

CLEANING ADVICE FROM THE EXPERTS!

Whether it's time to wash a sink full of dishes *or* just a few items, you will want to use a dishwashing detergent with effective cleaning performance regardless of the brand that you choose.

Items to be washed by hand typically include:

- aluminum utensils
- hollow-handled knives
- cast iron
- milk glass
- china
- pewter
- (hand painted or antique)
- plastics
- crystal
- silver
- cutlery
- wooden items
- decorated glassware
- anything containing a precious metal (e.g., gold trim)
- hand-painted ceramics/stoneware

READ THE LABEL!



The industry strives to share relevant information about cleaning products with consumers for better understanding of the products that they use in and around the home.

- Product labels contain product use, effectiveness, potential risks, appropriate handling and storage, and applicable first-aid information.
- Some products also list ingredients on the label using common chemical names, technical ones, or class/function descriptors (dye, fragrance, preservative).

Consumers needing further information are encouraged to contact the product manufacturer or visit their website.

Symbols and Additional Labeling Marks

Seals and accreditations may be used to highlight various product attributes that may be desired by some consumers. Third-party certification/accreditation may be used to substantiate specific product attributes. Some marks, like the recycling arrows, may pertain to the product package; others, including those used to indicate Kosher for Passover or standard Kosher, are for the contents. Some symbols or label marks may apply to both contents and packaging.

PRODUCTS

- **Dish Detergent** – A liquid, gel or concentrated foam detergent that has effective cleaning performance, mildness to hands, safe for dishes and other washables, and storage stability. The product you prefer may also have lasting suds, pleasant fragrance and appearance, and convenient packaging and dispensing. Dish detergents are typically used with a sponge, wash cloth or other dishwashing tool.
- **Dishwashing Wipes** – Disposable cloths that may have a scrubbing side and are infused with dishwashing detergent. Wipes are handy for single use application and are perfect for the convenience-driven consumer.

INGREDIENTS

The following ingredients are often used in hand dishwashing soaps and detergents; not all products contain all ingredients.

- **Cleaning Agents/Surfactants** lift dirt and soil and produce good grease-cutting capability.
- **Stability and Dispensing Aids** keep the product consistent under varying storage conditions and provide desirable dispensing characteristics.
- **Mildness Additives** may include moisturizing agents, certain oils and emollients, certain protein compounds, or other neutralizing or beneficial ingredients.
- **Fragrance** is added to produce a pleasant or distinctive scent.
- **Preservatives** help prevent any microbiological growth in the product that could cause color or odor change, poor performance and/or separation of the ingredients.
- **Colorants** are added to lend individuality and an appealing appearance to the product.
- **Enzymes** help break down tough stains and burned-on soils.
- **Encapsulates** deliver stability for special materials/additives (e.g., moisturizer or fragrance).

SAFETY FIRST

- Due to the contact with foods it is important to select a detergent that has been specially formulated for use on dishes.
- Before using any cleaning product, always read the use and cautionary information included on the label from the product manufacturer or distributor.
- Like all household cleaning products, store dishwashing detergent in a secure location that is out of the reach of small children and pets.
- Don't mix dishwashing detergents with other cleaning products – irritating (or potentially toxic) fumes could result.
- Keep detergent in its original container with the label intact.
- If cleaning products are swallowed, get in the eyes, or irritating fumes from combined chemicals are inhaled, immediately read the label for emergency information, including any numbers to call. If the information on the label is not clear, contact the U.S. poison control center's nationwide toll-free number at **1-800-222-1222**. To locate a provincial poison control center in Canada, visit www.healthycleaning101.org/english/safety.html. If someone is unconscious, not breathing, or having a seizure, call 911.



