

Rock Creek Granite

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Care and Maintenance Tips

Granite Countertops

To get the longest life and preserve the beauty of your natural stone, follow these simple tips:

- Coasters- Use coasters under all glasses, particularly those containing alcohol or citrus juices
- Spills- Blot the spill with a paper towel immediately. Don't wipe the area, it will spread the spill. Flush the area with water and mild soap and rinse several times. Dry the area thoroughly with a soft cloth. Repeat as necessary.
- Cleaning:
 - ❖ Clean stone surfaces with a neutral cleaner, or a mild liquid dishwashing detergent and warm water.
 - ❖ Similar to any item cleaned in your home, an excessive concentration of cleaner or soap may leave a film and cause streaks. Follow manufacturer recommendations.
 - ❖ Use a clean soft cloth for best results.
- Cleaning Products:
 - ❖ Products containing lemon, vinegar, or other acids may dull or etch calcareous stones.
 - ❖ Scouring powders or creams often contain abrasives that may scratch certain stones.
 - ❖ Many commercially available rust removers (laundry rust stain removers, toilet bowl cleaners) contain trace levels of hydrofluoric acid (HF). This acid attacks silicates in addition to other minerals. All stones, including granite and quartzite, will be attacked if exposed to HF.
 - ❖ Do not mix ammonia and bleach. This combination creates a toxic and lethal gas.
- Sealing:
 - ❖ Sealing does not make the stone stain proof; rather it makes the stone more stain resistant.
 - ❖ Applying an impregnating sealer is a common practice.
 - ❖ If a sealer is applied in a food preparation area, be sure that it is non-toxic and safe for use.
 - ❖ Miracle 511 Impregnator is what we recommend.
- Use the water test to see if your stone needs to be sealed:
 - ❖ Drop some water on to your countertop surface.
 - ❖ If the water beads (like you just waxed your car) then your stone is okay and doesn't need sealing.
 - ❖ If the water puddles, then it is time to seal your stone.

Quartz Countertops

- Cleaning:
 - ❖ Normal cleaning with a damp cloth and mild detergent is all you need to keep your surface looking great.
 - ❖ Thoroughly rinse off the soap/ mild detergent with water after use and dry with soft cloth or paper towel.
 - ❖ It is recommended to thoroughly clean your stone on a weekly basis
- Stains or Spills:
 - ❖ Apply common, non-abrasive, household cleaners directly on a damp cloth or sponge and wipe the surface. Rinse thoroughly after cleaning
 - ❖ To avoid dulling the shine, make sure to use non-abrasive cleaner, and rinse off any cleaner with water and dry with soft cloth or paper towel.
 - ❖ To remove food, gum, or nail polish, first carefully scrape away the excess material with a putty knife. Then clean the surface with a damp cloth to remove any marks left behind and any residual dirt.
 - ❖ Do not use any abrasive pads to clean tougher dirt as abrasives can damage the finish/sheen of some countertops.
- Cleaning Products:
 - ❖ Avoid using products outside the pH range such as: oven grill cleaners, paint removers/strippers, toilet bowl cleaners, oil soaps, tarnish removers, furniture cleaners, drain products, dishwasher detergent, etc.
 - ❖ If your surface is accidentally exposed to any potentially damaging products, rinse immediately with water to neutralize the effect.
- Heat Damage:
 - ❖ Any stone material can potentially be damaged by sudden and rapid temperature changes, especially near the edges. Therefore, using inexpensive and readily available hot pads, or trivets is always recommended
- Durability:
 - ❖ This stone material is resistant to cracks, scratches and stains. However, like most material, excessive force and/or pressure from objects can damage the surface. It can be permanently damaged by exposure to strong chemicals and solvents.
 - ❖ This stone material is highly scratch resistant; however, avoid using sharp objects such as sharp knives directly on the surface. The use of a cutting board is always recommended.