

VILLA NEWS

Smelly Kitchen? It Could Be Your Garbage Disposal Maintenance Tip Of The Month By Nat Turdo, Maintenance Manager



You've cleaned your kitchen thoroughly and everything looks immaculate. However, for some reason, you still notice a not-so-pleasant odor coming from the sink. The reason? You may have forgotten all about an obvious place that breeds odor and bacteria—your garbage disposal! Would you like to get rid of the smell and kill the bacteria once and for all? Here are a few steps you can take to keep your disposal odor free and functioning properly.

To eliminate odors, you can grind up lemon peels in your disposal. Don't have any lemons? Pour 1/2 cup of baking soda down the sink and flush it down with hot water. Can't find any baking soda? Put a cup of salt in your drain and run cold water over it. This will kill the bacteria.

To clean your disposal unit, try grinding up four to six ice cubes. Doing this once a month will not only help clean your disposal, but will also keep the blades from becoming dull. Don't use drain cleaners—this can potentially damage your disposal. Whenever using your disposal, make sure the water is running before you turn it on, and let it run 15-20 seconds after you finish.

For safety sake, NEVER put your hand into the drain opening while your disposal is running. If you happen to accidentally drop an object into the drain, call Maintenance to assist you (do not attempt to remove it yourself). If your disposal stops working completely, let us know. Most of the time, a simple adjustment is all that is needed to get your disposal back in operation.