



# Granite Countertop Care

## Cleaning Granite Countertops

1. The best cleaner for granite is warm, soapy water and a sponge (1 to 3 drops of dishwashing detergent is fine). Wipe the counter down with soapy water, then rinse with clean, warm water.
2. You can also use a 50:50 solution of isopropyl alcohol and water.
3. Never use vinegar, Windex or bleach on granite. Frequent uses of these acidic substances will dull the granite and weaken the sealant.
4. Don't use abrasive cleaner or pads, either, because granite can be scratched.
5. Even with the best of care and attention, it's entirely possible to stain your granite. Just make a paste of baking soda and water. Gently scrub the spot with the paste and a soft cloth, nothing abrasive. Rinse thoroughly.
6. You may need to rinse, scrub and repeat several times to get a stain out. If the stain is really stubborn, you may need to leave the paste on the stain for 1 to 3 days.
7. For these tougher stains apply the paste, cover with plastic wrap and tape down the edges with painters' tape (easy to remove and doesn't leave adhesive residue). Let the patch sit until the paste dries out. Once the paste is dry, use warm water and a clean cloth to wipe away the paste. Rinse with warm water and dry.
8. Over time, usually once a year, you need to reseal your granite countertops, we recommend using 511 Impregnator which can be purchased from a hardware store such as Home Depot.

## Preventing Countertop Damage

1. *Clean Up Spills Immediately.* You must clean up any spills as soon as they occur if you want to keep your granite looking great. Even if the surface is properly sealed, it is never a good idea to leave any spills sitting on your countertop. Spills that are particularly hazardous include coffee, wine, juice, soda, tomato sauce and cooking oil.
2. *Use Trivets and Hot Pads for Meal Prep.* Although granite countertops are heat resistant, you do not want to get in the habit of putting hot pans or hot pots on the surface. While doing so will not cause damage, it is in your best interest to play it safe by using trivets or hot pads.
3. *Use Cutting Boards.* Granite is one of the hardest natural stones you can have in your home. It can actually dull any knife that is used on the surface. To be careful, use a cutting board when you are preparing food.
4. *Use Coasters Under Drinks.* If the surface is properly sealed, you should not have issues with staining or liquid damage. But as with the trivets and hot pads, it is in your best interest to be as cautious as possible. If your countertop is not adequately sealed, condensation from drink glasses can work its way down into the stone.