

Cleaning and sanitizing granite countertop

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Which of your MB products should I buy to clean granite counters in kitchen after cooking? We need something antibacterial since we routinely prep. raw chicken, fish, etc. Thank you.

Dear Pattabiraman:

We used to make a disinfectant/cleaner product (MB-15) and we could not bottle it fast enough. But despite the protests of my marketing department I pulled the plug on that product and we discontinued its production since January 2007.

Why?

Because of some disturbing mounting evidence (which I already suspected) coming from the medical community (as reported to me by my family doctor) that all the disinfectant/cleaners available on the market do more damage than good to people health.

Why?

Because nobody uses them as directed. Actually, apparently, nobody even bothers reading the directions printed on the bottle; because if they did, I highly doubt that they would ever buy any of them as scary as they are â€” and rightly so.

I decided that I didn't want to have any part in that sanitizing craze. I have a granite countertop in my kitchen, my wife and I cook like maniacs and we never even used our own MB-15! We use MB-5 and that's all we ever used. We're both as healthy as fish!

If you really insist, the occasional use of a mild solution of water and household bleach will give you all the sanitation that you need and then some.

More free info about disinfectant cleaners in general can be found at:

http://www.mbstone.com/HH_promo/helpful_hints.htm

May I ask you now to please read and e-sign our Statement of Purpose at: <http://www.marblecleaning.org/purpose.htm>
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Ciao and good luck,

Maurizio Bertoli

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