

Cutting Board Maintenance Tips

Problem	Description	Cause	Repair Recommendation
End Checks	Separation of the joints along the edge	Excessive Dryness. Not oiled often enough	Melt a 1 to 4 mixture of paraffin and mineral oil and fill checks. Make sure the paraffin seals completely, then seal with mineral oil
Splits	Separation of joint along the full length of the board	Excessive Dryness	Seal split as per above instructions
Warpage	Board cupping or bowing	Imbalance of moisture content between top and bottom. Oiling only one side	Apply a liberal amount of mineral oil to the concave side. If there is no improvement within 2 weeks, tape plastic to the convex side and oil the concave side every day. Cutting Board will adjust to the new humidity and correct itself.
Stains	Water spots, food stains, etc.	Allowing food to remain on cutting board too long	Lightly sand with sandpaper, wipe off debris, and apply a liberal amount of mineral oil. Stain will eventually dissipate into wood grain.
Damage	Nicks, gouges, dents, etc.	External Environment	Sand down cutting board until damage is no longer visible. Wipe of dust and apply mineral oil liberally to all surfaces
Mineral Streaks	Dark streaks in wood	Natural discoloring of wood due to mineral deposits in the tree	No repair needed. Mineral streaks are a natural feature of real wood products and add character to your cutting board