

HAILEY HOME

MAKE YOUR HOUSE A HOME

Thank you for purchasing a cutting board from Hailey Home! Please follow the instructions below to ensure the best durability of your item.

1. After each use, sanitize by hand-washing thoroughly with mild dish soap and water. Do not wash in the dishwasher. Pat dry with a clean cloth, and stand the board on an edge to dry. This will ensure adequate airflow on all sides and will prevent warping. After drying, apply an even coat of food-grade mineral oil to all surfaces using a clean, dry cloth. Allow the oil to soak for an hour, then wipe off any excess. Always ensure that your board remains moisturized with oil.
2. Wood is not water proof! Avoid prolonged contact with liquids and wet meat. Extended contact with brine, water, and blood may cause staining and weakened glue joints.
3. While rare, you may experience a "fuzzy" feeling to the board after the first washing. This is due to the natural wood fibers 'standing up' after coming in contact with water for the first time. A quick light sanding with 200-grit sandpaper by hand will make your board smooth again, and will not be necessary after future washings. Follow up the sanding with a fresh coat of mineral oil to keep it protected.
4. Fish and poultry should only be cut on the board's work surface if step #1 above is followed. The oil moisture barrier must be in-tact prior to cutting any type of meat or seafood. **ALWAYS clean the cutting board thoroughly after cutting fish or poultry.**
5. Distribute your cutting over the entire work surface so that it will wear evenly. Most light knife marks can be removed by lightly sanding the board with 200-grit sandpaper, followed by a re-oiling.
6. Maintain the same rounded edges as your cutting board had when purchased. This helps prevent splitting or chipping on the outside of the board.
7. If your cutting board is reversible, it should be flipped over periodically to distribute the wear evenly across both surfaces.

Thanks again for your purchase! For any questions, don't hesitate to email us at contact@haileyhome.com.

Bon Appétit!