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# CARING FOR YOUR CUTTING BOARD

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- Wipe or wash board as soon as possible after use.
- Use running water, mild soap, and a soft cloth to clean the board. Be sure to wet all sides of the board.
- DO NOT put the board in the dishwasher and DO NOT submerge or soak the board in water.
- Dry the board with a towel & set the board up on one short end or on a rack so that air can reach all sides of the board while it's drying. Let it dry thoroughly before storing.
- Apply food-safe mineral oil or board butter to the board as needed, It is important to oil the board regularly.

