

Practical Guide to housekeeping

Cleaning dishes
by hand in

7

easy
steps



Follow the Leader!

To properly clean dishes manually,
follow these simple steps:

1 Pre-rinse: Before you start washing dishes, pre-rinse plates, glasses and cutlery under hot water to remove large food particles and make cleaning easier.

2 Fill the sink: Fill the sink with warm, soapy water. Use dishwashing liquid or dish soap to create a lather.

3 Wash the dishes: Start by washing less soiled items, like glasses and cutlery, to avoid contaminating the wash water too quickly. Use a sponge or soft cloth to clean each part by rubbing gently, paying particular attention to areas where food residue is stuck.

4 Clean pots and pans: If you have pots or pans with stubborn food residue, fill them with soapy water and let them soak for a few minutes. This will make it easier to clean stubborn stains.

5 Rinse the dishes: Once you've finished washing a group of items, rinse them thoroughly in hot water to remove any soap residue.

6 Drain and dry: Place dishes on a dish rack or clean towel to air dry. If you prefer to dry dishes with a cloth, make sure the cloth is clean and dry.

7 Clean surfaces: After finishing dishes, clean work surfaces and the sink with an all-purpose cleaner to remove any food residue.

Some Additional Tips:

- If you are washing wooden objects or delicate utensils, avoid soaking them in water and dry them immediately after washing.
- Use a separate sponge or cloth for dishes and work surfaces to prevent cross-contamination.
- Change the soapy water if it becomes too dirty or greasy.
- If you are washing a large number of dishes, you can organize your work in groups, pre-rinsing first, then washing and rinsing afterwards.
- If you have particularly dirty or difficult-to-clean dishes, you can use a dish brush with stiff bristles to help remove residue.

By following these steps, your dishes should be clean and ready to use again.