

# Hand dishwashing



- Use latex or vinyl gloves with dishwashing
- 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 handles up
- Fill the sink with water as hot as can be comfortably used and add enough detergent as the water is running to produce a thick, rich layer of suds
- A commonly used disinfectant is household bleach solution; one part bleach to ten parts water (1:10 dilution) prepared daily. Using solution will increase sanitation.
- Hand dishwashing detergents have a variety of chemical ingredients. Check with the detergent manufacturer before mixing sodium hypochlorite bleach and hand washing detergents. Some formulations contain ingredients that are incompatible with the bleach and hazardous gases may be released. Always check the Material Safety Data Sheet (MSDS) before using chemicals.
- Change the dishwashing solution and rinse water when they cool down or before they become noticeably greasy

Source: *SAFE WORK Manitoba*



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