

# CUTTING BOARDS



## How to clean cutting boards

- Wash, rinse, and sanitize after each use.
- Scrape off all food and other debris before washing.
- Wash in a mechanical dishwasher whenever possible. If a dishwasher is unavailable, clean and sanitize in a three-compartment sink:
  - In the first sink, wash with hot soapy water.
  - In the second sink, rinse using clean water.
  - In the third sink, immerse in a chemical sanitizing solution and use the required contact time for sanitizing.
- Allow cutting boards to air dry.
- Follow state or local health department regulations.

Use multi-color cutting boards to help prevent cross contamination.

