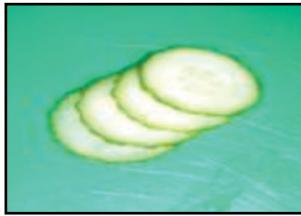
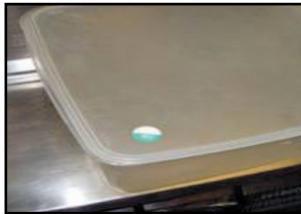


Reference	<ul style="list-style-type: none"> • Safety policies • Risk assessment manual • Speed date coding poster • A4 handwash poster • SOP B0003 - Ice handling • SOP K0013 - Labelling of food • SOP K0051 - Use and cleaning of chopping boards • SOP K0052 - Handling and storage of knives • SOP K0066 - Food waste recycling • SOP K0087 - Handling and storage of unwashed vegetables, salad and fruit • SOP K0126 - Use and cleaning of the Robot Coupe high speed slicer • SOP OF0005 - Accident & Incident procedures • SOP OF0087 - Logging and reviewing APOS wastage • Perfect Serve guides (myJDW)
Equipment	<ul style="list-style-type: none"> • Green chopping board • Green handled chopping knife • Bar tongs • Fruit tidy / ice dump containers • Day dots • Airtight containers • Spoon • Fruit wedger (optional) • Robot Coupe • Food waste bin
Step 1	 <p>As part of the bar pre-opening set up, fruit, veg and drink garnish must be prepared in line with the Perfect Serve guides.</p> <ul style="list-style-type: none"> • Inspect the fruit before use. • Dispose of fruit in the food waste bin if it is not in good condition. • Ensure all stickers are removed prior to preparation. • All off-cuts must be disposed of in a food waste bin.
Step 2	 <p>Where available, a Robot Coupe must be used by trained employees to slice lemons, limes, cucumbers and oranges. Refer to SOP K0126 - Use and cleaning of the Robot Coupe high speed slicer.</p> <p>When using a knife to prepare bar fruit and veg:</p> <ul style="list-style-type: none"> • Always use a green chopping board as a base. • Items must be cut on the chopping board. • Keep fingers away from the blade.
Step 3	   <p>To prepare lemons, limes, oranges and pink grapefruit by hand:</p> <ul style="list-style-type: none"> • Wash hands thoroughly. Refer to handwash poster. <p>Using the green handled knife and green chopping board, prepare the bar fruit as follows:</p> <ul style="list-style-type: none"> • Cut in half from the stalk. • For limes, cut each half from the stalk into 4 equal wedges. • For lemons, pink grapefruit and oranges, cut each half into 8-10 equal slices. <p>Alternatively, for limes, use the fruit wedger as follows:</p> <ul style="list-style-type: none"> • Top and tail the fruit using the green handled knife and green chopping board. • Remove the top from the wedger. • Place the fruit upright inside the base of the wedger. • Insert the top cylinder onto base aligning with the side slides. • Press down sharply using the palm of both hands on the top edge. • Remove top cylinder and tap out the fruit. • Do not attempt to push through fruit with hands. <p>For limes, slit the limes to the rind. The lime wedge stays on the rim of the Corona glass better if it is sliced in the middle.</p> <p>Wheels:</p> <ul style="list-style-type: none"> • Orange, lemon and limes must also be cut into wheels. • In this case, lime wheels must also have a slit cut in so it can be placed on the rim of the Margarita glass. • Only prepare sufficient fruit for forecasted daily sales.

Step 4		To prepare cucumber by hand: <ul style="list-style-type: none">• Wash hands thoroughly. Refer to Handwash poster. <p>Using the green handled knife and green chopping board, prepare the cucumber slices as follows:</p> <ul style="list-style-type: none">• Ensure the cucumber has been washed as part of the morning kitchen preparation. Refer to SOP K0087 - Handling and storage of unwashed vegetables, salad and fruit.• Remove the ends from the cucumber and discard in the food waste bin.• Slice the cucumber into thin slices - approximately 3mm thick.• Only prepare sufficient cucumber for forecasted daily sales.
Step 5		To prepare strawberries: <ul style="list-style-type: none">• Wash hands thoroughly. Refer to Handwash poster. <p>Using the green handled knife and green chopping board, prepare the strawberry halves as follows:</p> <ul style="list-style-type: none">• Ensure the strawberries have been washed as part of the morning kitchen preparation. Refer to K0087 - Handling and storage of unwashed vegetables, salad and fruit.• Slice the stalk off the top of the strawberry.• Slice each strawberry in half lengthways.• Slice a slit through the centre of the strawberry, half way up, for use on strawberry Daiquiri glasses.• Only prepare sufficient strawberry for forecasted daily sales.
Step 6		<ul style="list-style-type: none">• Wash the green chopping board and the green knife in the dishwasher.• Store the chopping board and knife in the kitchen until required. Refer to SOP K0051 - Use and cleaning of chopping boards and SOP K0052 - Handling and storage of knives.
Step 7		<ul style="list-style-type: none">• Store bar fruit, cucumbers and strawberries in separate clean, airtight containers in the fridge until required.• Apply the correct day dot (fruit - 3 days shelf life, cucumbers & strawberries - 24 hour shelf life). Refer to SOP K0013 - Labelling of food.

Step 8	  	<ul style="list-style-type: none"> As required for service, transfer bar fruit, veg and garnish into the ice dump containers or bar fruit tidy using bar tongs. If using a bar fruit tidy, ensure that the base of the tidy does not touch the ice. The bar fruit tidy can be located on the back bar if more convenient. If using a bar fruit tidy, use the lid to cover fruit during quieter times.
Step 9		<p>Mint must be washed immediately prior to being placed into a drink and cannot be washed in advance.</p> <ul style="list-style-type: none"> Use the fruit tongs to pick up the required quantity of mint. Position the mint over a drip tray and squirt it with soda water from a post-mix gun to rinse the mint. Place the washed mint into the glass or pitcher.
Step 10		<ul style="list-style-type: none"> When putting fruit into a glass, always use fruit tongs and never use hands.
Step 11		<p>At the end of night closedown:</p> <ul style="list-style-type: none"> Dispose, in the food waste bin, any unused bar fruit, veg and drink garnish that has been transferred to the ice dump containers or bar fruit tidy. Check all day dots on stored, prepared fruit and veg, and dispose of any items going out of date that day. Record wastage in the DMLB. Refer to SOP OF0087 - Logging and reviewing APOS wastage. As part of the end of night bar closedown, wash the ice dump containers/bar fruit tidy containers in warm soapy water and allow to air dry. Using a clean, blue cloth sprayed with sanitiser, wipe all external surfaces of the bar fruit tidy to remove all sticky residue. Clean out the ice dumps. Refer to SOP B0003 - Ice handling.

**Step
12**



- If the ice dump containers or bar fruit tidy are scored or damaged, order a replacement via the non-consumables order.
- If the chopping board or knife is in poor condition, order replacements via the non-consumables order.
- Do not use a steak knife to chop fruit.
- Only use the specified equipment when preparing fruit.
- Only trained employees must use the Robot Coupe.
- Ensure that ice dump containers or the bar fruit tidy do not come into direct contact with the ice.
- Sharpen knives as required. Refer to SOP K0052 - Handling and storage of knives.
- An A & I form must be completed via the A&I reporting system for any accidents or incidents resulting from the use of knives. Refer to SOP OF0005 - Accident & Incident procedures.
- If a customer notifies an employee of an allergy to any bar fruit, a clean set of tongs must be used.