

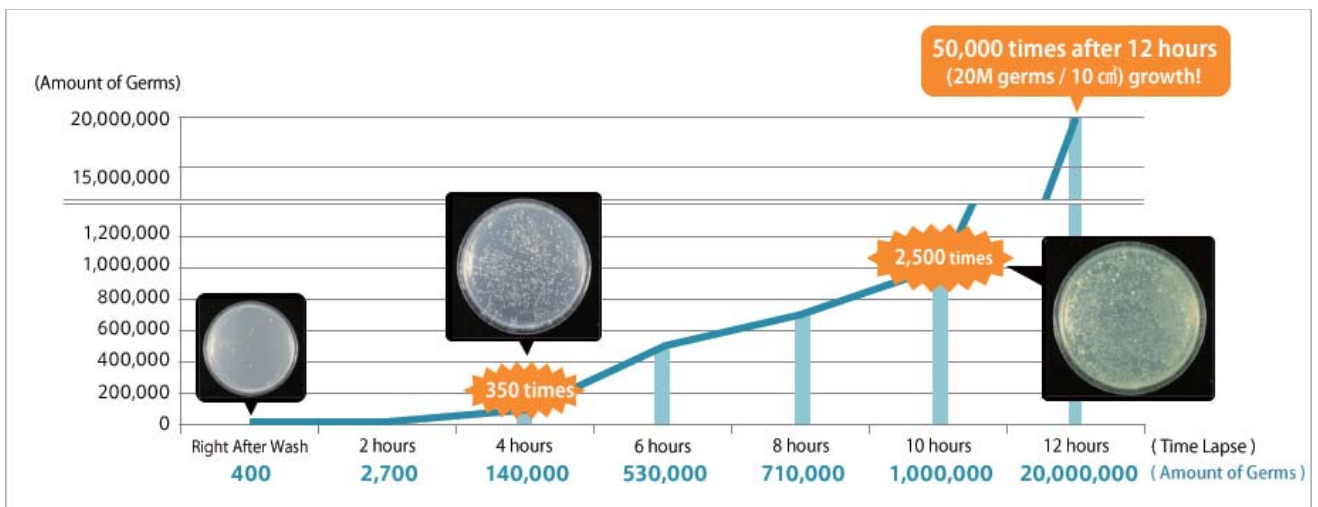
* Tips on How to Care for Soft Cutting Board, NSF Soft Mat *

HASEGAWA's Soft Cutting Board is very soft and keeps the sharpness of knives for longer periods. However, the demerit point is that dirt can be easily noticeable. Please take some time to read the following tips on how to correctly care for and maintain it in a hygienic condition for long-term use.

The hygiene of the Cutting Board and its maintenance is of utmost importance for the sanitation of the restaurant. Please do care for it correctly and strive for sanitary cooking at all times.

■ Cutting Boards should be washed frequently

The Cutting Board is prone to lots of germs adhering onto its surface due to direct contact with food ingredients. Please refer to the diagram below on how germs adhered onto it, when left unattended, multiply at an accelerated rate. This is especially prominent when raw food ingredients are handled and served. **It is recommended to wash the Cutting Board thoroughly with detergent once every 2 hours.**



■ Avoid Hot and Oily Foods

In general, plastics absorb oil after prolonged contact. This tendency increases with increase in temperature. Therefore, **please refrain from placing fried food items like pork cutlets, chicken, tempura directly on the Soft Cutting Board for cutting to serve.** You may instead put thick kitchen papers underneath before placing the fried food items for cutting to serve to prevent oil from direct contact with the surface of the Cutting Board.

■ Finally, use our Cutting Board SCRAPER



CBS-115P

This removes any dirt, physically scraping off the surface of the Cutting Board. In the process, featherings and unpleasant odors can also be removed, keeping the Cutting Board clean and hygienic.

Note : Dirt embedded on the surface of Cutting Boards over long periods of time may not be removed easily. We highly recommend regular maintenance of your Cutting Boards.

■ Regular Bleaching is Effective

Dirt can be easily noticeable on the Soft Cutting Board, but it is also easy to remove with bleach. Correct application with bleach on a regular basis will ensure clean condition for longer periods.

- It is recommended to perform bleaching on a weekly basis. (Frequency to be adjusted accordingly with the level of cleanliness of the Cutting Board.)
- **Follow instructions to dilute the bleach solution with the correct proportion of water.**
- Increasing the bleach concentration, or using undiluted bleach solution, will not raise level of desired outcome.
- An hour of bleaching is sufficient. Prolonged or overnight bleaching may cause the plastic resin to deteriorate and danger of damage to the surface of the Cutting Board.