

The 11 Worst Mistakes You're Making When Cleaning the Kitchen

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When you're cleaning your kitchen, you need to make sure you're clearing away those germs to keep it nice and tidy, because the kitchen is where you prep and cook food! Improper cleaning can lead to bacteria and other aspects of contamination that can negatively affect your health. Besides, no one wants to live in a mess, right? To keep your body safe, and to have a nice, clean kitchen to come home to, [avoid these common cleaning mistakes](#) when you're organizing the kitchen and [scrubbing those counters](#).

1. Not Cleaning the Dishwasher

Dishwashers are heavily used and often neglected. "To clean, remove any baskets and racks. Wipe debris from the bottom of the machine. Spray the interior of the dishwasher with a 50/50 water and vinegar solution. Wipe down door, sides, and bottom using a clean cloth or sponge. Replace racks and baskets," Meg Roberts, president of [Molly Maid](#), told POPSUGAR. [For a thorough rinse](#), run the empty machine on its highest temperature setting without detergent, she said.

2. Using Just Soap and Water For the Disposal

Ignored garbage disposals can cause gross mold and buildup. "Clean the garbage disposal by running about 12 ice cubes through it. Remember to turn on the cold water while doing this. Next, run a cut up lemon through the disposal. To clean the underside of the rubber lip, wash with the scrubbing side of a vinegar-soaked scrubby sponge," Roberts said. Lots of germs are down there, so be sure to wear gloves.

3. Not Cleaning the Fridge

Most people don't realize that there's dust and dirt in a fridge, which is not only unsanitary, but it can cost them money. "Use a vacuum cleaner attachment and long-handled brush to clean the dust and dirt from condenser coils on the bottom grille/kick plate. Doing this regularly can increase the fridge's efficiency by three to five percent, and save about \$100 a year in electricity costs," said Roberts.

4. Using Cleaning Items on Stove Tops

You don't need the fancy stuff. "Using items you already have at home are the easiest ways to remove burned food and remove stains. Sprinkle baking soda directly onto the stove top and add a little water to the baking soda to make a paste to completely cover the stain. Leave a warm, damp rag on top of the spot and let it sit for 30 minutes. Try to wipe the spot clean," she said.

