

# **GRANITE COUNTERTOPS**

## **Care & Cleaning Instructions**

Your new apartment home is furnished with granite stone countertops. Granite is a beautiful and durable material that can last a very long time if proper care and cleaning is performed. Although durable, granite can be damaged if appropriate care and cleaning instructions are not followed. Please follow these instructions to keep your apartment homes granite looking its best.

**General Information** The most important facet of understanding granite is that it is a porous material. Porous simply means it can be penetrated by water, oils, grease, and chemicals. To best prevent staining of granite, it is recommended that it be properly sealed annually. The granite in your apartment home has been sealed prior to your move-in, but it does not mean that it cannot be damaged. If you have resided longer than 1 year in your apartment home, we ask that you contact the office and request the countertops in your home be resealed.

**Regular Maintenance & Cleaning** If your granite darkens when it is wet, do not be alarmed. It will return to its original color when the water evaporates. The safest way to clean your granite countertop is to use products designed specifically for stone. Cleaners and disinfectants of this type are neutral on the acid scale (PH neutral), so they pose no risk of damaging the seal or polish finish. Dish soap and water are effective cleaning materials to maintain your countertops, as well as spray on cleaners such as Windex. Avoid anything that contains bleach, lemon, vinegar or any wipes or cleaners that have grit or acid in them. It's important to note that even non-scratch cleanser products contain abrasive materials that should not be used on your granite countertops. If you want to avoid water streaking or spotting you must wipe your countertops until they are completely dry. If lime build up occurs around your faucet, do not use lime removal products. The best solution is to gently scrape the lime off with a razor.

**Staining** The most common damage done to granite is staining by organic materials found in food, drink, and cooking oils. Grease, oils, acids, and minerals can eventually work through the sealer and can stain granite. It is important to clean up all spills immediately and not place unwrapped foods on countertops for extended periods of time. When cleaning a spill, it is best to "blot" the spill instead of wiping it in order to minimize spreading the material on the countertop. You should then clean the surface with dish soap and water to ensure material is completely removed.

**Avoiding Scratches** Granite is a quartz based material and can therefore be scratched by quartz or anything harder. Knives will not scratch granite, although cutting on your countertops is not recommended as it will very quickly dull your knives. Diamonds will scratch granite, so please be careful with jewelry. Also, certain stoneware that contains silica sand, pizza stones, silver, ceramic, china, and marble cutting boards (without protective feet) can also scratch granite.

**Avoiding Chips** Chips in granite are not a common occurrence. When they do happen, chips are most often caused by banging something into the edge of the countertop. Take care when moving large items on/off your countertops. If a countertop does chip, please save the piece and call the office. Sometimes these pieces can be epoxied back into place.

### **Do's and Don'ts**

**Do** – Rinse surfaces thoroughly after cleaning, then dry with a soft clean cloth.

**Do** – Blot spills up with a paper towel immediately

**Do** – Clean surfaces with mild detergent (dish soap) or stone cleaner and soft, clean cloth.

**Do** – Use coasters under drinks, especially those containing alcohol and/or citrus juices.

**Don't** – Leave unwrapped food, drink, or materials that contain any organic materials on countertops for any extended period of time.

**Don't** – Use Vinegar, lemon, bleach, or other cleaners such as bathroom, grout or tile, and tub cleaners.

**Don't** - Use any cleaners that contain abrasives.

**Don't** - Place hot items on the granite's surface. If not properly sealed, hot items such as cooking oil might penetrate or stain the surface.

**Don't** – Place pizza stones, marble cutting boards (without rubber feet) or stone ware containing silica sand on granite. It can scratch surface

**Don't** – Use cutting knives on granite. It will dull your knives very quickly.