

CUTTING BOARD CARE

Periodically (once every 3-4 weeks, depending upon use and household conditions), apply an even coat of Mineral Oil to all surfaces of your wood cutting board. DO NOT use any other oils (vegetable, peanut, motor, etc) as they go rancid. Let the Mineral Oil soak in for an hour and wipe off any excess. Mineral Oil is food safe, odorless and flavorless and will not harm you if ingested.

Use a plastic scraper or spatula, as necessary, to keep the cutting surface clean and sanitary. DO NOT use a hard steel brush on the cutting surface of your board. A clean paper towel is sufficient to clean off dry goods food particles.

DO NOT allow moisture of any type to stand on the cutting board for long periods of time. Don't let fresh, wet meats or standing water lay on the board longer than necessary - doing so may affect the strength of the glued joints. After every wet food use, wipe off excess liquid and wash cutting board with a mild perfume-free dish soap, rinse, dry thoroughly, then reapply Mineral Oil. DO NOT wash your wood cutting board with harsh detergents of any type. DO NOT put a wooden cutting board into a dishwasher.

For fish and raw poultry, you should sanitize the cutting board after each use by wiping all cutting surfaces down with full-strength white vinegar, followed by a mild perfume-free dish soap, rinse and thorough drying. Reapply a light coat of Mineral Oil.

Be sure to NEVER cut continuously in the same place on the top of your cutting surface. Distribute your cutting over the entire work surface so that it will wear evenly. DO NOT use a razor-edged cleaver. It will chip or splinter the wood and produce soft spots. Your cleaver should have a dull sharpened edge for best results.

Your cutting board is reversible, so it should be turned over periodically to allow even usage to both work surfaces. A good practice is to use one side for dry goods and the other for wet (or even separating fish/chicken on one side and everything else on the other). You could even purchase a 2nd cutting board for the food type specifically if worried of cross-contamination.

Store the cutting board on its edge when not in use, preferably in a cool, dry place out of direct sunlight.