# Coloured Chopping Boards ES0095

# Product Instructions

# General description

The chopping board has a moulded handle for easy carrying.

# Instructions

## Important food safety information

Follow these sensible hygienic routines when preparing food to help avoid food poisoning.

Always use a board for preparing food. It will protect your worktops and is easier to clean.

Always wash hands before handling food. Dry them on a separate towel (not the tea cloth).

Before use, wash cutting board in hot water or wipe over with multi surface cleaner.

Whenever possible, avoid using the same cutting board (and knife) for raw meat, fish, cooked food and fresh vegetables. If you have to use the same board (and knife) always wash them thoroughly.

Never prepare cooked and raw foods together.

After use, wash board with hot water and detergent, and then dry thoroughly.

The board surface is softer than a knife (to prevent blunting) which might lead to cut marks. These are not detrimental - e.g. any discolouration that may occur from some juices etc. can easily be removed by leaving board in a mild solution of bleach for a short time and rinsing thoroughly before drying.

These boards can be washed in a dishwasher up to 90 degrees Celsius and away from the heating element. It should, however, not be allowed to come into contact with hot surfaces or be used as a trivet.

Made from food grade material and will not dull blades.