

## Cabinet doors and other things in the kitchen that you need to wash every week

Weekly cleaning in the kitchen can make your life easier. The eatingwell publication spoke with Courtney, managing the partner of the Philadelphia Scrubs cleaning company, to find out what to pay attention to.

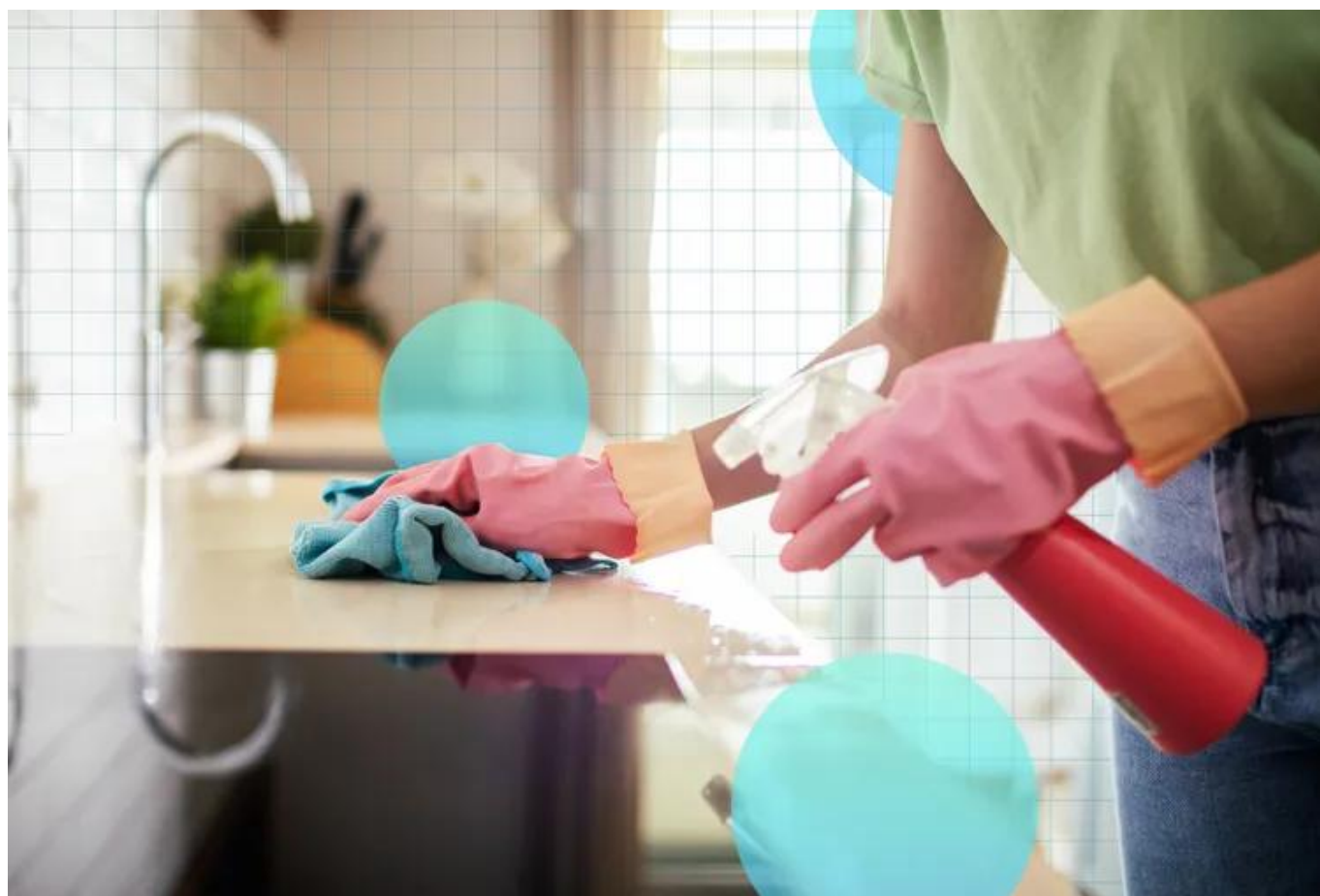
**Cabinet and household appliances doors.** Be sure to wipe the handles in equipment and cabinets, and then disinfect them.

**Fridge.** Move the old products in it closer to yourself and pay attention to those who have expired.

**Tile.** It is best, of course, to wipe it after each cooking, but you can do this during cleaning.

**Apron.** It also needs to be cleaned, as spray accumulates on it.

**Small household appliances.** Wipe the handles of kitchen appliances and their external surfaces.



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**Countertops.** Carefully inspect them for spots, fat, etc.

**Drying.** Spray it with a disinfectant spray, and also rinse the sink with soap water.

**Sponges, rags and towels for dishes.** They need to be disinfected or replaced at least once a week.

**Floors.** Loof the kitchen daily, especially if there are pets or children in the house. You can also try to use a mop or vacuum cleaner for wet and dry cleaning.