

## Wood Cutting Board Care & Maintenance



*Your cutting board is designed for active use.  
To keep it looking great for years to come, make sure  
to follow these instructions.*

### **Hand wash only**

- Never submerge in water.
- Never place in dishwasher.
- Use dishwashing soap with a cloth or soft brush to clean.
- Avoid contact with bleach or other strong chemicals.
- Dry thoroughly. Never put the board away wet.

### **Protect the finish**

- Periodically apply Board Shield (available at [jimmymc.org](http://jimmymc.org)) or food-grade mineral oil when the finish appears dull. This not only protects the finish, but also repels food particles and prevents stains.
- Ensure your cutting board is stored in a dry place. If it absorbs water, it can swell, warp, or crack. Store standing on edge against the wall or leave an air gap under it if storing flat.
- Avoid storing beside a heat source (e.g. stovetop) that may dry the wood.

### **Refurbishing your cutting board**

- After prolonged use, you may notice knife marks across the surface. To restore the original look, sand lightly with 120 grit sandpaper to remove marks then polish with 220 grit sandpaper and wipe with Board Shield or food-grade mineral oil.

### **Protecting your engraving (if applicable)**

- Although the engraved side is designed for use, you can use the opposite side to avoid normal wear.

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