

HOW TO HAND WASH DISHES

1. **RINSE DISHES AND STACK IN PILES.** Clean food particles off of dishes first.
2. **FILL SINK WITH HOT SOAPY WATER.** (Go easy on the soap.) may also add a cap full of bleach.
3. **PLACE ALL THE SILVERWARE IN THE SOAPY WATER TO ONE SIDE.** Place 4-6 plates in the water (more if you have a large sink.) Then lay in as many glasses as you can get in on top of that. Do this so the plates and silverware can soak while you are washing the glasses.
4. **WASH THE THINGS THAT TOUCH YOUR MOUTH AND THOSE THAT ARE THE LEAST SOILED FIRST;** Glasses, silverware, plates, bowls, serving dishes, pans.
5. **KEEP PLACING MORE DIRTY DISHES IN THE SINK TO SOAK** as you have room. If the water starts getting gooey then change it.
6. **RINSE EACH PIECE WITH RUNNING HOT WATER.** Just turn the water on and off as you rinse each piece, so you will use very little water. Also, don't fill the sink too full of soapy water when you start. That way as you go along, the rinse water use keeps soapy water hot and refreshed so by the time you get to pans, the water is still hot.
 - Tips: Do not fill one sink with water to rinse dishes because after the first glass or two, the rinse water has soap in it and is recontaminating each subsequent piece.
 - Never put your hand inside of a glass, the glass can easily break, use a bottle brush or even the dish rag in the glass and a table knife (butter knife) to move the rag around.
 - Always be sure to wash the rim of a glass
 - Always wash the handles of the silverware and pots and pans, too.

- Pour hot soapy water into pots and pans and let them soak while you are eating and they should be ready to clean by the time you are done.

Video on You Tube.Com: Living on a Dime.com

Name

Instructor

Date

