



Cutting Board Care Instructions

Your end-grain cutting board should last years with proper care and maintenance. It has been pre-conditioned with mineral oil to seal and protect the surface.

Cleaning: Hand wash with warm water and dish soap. Air dry by setting board on end.

Never place in dishwasher or soak submerged in water.

Maintenance: Every month or two (depending on use), spread mineral oil on surface and allow it to soak into wood. This seals the wood and conditions it for further use. Failure to do this will allow the wood to dry out and crack. Mineral oil can be found at any pharmacy such as CVS or Walgreens.