



Custom Design Countertops, Inc.

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Care and Maintenance for Butcher Block Countertops

Important cleaning instructions for food preparation:

Cleaning a butcher block countertop that is used for food preparation varies with the food that is being prepared. For fruits or vegetables, a damp cloth can be used before and after food preparation. For meat, fish, or dairy products, a damp cloth with water can be used for cleaning the butcher block countertop before food preparation. When food preparation is completed, clean the top with soap and water. A slice of lemon rubbed over the surface or a few drops of grapefruit seed extract on a damp cloth can also be used as a bactericide. Grapefruit seed extract can be found in your local health food store. When cleaning your countertop with soap, it is especially important to ensure that it remains properly sealed to prevent bacterial growth. Allow the butcher block countertop to dry completely before attempting to reseal with mineral or peanut oil.

Cleaning Varnished butcher block countertops:

Varnished butcher block countertops can be cleaned with Murphy's Oil Soap or with white vinegar and water (1 cup of vinegar to 1 gallon of water). White vinegar is a good antibacterial cleaning agent.