



BUTCHER BLOCK CLEANING & CARE TIPS

Six Steps to Maintaining a Safe and Sanitary Butcher Block Surface:

- 1** Remove large food scraps by wiping the cutting surface clean with a wet cloth or sponge.
- 2** Clean the cutting surface with a disinfecting solution of 1 teaspoon of bleach to 1 quart of water. DO NOT use powder or abrasive cleansers.
Tip: mix and store bleach solution in a spray bottle for future use.
- 3** Wipe or sponge off bleach solution with clean warm water. Repeat rinse.
For butcher block cutting boards: DO NOT submerge in water or run through a dishwasher.
- 4** When dry, seal the block with Emmet's Elixir anti-microbial beeswax and mineral oil wood conditioner or USP-grade mineral oil. Apply liberally to all surfaces.
- 5** Wipe excess and buff with a soft cloth in the direction of the grain.
- 6** Reseal butcher block cutting surfaces at least once a week, depending on amount of use.

For butcher block cutting boards: Store in a rack or on edge to keep dry and inhibit bacteria growth. To avoid cross-contamination, use one board for meats and another for vegetables. Or consider a reversible board, using one side for prepping meats and the other for vegetables.



Emmet's Elixir Butcher Block Conditioner

Formulated from beeswax and food-safe mineral oil, Emmet's Elixir is an easy-to-use, anti-microbial wood conditioner made for commercial butcher block prep surfaces.

- Clean rosemary-lemon scent.
- Available in a 16 ounce squeeze bottle and one-gallon jug with pump.
- National Sanitation Foundation (NSF®) Certified

To order Emmet's Elixir, contact your distributor or click: www.buybutcherblock.com



Estab. 1881 Solid Wood

WOOD WELDED®
BALLY BLOCK CO.
MICHIGAN MAPLE BLOCK CO.