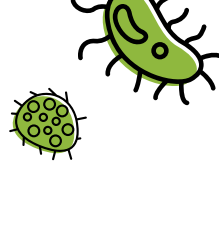
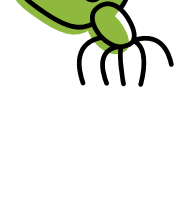


10

Surprisingly Germy Hotspots In Your Home



Check out some of the most surprising places sneaky organisms lurk. (Hint: your toilet didn't even make the list.) And then trade that "eww" for "pew" – because thanks to Good Chemistry, there's an antimicrobial for that.



01 DISH SPONGE

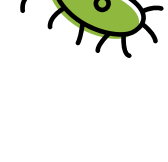
Soak this in: Microbes grow and thrive in wet environments. And since sponges are made to absorb, they easily pick up bacteria like salmonella, E. coli and staphylococcus. This makes your dish sponge the top magnet for menacing microorganisms. In fact, 86% of sponges harbor yeast and mold.¹ That's a sick amount of ick!



By disinfecting your sponge, you can reduce the growth of odor-causing bacteria, mold, and mildew

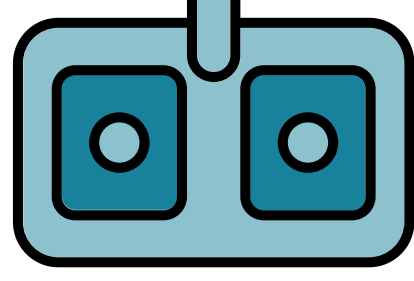
362,631,038

microorganisms per 10 sq. cm.¹



02 KITCHEN SINK

What do raw meat juices, soggy cereal, and spoiled milk have in common? They all get poured into your sink. That's why it's no surprise that your sink doubles as a cesspool for germs. We're drained just thinking about it.



The good news is you can use antimicrobial sanitizer after every nasty pour

11,381,285

microorganisms per 10 sq. cm.¹



03 TOOTHBRUSH HOLDER

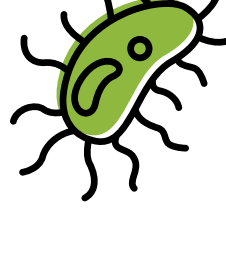
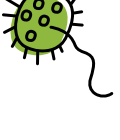
Germs don't discriminate. They love wet, damp spots of all kinds, making your toothbrush holder a top source of bacteria as well. In fact, 64% of toothbrush holders harbor yeast and mold.¹



Want to brush those worries aside? Disinfect your toothbrush holder frequently

2,465,876

microorganisms per 10 sq. cm.¹



04 PET BOWL

Your dog slurps out of the toilet and eats scraps off the floor, so you don't really need to clean their bowl, right? Wrong. A pet's bowl ranks as one of the germiest places in the home, breeding diseases like E. coli and salmonella.



Treat your pet bowls like any other dishes in your kitchen, washing them with antimicrobial soap and hot water daily

1,476,612

microorganisms per 10 sq. cm.¹



05 COFFEE POT

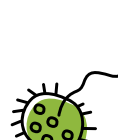
Did you know your coffee maker is brewing more than coffee? The dark, warm, wet environment makes it a perfect breeding ground for bacteria of all kinds, including ones that can cause gastrointestinal issues.



Sip on this: By using fresh, filtered water daily and deep cleaning the system at least once a month, you can help eliminate harmful microbes.

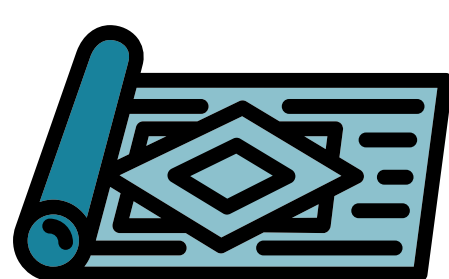
548,270

microorganisms per 10 sq. cm.¹



06 CARPET

Your carpet holds crumbs, pet dander, and probably a gummy bear or two – perfect for bacteria and viruses to feast on. In fact, according to microbiologist and author of *The Secret Life of Germs*, Philip Tierno, Jr., Ph.D., your carpet is about 4,000 times more contaminated than a toilet. Gasp!



