

8 mistakes when using dishwashing liquid

Pour dishwashing liquid directly onto the dishes, bowls soaked in dishwashing liquid for too long, floating water detergent ingredients market with many toxic chemicals untested will be harmful to health.

According to the scientists on the page The Health, general mechanism is to use a water cleansing effects of chemical separation from utensils dirty, thereby cleaning the surface grease on dishes, clean stains on fabrics ... Particularly as easily dishwater toxic to humans if not know how to use. Do not rinse after washing thoroughly the possibility of toxic chemical compounds clinging on dishes will go into the human body when used, cause great harm to health.



Artwork: Sling.

The findings of a survey showed that 8 common mistakes people using dishwashing liquid, risk potential poison the body and cause environmental pollution as follows:

1. Pour dishwashing liquid directly onto the dishes

Many people think that aqueous flow directly sink up dishes are concentrated detergent efficiency will be higher. Rightfully so, but the researchers do not recommend pouring detergent directly onto the pantry by instruments such as the ability to just waste after rinse with clean water, the amount of residual chemicals on the surface of many dishes. When is reused to contain food or leftover chemicals in food that can be released, enters the human body, in the long run will cause disease.

So advice for people when using dishwashing liquid, use a separate tray, mix a little liquid into the water,

stirring until bubbling up before use. Or maybe the dishwater to water soaked cleaning pads, pitcher to foam up and then used to scouring.

2. After washing, rinse through the speakers only

Some busy housewives often citing "no time" when the dishwasher should usually coated via loudspeaker so see no foam cleanser is. But you do not know that by our senses can hardly find the chemical remains on the surface to be coated dishes if only briefly. Therefore, to clean up these substances is no other way for you to rinse thoroughly, from 2 to 3 times in clean water after washing pots.

3. Soak instruments pantry sink in aqueous solution so long

Do not see the dirty dishes that you think should soak them in diluted bleach overnight clean all be new. The essence of time immersed in the pantry cleaning solution as long as the risk of chemicals that leach into the higher dishes. Even for the chopsticks, spoons made of permeable materials such as bamboo or wood has absorbed the chemicals can not be cleaned and sanitized.

4. Use bleach to clean the chipped instruments

Cups, plates, cracked porcelain jar, using bleach to clean, chemical capabilities also remain on the surface are very high chipping. Although difficult to rinse clean with water and thoroughly.

5. Taking too much water for washing dishes once used

Sometimes found too dirty dishes, washing housewife afraid not clean up the large amounts of water used to wash dishes with the water blow concentrated. According to the researchers, it is true that much of the water will rise detergent cleaning efficiency. However, the "side effects" of it is very difficult to wash off chemicals, these substances can be released leftover food when instruments that are reusable. [Nbsp]

6. Use soap / detergents for washing dishes

Most chemical ingredients used in soaps are more virulent dishwater, even have some cancer-causing chemicals. When using washing powder for washing utensils food containers, the residual chemicals can wash and rinse process, potential risk of hepatitis, stomach, gallbladder, reduce the likelihood of resistance may...

7. Buy dishwater floating unidentified

Generally all cleaning products are toxic chemicals, but if compared to the detergent products floating potential risk of toxicity to humans more. The reason is that the floating product of unknown origin, not accreditation should be able to contain hazardous substances are not allowed to use. Moreover by arbitrarily concocted in the process of "gross" substances together may result in chemical reactions arising other toxins.

Many people think that only the harmful effects of chemical makes the skin dry and rough hands more. But a number of clinical studies also showed that toxic substances in cleaning solution may transdermal, enters your body through the digestive tract, respiratory. Consequently, as skin thinning, if this situation lasts, will lead to skin cancer and other dangerous diseases. [Nbsp]

Therefore the scientists warned, it's best to use the cleaning solution natural origin or detergent at high temperature, moderate increase cleaning efficiency both safe for human health.

8. Use a dishwashing liquid waste

When using detergents, many people often just take care how to achieve the purpose of cleaning stains without knowing that the detergent being discharged into the environment will pollute the water, canals, rivers and lakes.

Chemical cleaners used in the process only works out dirty cups and utensils, not eliminate them. After washing dishes, the detergent and dirt will become pollutants, they are poured into drains and into rivers and streams, ponds and pollute water sources. So, to help protect the environment, you should use particular and dishwater detergents generally sparingly.

Thuy An

Related Articles

[Tips keep durable as new shirt](#)

[How to properly clean the house?](#)

[Notes on bleaches color](#)