

Suggestions for the care and cleaning of your Elkay cutting board

Congratulations on your purchase of a beautiful hardwood, polymer or combination hardwood/polymer cutting board.

To maintain the beauty and quality your cutting board, please follow these simple instructions:

- Clean by washing with hot soapy water after preparing each food item and before you go on to the next item.
- A solution of 1 teaspoon of chlorine bleach in 1 quart of water should be used to sanitize surfaces. Flood the surface with the solution and allow it to stand for several minutes.
- Rinse thoroughly and air dry or pat dry with clean paper towels.
- For wood cutting boards - apply a coat of mineral oil to all wood surfaces on a monthly basis or more frequently if needed.
- Do NOT place your cutting board in the dishwasher.
- Do NOT place your cutting board in the microwave.
- Do NOT immerse your cutting board in water.
- Do NOT allow hot surfaces to come in contact with your cutting board.
- Do NOT store your cutting board on or in your stainless steel sink when not in use.

- The following are recommendations from the USDA regarding cutting boards:
 - Always use a clean cutting board.
 - If possible, use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
 - Once cutting boards become excessively worn or develop hard-to-clean grooves, you should replace them.

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(630) 574-8484
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