Even your trusty vacuum cleaner can't fight those germs. Keep your carpet dry and get a routine professional cleaning to disinfect its fibers at least once a year.

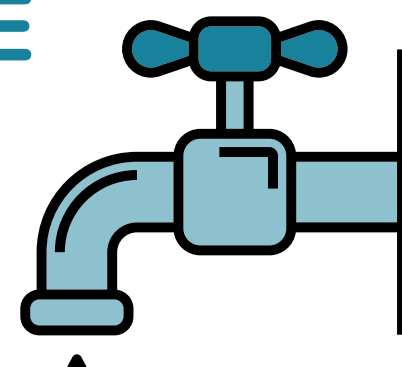
200,000

bacteria in every square inch of its fibers²



07 BATHROOM FAUCET HANDLE

Let this sink in: Your bathroom faucet handle is one of the most frequently touched places in your home, making it a clear hotbed for microbe growth.



A handy tip? Store some antimicrobial wipes or sprays in your bathroom and give it a quick wipe down frequently.

17,976

microorganisms per 10 sq. cm.¹



08 PET TOY

Playing fetch with your best friend? You might also fetch yourself a surprising collection of germs since pet toys rank high as one of the most bacteria-ridden things in your house.



Play it safe by giving them a good rinse with an antimicrobial detergent frequently.

14,121

microorganisms per 10 sq. cm.¹



09 PURSE

Your purse holds loose coins, candy and old receipts, but did you know it also holds bacteria? According to a study from the scientific journal *Advanced Biomedical Research*, 95% of purses carry harmful bacteria.³



Solution? Make antimicrobial wipes or sprays a must-have accessory. Give your purse a good scrub with a product designed for its material.

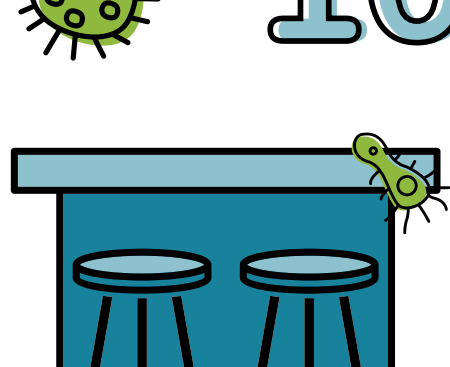
10,000+

bacteria per square inch⁴



10 COUNTERTOP

The kitchen counter is the hub of the home. It's where you cut meat, crack eggs, drop groceries, and place your purse. So is it a shock that it's also a hub for foodborne illnesses and bacteria? We didn't think so either.



Combat those countertop spills and splatters with the power of antimicrobials regularly, especially when preparing foods.

4,590

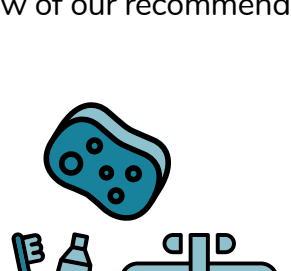
microorganisms per 10 sq. cm.¹

WHEN TO CLEAN

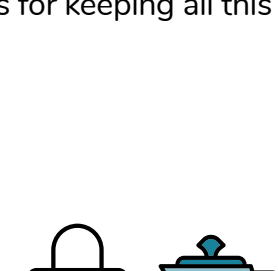
Below are a few of our recommendations for keeping all this bacteria at bay.



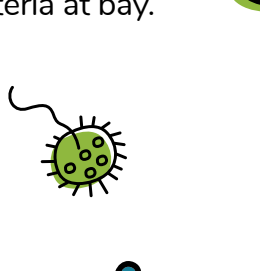
DAILY



WEEKLY



MONTHLY



YEARLY



By using antimicrobials to help disinfect, sterilize, or sanitize the surfaces we touch, we can help eliminate harmful microbes, stop the spread of disease, and keep our families healthy and happy. So, who else has some housecleaning to do?

Sources:

¹National Sanitation Foundation

²She Knows

³Advanced Biomedical Research

⁴Express