**CUTTING BOARD CARE**

The **Dos** and **Don’ts** of taking care of your wooden cutting board.

**DON’T** ever put your cutting board in a dishwasher.

**DON’T** ever leave a cutting board submerged in water.

**DON’T** use harsh cleaning chemicals to clean your board.

**DON’T** cut raw meat\*, especially chicken, on your board.

 \*If you do, wash thoroughly immediately after use.

**DO** wash your board by hand using mild soaps and water.

**DO** leave your board to dry standing up, not lying flat.

**DO** keep your boards away from extreme hot & cold temps.

**DO** deep clean your board with a slice of lemon and coarse salt.

**DO** re-sand, oil and seal your cutting board every few months.

Follow these simple rules and your cutting board will last forever. ENJOY!

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