Washing by Hand

- I. Gather Supplies:
 - Rubber gloves
 - Dish soap
 - Brush, dish rag or sponge
 - Clean kitchen towels
 - Optional: apron, dish rack
- 2. Scrape food off dishes into the garbage disposal or trash can.
- 3. Fill the sink up with warm soapy water.
 - Do not burn yourself. Use a temperature that you are comfortable with.
 - The hotter the water, the better it will sanitize and cut any grease.
 - Place large or dirty items in sink to soak.
- 4. Lay out a clean dry dish towel to place clean dishes on to dry.
- 5. Start with the silverware.
 - Dip the item to be cleaned in the water.
 - Using a brush, dish rag or sponge, clean vigorously.
 - Rinse item.
 - Check to make sure it is clean.
 - Place clean silverware on dry dish towel or dish rack to dry.
 - Rinse brush, dish rag or sponge under running water
- 6. Clean cups and glasses using the same steps outlined above.

- 7. If necessary, empty original soapy water and refill with clean soapy water.
- 8. Finally, wash pots and pans using the same steps.
- 9. Allow dishes to dry or use a clean dry towel to dry.
- Rewashing may be necessary if grease or grime is still present.
- 11. Put items away.

Using a Dishwasher

- I. Note: Each dishwasher is different. Take some time to familiarize yourself with how to properly load and operate the dishwasher.
 - Many dishwashers have more space on the bottom rack for larger items. The top shelf may accommodate shorter items such as glasses, mugs and long utensils.
- 2. Scrape food off dishes into the garbage disposal or trash can.
- 3. Load dishwasher with dirty dishes. Do not overfill. Too many dishes will prevent the water stream from reaching all of the dishes.
- 4. Add detergent. Read the instructions on the packaging for the recommended amount.
- 5. Choose appropriate cycle. Turn dishwasher on.
- 6. Once finished and the dishes are dry, empty the dishwasher and put items away.

