

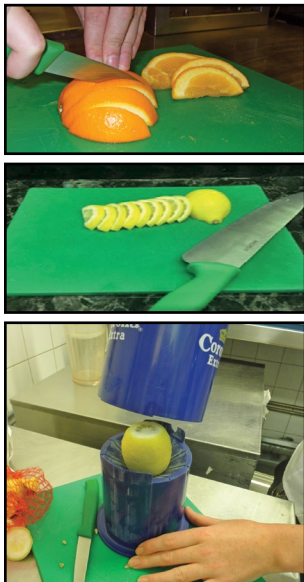
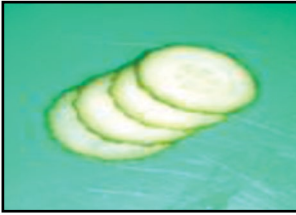

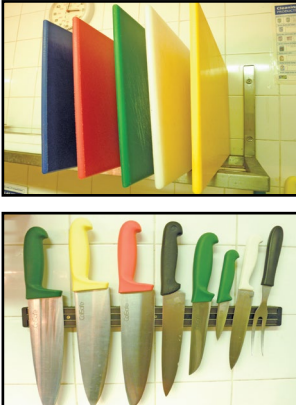
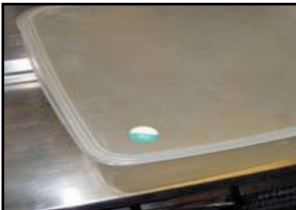






Reference	<ul style="list-style-type: none"> • Safety policies • Risk assessment manual • Speed date coding poster • A4 handwash poster • SOP B0003 - Ice handling • SOP K0013 - Labelling of food • SOP K0051 - Use and cleaning of chopping boards • SOP K0052 - Handling and storage of knives • SOP K0066 - 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		<ul style="list-style-type: none"> • 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>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. <ul style="list-style-type: none"> • Only prepare sufficient fruit for forecasted daily sales.

Step 4		<p>To prepare cucumber 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 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		<p>To prepare strawberries:</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 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.