



## Cutting Board Care

### Washing/Cleaning

- Use a soft, damp cloth and mild soap
- DO NOT submerge in water
- DO NOT put in dishwasher
- DO NOT use abrasives like steel wool

### Maintenance

- Use food safe mineral oil regularly
- Wipe on, let sit for 15 minutes, wipe off excess
- DO NOT use vegetable or olive oil (it will go rancid)
- DO NOT place board over direct heat

Your cutting board is made from 100% solid wood and will last a lifetime if cared for. Your board should always have a dark sheen. If your board appears dry, add oil.

You can purchase mineral oil or cutting board oil at home stores like Menards or Lowes. A little goes a long way!