



Food Safety Information

Cutting Boards and Food Safety

Which is better, wooden, or plastic cutting boards? Consumers may choose either wood or a nonporous surface cutting board such as plastic, marble, glass, or pyroceramic. Nonporous surfaces are easier to clean than wood.

Avoid Cross-Contamination

The Meat and Poultry Hotline says that consumers may use wood or a nonporous surface for cutting raw meat and poultry. However, consider using one cutting board for fresh produce and bread and a separate one for raw meat, poultry, and seafood. This will prevent bacteria on a cutting board that is used for raw meat, poultry, or seafood from contaminating a food that requires no further cooking.

Cleaning Cutting Boards

To keep all cutting boards clean, the Hotline recommends washing them with hot, soapy water after each use; then rinse with clear water and air dry or pat dry with clean paper towels. Nonporous acrylic, plastic, or glass boards and **solid** wood boards can be washed in a dishwasher (laminated boards may crack and split).

Both wooden and plastic cutting boards can be sanitized with a solution of 1 tablespoon of unscented, liquid chlorine bleach per gallon of water. Flood the surface with the bleach solution and allow it to stand for several minutes. Rinse with clear water and air dry or pat dry with clean paper towels.

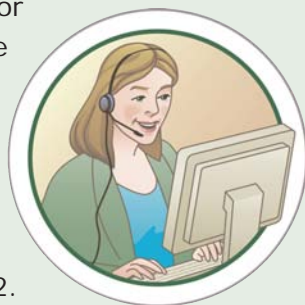
Replace Worn Cutting Boards

All plastic and wooden cutting boards wear out over time. Once cutting boards become excessively worn or develop hard-to-clean grooves, they should be discarded.

Food Safety Questions?

Call the USDA Meat & Poultry Hotline

If you have a question about meat, poultry, or egg products, call the USDA Meat and Poultry Hotline toll free at **1-888-MPHotline (1-888-674-6854)**; TTY: 1-800-256-7072.



The hotline is open year-round Monday through Friday from 10 a.m. to 4 p.m. ET (English or Spanish). Recorded food safety messages are available 24 hours a day. Check out the FSIS Web site at www.fsis.usda.gov.

Send E-mail questions to MPHotline.fsis@usda.gov.

Ask Karen!

FSIS' automated response system can provide food safety information 24/7.



www.fsis.usda.gov