



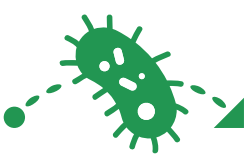
CLEANING A KNIFE

Clean knife is an essential in the kitchen, so cleaning the knife is essential as well.

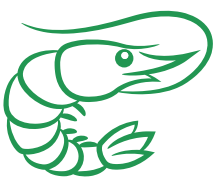
WHY SHOULD YOU CLEAN A KNIFE REGULARLY?



- Reducing the risk of **food poisoning**.



- Reducing the risk of bacteria spreading between foods (**cross-contamination**).



- Removing food allergen after **handling allergenic ingredients**.

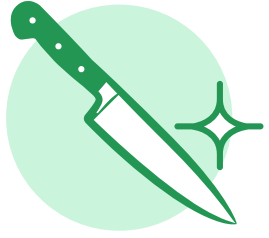


- Ensuring **taste quality** and preventing flavor-mixing.



- Keeping the knife looks good and **last longer**.

WHEN SHOULD YOU CLEAN A KNIFE?



Using unwashed **brand-new knife**



Using the same knife for **different ingredients**



Multiple people using the same knife



After every use, before storing the knife



After **accidentally cutting yourself**

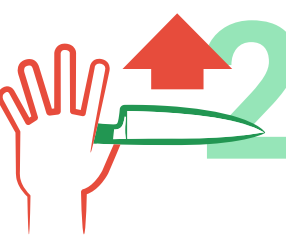


After **sharpening the knife**

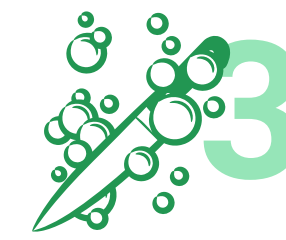
HOW SHOULD YOU CLEAN A KNIFE?



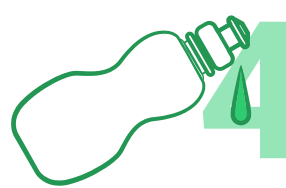
Remove all food residue stuck to the blade using a paper towel.



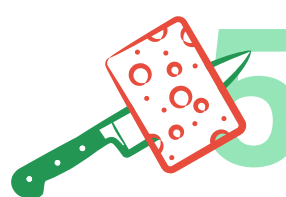
Make sure **the blade is facing away** from you.



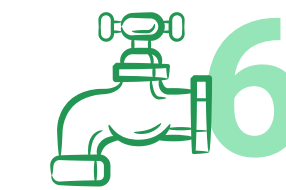
Run the knife under running hot water or **soak it for some time**.



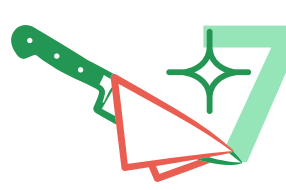
Apply dish soap to the handle and both sides of the blade.



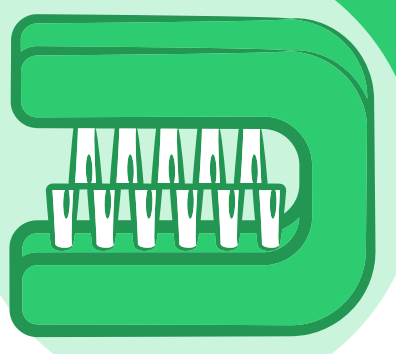
Scrub the blade and the handle with a clean sponge.



Rinse the knife under running water.



Immediately dry the knife with a paper towel.



Use a brush / scrub with **hard bristle**

Its bristle will help you scrub and remove stuck dirt.

Avoid using stainless steel scrub as it could damage the blade's surface.