



# CUTTING BOARD SAFETY

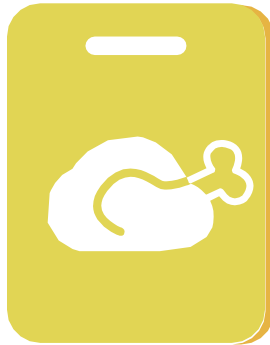
## CHOOSE

## SEPARATE

## CLEAN

**Choose:** Choose a cutting board with a hard, smooth surface like plastic, marble, glass, bamboo, or wood. Make sure your cutting board does not have deep grooves or cut marks where bacteria can grow.

**Separate:** If possible, have different cutting boards for different foods. For example, one cutting board for raw poultry, meat, and seafood and one for raw fruits, vegetables, and breads.



**Clean:** Clean and sanitize after each use and before using the cutting board to cut a new food. The USDA recommends washing cuttings boards in hot, soapy water and rinsing with clear water. Cutting boards can be sanitized with a mixture of 1 tablespoon unscented bleach and 1 gallon of water. Let the bleach and water sit on the cutting board for several minutes. Rinse and air dry or pat dry with clean paper towels.

Information adapted from: Cutting Boards. 2017. US Department of Agriculture Food Safety and Inspection Service <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/cutting-boards> Rev. Apr 2022, Debbie George, Maria Murrietta, Miguel Diaz, Shannon Klisch.



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