



Care & Cleaning Instructions for Cutting Board

Cleaning Your Cutting Board:

- Use warm water and gentle soap. Dry surfaces with a cloth.
- The Cutting Board is not Dishwasher Safe, Hand Wash only.
- Do not immerse the Cutting Board in water/other solutions. This may cause warping or breakage.

Maintaining Your Cutting Board:

- Treat the Cutting Board with a Food Safe Mineral Oil monthly to maintain shine and to waterproof your board.
- If your Cutting Board starts to stain or smell, you can sprinkle lemon juice or baking soda onto the Cutting Board and then scrub it with a damp, warm rag.
- Avoid storing your Cutting Board in a damp area. It is best to store in a well-ventilated area to keep the surface dry.
- Do not expose the Board to sunshine for an extended period of time. This may cause the board to dry-out and splinter or crack.