

Butcher Block & Cutting Board Care

Our compliments on your investment in a natural wood block for your home. We would like to pass along a few tips on how to properly care for and maintain your block to keep it looking like new for a long useful life.

If the intended use of the wood block surface is to prepare or cut food, a penetrating food-safe mineral oil is recommended. This wood block was prepared as such when initially custom crafted in the shop. To maintain your block, please consider following:

Oiling:

It's recommended the block be cleaned and oiled prior to your initial use with a food grade mineral oil. Please make sure you clean and dry the block prior to oiling. Simply use a cloth or a disposable towel to evenly spread the oil. Coat the top, bottom and four edges of the block and let it sit for a few hours. Then simply wipe off the block with a clean dry cloth.

How often should oiling be done? It's recommended once a day for the initial week. From there, once a week for the first month; and 1-2 times a month for the life of the block is highly recommended. Please do note that the block should be oiled whenever the wood starts to appear dry or lighter in color.

The benefits of regular application of natural mineral oil will help inhibit the block from becoming dry and brittle, which may result in staining, checking and cracking. It will also help prevent liquids from penetrating the board, which will help inhibit the growth of bacteria. With a minimal amount of care, you can increase the life of your block and help keep it looking new, year after year.

The best safe practice is to buy a mineral oil specifically blended for use on wood cutting boards. Here are a few products that should help with your search.

John Boos Mystery Oil

Howard Cutting Board and Butcher Block Oil

Bartow and Sons Vegan Cutting Board Oil

Emmet's Elixir for Cutting Boards

John Taylor Butcher Block Conditioner Food Grade Mineral Oil

Clark's Cutting Board Oil

**** DO NOT USE ANY TYPE OF COOKING OIL. THIS WILL LIKELY DAMAGE YOUR WOOD BLOCK****

Cleaning:

It's important that you wash your block immediately after each use. Clean using a wet cloth with hot soapy water and rinse with hot water. Wipe dry with a clean towel and then allow the board to dry in a rack standing on edge for adequate drainage and air flow all the way around the block.

DO NOT place in the dishwasher.

DO NOT submerge the board in water.

DO NOT use powder cleaners.

Odors:

To help reduce a distinctive odor, simply combine a small amount of salt with the juice squeezed from a real full size lemon or lime. Rub the mixture into the block and let it sit for a few minutes. Then wipe clean with a damp cloth.

Disinfect:

Another easy way to clean and disinfect your block is to use white vinegar that has acetic acid in the product. Spray it on evenly and let it sit for a few minutes. Wipe clean with a damp cloth.

Food Safety:

As with any type of surface, it is best practice not to mix different types of foods during prep. Consider using separate cutting blocks and areas for your meat, fish, poultry and other food served with the same meal. This will help to protect against cross contamination.

Storage:

In a flat dry area away from extreme hot or cold temperatures.

