



# Strategies in Maintaining **PLASTIC KITCHENWARE**

Maintaining plastic kitchenware can be difficult to do, especially if you're not equipped with the proper methods to do it. Below are some simple tips you can practice!

## **APPLY RUBBING ALCOHOL**

Apply the alcohol to the discolored area before rinsing it with water. For tougher stains, let the alcohol solution sit for a few minutes.



## **ADD BLEACH**

Wipe the plastic with a rag dampened in warm water and dishwashing liquid. Make a chlorine solution using a gallon of cold water and chlorine liquid. Dip the container in the solution and leave for a few minutes.



## **RINSE WITH HOT WATER**

You might want to wear insulating gloves in order to protect yourself from burns. Hot water should be used with common kitchen cleaning agents such as dishwashing liquid and a dish brush.



## **USE WHITE VINEGAR**

Make a solution of water and vinegar using one tablespoon of the latter for every cup of water. Soak the items for around two hours. Then, rinse and dry the plastic items.



## **WASH WITH BAKING SODA PASTE**

Make a solution of baking soda paste with water and apply it directly to the stained area. Let it sit for 30 minutes before you wash and rinse.



## **APPLY LEMON JUICE**

Mix freshly-pressed juice with water, add baking soda, and submerge your plastic. After letting them sit for around 30 minutes, scrub, rinse, and then dry them.



## **KEY TAKEAWAY**

Maintaining plastic kitchenware doesn't have to be difficult.  
Easily use readily-available materials from your home!

