

# The 11 most dangerous items in the kitchen may not be known

Below is a list of 11 most dangerous items in the kitchen that you may not know. Invite you to consult!

1. 12 essential items you should bring when traveling
2. "Round the eyes" with 21 innovative ways to recycle old plastic bottles
3. Listed 10 luxurious and expensive items in the world

There are familiar items that we often use in the kitchen every day, very normal and seem completely harmless but the truth is extremely dangerous.

Therefore, today we will share with you this important information. Certainly it will make you change some bad habits today. Below is the **list of 11 most dangerous items in the kitchen that you may not know** .Invite you to consult!

## 11. Plastic food containers



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To make plastic flexible, some manufacturers have added **special chemicals** , which can cause serious problems for human health. Surely you won't want these substances in your food or body, right?

## 10. Kitchen sink



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If leftovers or food debris remain in the sink for a period of time, they will be a favorable environment for bacteria such as **Salmonella** and many other species to thrive. Ideally, pay attention to cleaning the sink thoroughly and **avoid long bowl soaking in the tub** . The sink is really a place of " *extremely poor hygiene* ".

## 9. Knives



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The knives in the kitchen must always be sharp. Because if they are not sharp enough, they can slip off their hands when trying to cut or cut food, leading to the risk of cuts or injuries in other parts of the body.

## 8. Sponge dish wash



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Dishwashing sponge in the kitchen is a convenient environment for bacteria to grow quickly, from which harmful pathogens arise.

To kill bacteria, you can soak the sponge into a diluted bleach for a few minutes. Or just put it in the dishwasher, then choose the longest and hottest cycle.

## 7. Wipes



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**Wipes are one of the dirtiest items in the kitchen** . Surely any of us when we go to the kitchen must touch them many times like cooking, before and after washing our hands. That's how bacteria can easily penetrate your food.

## 6. Water spray room



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Chemicals found in all room sprays can **harm the lungs or even cancer** . Therefore, a better way to ventilate your kitchen space is to regularly dump garbage and clean items; as well as keeping the floor clean.

## 5. Gas stove



© pixabay

Never forget to check if you **turn off the gas stove** or **close the gas valve** before going to bed or when leaving the house. This caution will keep you and others out of danger if gas is leaking, which can lead to a risk of explosion.

## 4. Non-stick pan



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**Teflon** non-stick chemicals when exposed to extreme temperatures can emit toxic fumes. Therefore, to ensure safety, you should only cook or fry food at moderate temperatures.

In addition, you should use traditional types of pots and pans with aluminum or cast iron. It is also a way to ensure the health of yourself and everyone in your family.

### 3. Meat grinder



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The meat grinder works very well. Carefully **hold your fingers at a suitable distance from the blender** . These devices always have a dedicated tool to push meat into a blender. You must use the right way to keep your hands safe.

### 2. Items to block garbage



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This is just a garbage blocker. But you **should not put your finger on it** , especially when you are draining water. Even if you drop something into it, don't try to pull it out by hand.

## 1. Cutting board



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Be sure to always use your own cutting board when slicing meat, vegetables, raw and cooked items. **Raw meat may contain many serious pathogenic bacteria** . Also, do not use damaged or cracked cutting boards, because cracks on the cutting board are ideal for bacteria to grow.

See also: 13 images showing the level of "modernization" of familiar old objects

Having fun!

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