts to smell bad, it's time to throw it away.

## 4. USING THE SAME CLEANING RAG FOR EVERYTHING

Using the same rag for different purposes will undeniably lead to cross-contamination. Use separate rags or cloths for every type of surface you clean.

## 7. DISINFECTING WITHOUT CLEANING FIRST

To properly remove the germs from a surface, wash the dirt before following the disinfectant indications.

## 6. USING BLEACH AS YOUR "ALL-PURPOSE" CLEANER

Chlorine bleach can irritate your skin, produce toxic fumes, and damage your home furnishings. If you don't need all the disinfectant power of bleach, you are better off using a gentler cleaning solution.

## 5. STORING A TOILET BRUSH WITHOUT CLEANING IT FIRST

Toilet brushes don't clean themselves. Storing the brush without washing and disinfecting it will turn it into a perfect place for germs.

