



## 10 Objects That Need Daily Cleaning!

- 1. Elevator Buttons  
How many people do you think to press the "going up" and "going down" buttons to call the elevator daily? What about the "Lobby" button inside? A lot that is how many. So, they have more germs than other places. You could use your elbow to choose your floor, though you might get some funny looks. Or, after you push the button, give your hands a quick wash with alcohol-based sanitizer during your ride.
- 2. Office Equipment  
Germs can hide and thrive on the buttons of the printer, copier, fax, postage meter, and other devices. People rarely think to clean them. Put some sanitizing wipes nearby to remind yourself each time you use a machine.
- 3. Door Handles  
Everyone uses them to get around your workplace. The more people do, the larger the variety of germs that can pass from person to person among you all. Wash your hands regularly with soap and warm water for at least 20 seconds to help stop the spread. You can also ask the cleaning staff to wipe down and sanitize the door handles.
- 4. Watercooler  
To fill your glass, typical office water dispensers are not "safer" than regular tap water. Germs can get on bottles during transport and delivery. And people touch the cooler to get their water, sometimes several times a day. You could bring your water from home or buy it in bottles to avoid illness during cold and flu season.
- 5. Desktop  
Has far more germs -- about 400 times more -- than a toilet seat. That is about 21,000 bacteria, viruses, and fungi per square inch. As you have probably noticed, these little guys often travel on your hands, moving to and from things as you touch them. That is why washing your hands frequently is key to stopping the spread of infections.
- 6. Coffee Maker  
Bacteria love to grow in the damp, dark insides of these machines. Fill it with 4 cups of plain white vinegar and let it stand for half an hour. Then let it run through, followed by three water cycles, or until you do not smell the vinegar.
- 7. Keyboard  
You probably sneeze on it, eat over it, and spill drinks. And you don't remember cleaning it. Ever. Even after that time, you had to check an important email in the middle of a cinnamon twist. Do you know who likes the sticky fingerprints and crumbs you left on the keys? Germs. And if you share a keyboard with your co-workers, it could be even worse. Each person adds their oil, grime, and meal tidbits.
- 8. Coffee Mug  
They may seem safe to share, especially when they are washed and dried, but one study found that 90% had significant germs, some with "fecal matter" (that's "poop" to you and me). The problem probably is not the cups themselves or the people who use them. Odd as it sounds, it likely comes from when you try to clean them with less-than-pristine supplies in a shared kitchen area.
- 9. Telephone  
Your office phone maybe even worse than your desktop, with an average of 25,000 germs per square inch. Wipe the phone down a few times daily with a sanitizer, mainly if other people use it.
- 10. Coffee Pot  
It is not only the coffee maker that collects germs. Even when the pot gets washed out -- as it should daily -- the handle is often overlooked. And that is the part you are most likely to touch.



## 5 Bonus Objects That Need Daily Cleaning!

- 11. Sink  
Just as in your home, the large variety of hands and food makes it a magnet for bacteria and other germs. The part you touch most -- the faucet handle -- often has the most because everyone feels it.
- 12. Restrooms  
Germs like E. coli bacteria can cover the office bathroom. Even cleaning your hands can be challenging because the faucet handles may be especially dirty. You could hold a paper towel in your hand when you turn the water on and off and push the handle to flush the toilet.
- 13. Kitchen Sponge  
It is wet and absorbent, perfect if you want to collect and nurture germs. Most new sponges will have bacteria like E. coli and salmonella within three weeks. And when people use the sponge during the day, they transfer its germs to other parts of the office (including coffee cups). Just 2 minutes in the microwave kills most things. Try to do that once a day and replace the sponge every two weeks.
- 14. Microwave Door  
So many people heat their lunch in these magical machines. And each person must touch the door several times to open and close it, putting food in and taking it out. That handle is often one of the dirtiest spots in an office. About half tested in a large study had high chemical levels linked to living organisms. Add it to your list of places to hit with a sanitizing wipe now and then.
- 15. Vending Machines  
Eating prepackaged food does not solve the problem either. That same study found that the buttons on around 1 in 5 food machines were likely to pass along illness-causing germs. (And refrigerator door handles about one-fourth of the time.) Still, more do not rise to that level but could be cleaner. You probably do not think these surfaces are food prep areas, but you should treat them that way.

If you need a cleaning company, my team and I use a combat cleaning method to lower the spread of germs. Our Combat Cleaning Method has three significant parts, the software we use to communicate with our clients, our intense cleaning training, and the chemicals & equipment we use to lower the spread of germs. When we put all these procedures together, the outcome is a safe and clean home for our clients. Oh, I must tell you about our client's benefit, it is hard to find and unable to beat. Not only does it protect you as a client, but the reward and loyalty programs are mind-blowing. Please do not waste any more time contacting us today. If you would like to know more about our company, please give us a call today at (984) 389-6240 or email us at [support@cleaninginnovationsinc.com](mailto:support@cleaninginnovationsinc.com)!