Keeping it Clean: Cleaning Your Sink

Mary N. Harrison

Supplies Needed

- Dishwashing detergent
- Sponge or soft cloth
- Baking soda

Daily

Rinse your sink out each time you use it.

Cleaning Tips

- Keep your sink clean. Leaving foods in your sink can cause stains that are hard to remove.

- Keep porcelain clean with a nonabrasive cleaner. The “glass” surface on porcelain can be damaged with gritty materials. Damaged porcelain stains more easily.

- Stainless steel sinks can be stained by drops of water that dry on the surface. After using your sink, dry it out with a sponge or dishcloth that has been wrung out. To remove water spots or other stains, use a fine grade of steel wool or a mild abrasive cleaner.

- Leaky faucets create stains from mineral buildup and cost you money for the water that is wasted. Have the faucets fixed immediately.

- Keep the drain strainers in place. They keep small particles from going down the drain and clogging the sink.

Archival copy: for current recommendations see http://edis.ifas.ufl.edu or your local extension office.


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