



SIX GOLDEN RULES FOR CLEANING IN GENERAL

1. Read the labels of cleaning products, follow this information (e.g. compatibility of materials), and dose products according to the manufacturers' instructions (take into account the yield of concentrated products - lower volumes are needed if concentrated products are used!)
2. Always keep cleaning products in their original containers - to prevent mix-ups.
3. Generally use cold water in cleaning activities; use hot water only to remove greasy dirt.
4. Keep cleaning textiles separate for kitchen, bathroom and the various objects to be cleaned (e.g. sinks, floors, toilets, wash basins).
5. Do not use scrub sponges to clean plastic surfaces (e.g. shower cabins) or sensitive stainless steel surfaces (e.g. refrigerator doors).
6. Regularly remove strainers from water taps to remove limescale. Use sink strainers to prevent clogging.

SIX GOLDEN RULES FOR THE CLEANING OF BATHROOMS AND TOILETS

1. Dry showers and bath tubs after use with a cloth or a squeegee.
2. Do not throw waste, food leftovers or personal hygiene articles in toilets.
3. Clean toilets regularly and thoroughly, e.g. also under the edges of toilet bowls.
4. Clean toilet brushes regularly (e.g. by allowing cleaning products in siphon water to act on toilet brushes).
5. Usually it is not necessary to disinfect bathrooms and toilets.
6. Hang towels in airy space - to enable fast drying.

SIX GOLDEN RULES FOR THE CLEANING OF KITCHENS

1. Check the contents of refrigerators at least once per month and clean the refrigerators - also inside.
2. Remove immediately dirt from and around cooking stoves and baking ovens. Clean exhaust hoods regularly.
3. Regularly remove limescale from water kettles and coffee machines.
4. Keep worktops free and clean.
5. Clean food cupboards at least twice per year, check them for pests, check the storage life of foods, use food containers with tight seals.
6. Empty and clean waste bins regularly.