HYGIENIC KITCHEN

Note: For disinfecting check the labels of your products to ensure they are ‘chlorine based’.

- Bleach
- Disinfectant
- Liquid soap
- Spray cleaner
- White vinegar

Choose one of these

- Wipe and disinfect your sink
- Clean fridge and handles

Clean cooktop and benches

Cupboard doors and handles

Rinse your cloth often

Keep appliances clean

Wash and disinfect bins then wash your hands

Throw out or wash

For more information

coronavirus.nt.gov.au

SecureNT
CAUTION
Use cleaning products safely

- Always check the product label of cleaning products
- Ensure you water down your bleach (follow the instructions on the bottle)
- Wash your hands regularly when cleaning
- Wear gloves, aprons and masks if they are available to you.

- Open windows or turn on fans
- Do not spray bleach, instead apply to a cloth or add to water
- Let the surface air dry before use (roughly 5 mins without fans)
- WARNING: Cleaning products can trigger asthma
- Use less toxic certified products where possible
- Natural cleaning products (e.g. vinegar), should not be used with bleach or other chemical products as it can create a toxic gas
- Avoid touching your mouth, nose and eyes when cleaning
- Bleach solutions should be made daily as they become less effective with time.

For more information

coronavirus.nt.gov.au