

Kitchen Bin Cleaning Checklist

Plan about 15-20 minutes of hands-on time, plus drying. Timing will vary.
Check your bin manual first. Wash only the parts the manufacturer permits.

Before you start

- ☐ Gather mild soap or the approved cleaner, gloves, a dedicated soft brush, and cloths.
- ☐ Choose a stable work area. Keep food, children, and pets away; contain wash water.
- ☐ Turn off a sensor bin as directed. Keep electronics and sensor lids out of water.

Empty, clean, and dry

- ☐ Remove the liner. Bag loose debris correctly and absorb small leaks before washing.
- ☐ Check the base, rim, underside of the lid, outer shell, and floor or cabinet nearby.
- ☐ Clean permitted parts gently, working from the rim down. Soften stubborn residue.
- ☐ Rinse washable parts, or remove soap with a clean damp cloth on wipe-only surfaces.
- ☐ Dry the base, rim, seams, and handle recesses. Leave securely open until fully dry.
- ☐ Fit a fresh liner, check the lid closes, clean the work area, and wash your hands.

Keep the next clean manageable

- ☐ At each bag change, look for leaks and wipe new marks before fitting another liner.
- ☐ During the weekly kitchen reset, check touch points and wash the bin as needed.

Safety reminders

Never mix cleaning products. Skip boiling water and abrasive scouring tools.
Disinfect only when appropriate: clean first, check compatibility, keep wet for the label contact time, and finish with any required rinse. Follow all label directions.
For outdoor bins, keep lids closed and wash water out of storm drains.
Ask your local wastewater provider about disposal. Do not assume a drain is suitable.