



How to care for your new wood cutting board

Wood cutting boards should always be immediately cleaned after every use.

Clean it with warm soapy water. Do not soak your board in water or put in the dishwasher. Dry it immediately with a clean towel. The first time you wash your new board it may feel dry. You can lightly sand it with fine (220 grit) sandpaper and rub in a coat of oil.

The more a board is used the more often it should be oiled. This will help keep your wood sealed preventing any bacteria build up. A second coat may be necessary if the board appears dry. Let the oil soak in the board for about 20 minutes. Wipe off any excess and buff the wood to a nice sheen.

- A well-oiled cutting board will last longer.*
- A well-oiled board helps prevent scratching.*
- A well-oiled board helps prevent the wood from drying out and possibly splitting.*

If you have some scratches that you would like to clear up, you can lightly sand the scratches with fine grit (220grit) sandpaper. Always apply a good coat of oil after sanding.