***Jensen Joinery***

***Cutting Board Care Instructions***

* NEVER wash cutting board in dishwasher. Do not allow to sit in standing water and wipe off liquids from board promptly after using.
* Clean with mild dish soap and warm water regularly and allow to dry thoroughly. Do not use bleach or other harsh cleaners.
* If using a double-sided cutting board, flip often to distribute wear and exposure.
* Depending on level of use, cutting board should be oiled with food grade mineral oil every several weeks to every month, maximum. If board feels dry and unfinished to touch, oil promptly. Clean and dry as above prior to oiling. Allow oil to completely absorb, generally overnight, and then wipe off residual with clean cloth.
* After oiling, you may choose to use a board conditioner with wax, such as the homemade product that shipped with your board from Jensen Joinery (made from food grade mineral oil, beeswax and carnauba wax). Rub a small amount evenly over surface of board, allow to set for about 15 minutes, and then buff out using a clean, dry cloth. This step will help keep the oil in the board and the liquids out of it.
* Periodically, a deeper cleaning or sanding and refinishing may be required. It is preferable to use an electric sander with a random orbit and sand in stages from coarse to fine grit (cutting board was sanded in progressive grits and with water application in between to raise grain, to very fine grit prior to initial finishing by Jensen Joinery). If unable to use electric random orbital sander, gently and carefully hand sand to fine grit and re-apply oil as above.
* Send an email to [max@jensenjoinery.com](mailto:max@jensenjoinery.com) if you have any questions or concerns!

**Thank you for supporting small woodshops.**

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