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BOWA Home Advisor

What you need to know to improve and protect your home value

Issue 1, January 30, 2004

SITUATION:

Since "raw" (or unfinished) butcher block is not sealed or varnished, bacteria from meats and foodstuff could be absorbed and will flourish unless properly cleaned and maintained.

ANSWER:

After cutting meat and poultry on butcher block, wet down with a disinfectant cleaner or a solution of 1 part chlorine bleach to 10 parts water. Allow the solution to work for approximately 10 minutes, then rinse thoroughly and allow to air dry. Occasionally deodorize surface with fresh lemon juice. Allow lemon juice to sit on the surface for 15 minutes, rinse and dry.

Butcher block requires an "oiling" from time to time to keep from getting brittle. Apply mineral oil to clean, dry butcher block. Allow to sit for 1 hour. Wipe away excess oil, clean with a mild detergent, and allow to air dry. Butcher block that is not used to prepare food should be oiled occasionally with any store bought product designed for oil-finished furniture.



"Largest Whole House Remodeler in The Country", by
Qualified Remodeler Magazine

If you have a specific issue that you would like addressed in a future BOWA Home Advisor, please contact Stefani Wong @ BOWA.

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