



# Bathroom & Kitchen Product Storage Tips

Properly storing and disposing bathroom and kitchen products are just as important as using them properly. Find out how below!

	BATHROOM	KITCHEN
STORAGE	<ul style="list-style-type: none"> <li>• Read product labels to make sure all products are stored properly. Product labels include directions and indicate where and at what temperature products should be stored.</li> <li>• Out of sight and reach. Place products on high shelves to keep them away from children and pets.</li> <li>• Keep products in their original containers to avoid accidental mix ups. Safe is always better than cute!</li> <li>• Store personal hygiene products like toothbrushes, razors and other personal hygiene items to avoid contact with airborne germs.</li> </ul>	<ul style="list-style-type: none"> <li>• Tuck away cords when you've finished using kitchen appliances. Especially when near water sources.</li> <li>• Toss old or spoiled food and clean the fridge weekly to avoid mold, mildew and bad odors. Using a disinfectant in the fridge and an oven cleaner for the stove can eliminate germs and grime.</li> <li>• Store food items in airtight containers. Mice can get into spaces that are the width of a nickel. Seal cracks in the home and kitchen.</li> <li>• Keep the kitchen counter clear. Remove clutter from kitchen counters that may attract pests, such as ants, fruit flies or roaches. Removing clutter also has the benefit of removing places for unwanted guests to hide.</li> </ul>
DISPOSAL	<ul style="list-style-type: none"> <li>• Check expiration dates and dispose of items that are past their expiration date.</li> <li>• Recycle. Product bottles, toilet paper rolls, and cosmetic containers can all be recycled.</li> <li>• Take out the trash. Stop the spread of germs in the bathroom by frequently taking out the trash.</li> <li>• Once complete, use air fresheners or candles to freshen the air.</li> </ul>	<ul style="list-style-type: none"> <li>• Toss old products and food. Keep away the germs and mold by throwing away old products and food.</li> <li>• Recycle. Food containers, paper towel rolls, bottles, and paper products can all be recycled.</li> <li>• Consider backyard composting for organic food waste.</li> <li>• Take out the trash and clean the garbage can frequently. Remember to disinfect the garbage regularly—outside and under the lid.</li> </ul>

For more tips and advice on creating and maintaining a healthy home, visit [healthystartsathome.org](http://healthystartsathome.org).