DIRECTIONS FOR USE

Hand Dishwashing Procedures

There are two common ways that people wash their dishes. “Dilute” is where they fill a dish pan or sink with hot water and add the dish detergent to the water. “Neat” is where they squirt the product directly on their sponge or wash cloth and use it straight on the dirty dishes. “Dilute” is more economical and “neat” is more convenient. Some cookware manufacturers specify that certain types of cookware should not be immersed in water – check instructions for your cookware. Here are some helpful ways to make your dishwashing easier and more effective:

Soaking: Remove leftover food and grease from dishes using a rubber spatula or paper towels. Never pour grease down the drain; this can cause the drain to clog. Dishes with greasy soils or stubborn baked-on or burned-on foods should be soaked first. To do this, add liquid hand dishwashing detergent or baking soda to the sink, dishpan or a soiled pot, then fill with hot water. Immerse the soiled dishes and cookware (if in accordance with cookware manufacturer’s instructions). Soak about 15 to 30 minutes. Then drain the water and wash the dishes and cookware.

Washing: Use clean, hot water and detergent. Start with lightly soiled items, generally glassware and flatware, followed by plates, serving dishes, and finally any remaining cookware. Change the dishwashing solution if it becomes greasy, too cool, or if the suds disappear, otherwise, film and soil on dishes will not be completely removed. Handle kitchen knives carefully by their handles; don’t pile them into the sink or dishpan, but wash them one by one and rack them with handles up. Use care with glassware, particularly those delicate items that could break and potentially cause injury.

Rinsing: Rinse by dipping in a rinsing sink or pan, passing under a stream or spray of hot water; or, after racking dishes, by pouring or spraying water over them. Be sure to rinse inside cups, bowls and glassware.

Drying: Air drying is easier than towel drying. However, wiping with a clean towel is particularly useful when glassware or flatware is spotted or filmed. Buffing silverware with a soft, clean, lint-free cloth actually improves its patina. Paper towels can be a handy option for drying pots and pans, especially any that may leave traces of grease or discoloration on a cloth towel.

ENVIRONMENTAL AND ENERGY SAVING TIPS

- Follow the directions on the label and use only as much detergent as is necessary to clean your dishes.
- Scrape away food residues and heavy grease prior to washing.
- Presoak cooked-on soils to minimize the amount of detergent and elbow grease needed.
- Accumulate dishes, rather than running hot water for a few items. Soaking will soften food soils.
- Wash in a sink or dishpan of suds, rather than under running water, even for a few dishes. Or, turn off the water while you scrub.
- Rinse by dipping each item in a pan of water, or by racking dishes and spray-rinsing. Avoid running water continuously for rinsing.
- Let the dishes air dry, rather than using cloth or paper towels that you would have to launder or toss away.
- Recycle dishwashing detergent containers when empty.

DISPOSAL

- 1. Use the product up.** If you can’t, give it to someone who can. Be sure the label is intact!
- 2. Properly dispose of any unused product.**
 - Read and follow label directions for disposal.
 - Do not mix products when disposing.
 - Do not reuse containers for other purposes.
- 3. Recycle empty containers.** Empty hand dishwashing detergent containers should be recycled wherever appropriate facilities are available. When disposing of empty containers, check with your local recycling coordinator to see what type of plastic or paperboard containers they accept.

DISH CARE: FREQUENTLY ASKED QUESTIONS

Q: Can I use hand dishwashing detergent in my automatic dishwasher?

A: No. The sudsing action will prevent your dishwasher from properly cleaning and effectively rinsing your dishes. Don’t use automatic dishwasher detergent to wash dishes by hand, as the detergent may be harmful to your skin and can damage fragile pieces.

Q: How can I easily wash pots and pans with tough burned-on stains?

A: Tough stains can be removed by soaking pots and pans. This gives detergent ingredients time to break down soils so they can be washed away more easily.

Q: Can I use cold water to wash my dishes?

A: Generally, you should use hot water when washing dishes by hand. The hot water helps to cut grease and lift dirt away (reducing the scrubbing needed).

Q: Can hand dishwashing detergent be used for cleaning spots on my carpet or for bathing?

A: While many dishwashing liquids are versatile and can be used to clean cookware, pots and pans, utensils, dirty hands, and delicate washable clothing by hand, they are not recommended for cleaning carpets or rug stains, cleaning windows, or bathing or shampooing.

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