



FCS5232-06

Keeping it Clean: Your Countertop¹

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Supplies Needed

- Soft cloth.
- Dishwashing detergent.
- Baking soda or a few drops of chlorine bleach.

Daily Care

- Clean countertops daily with a soft cloth that has been dipped in hot soapy water, then rinse and dry. (Food particles attract bacteria and roaches.)
- If your countertop is not completely smooth, you may need to use a brush with hot soapy water to clean the indentations.
- Use a few drops of liquid chlorine bleach or baking soda to remove stains from kitchen counters.
- DO NOT use abrasive cleaners. They scratch the surface and make it harder to clean.

Helpful Hints

- Clean spills and crumbs as you prepare food and after meals. Many foods such as coffee, tea, blueberries, and certain sauces stain quickly. Immediately wipe up spills that stain.
- Protect the countertop. Use a cutting board when using a knife or other cutting tool. Scratch marks make the counter less attractive as well as provide areas for germs and dirt to collect. This will attract roaches.
- Protect the countertop when using an appliance that may get very hot on the bottom – extreme heat over an extended period will cause most of the countertop materials to buckle.
- Occasionally wipe the cabinet doors and drawers with a soft soapy cloth, especially around handles when fingerprints tend to get it dirty. Rinse with clear water and dry.

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