## MIXER & GARNISH KNOWLEDGE

## JUICE AND MIX SENSITIVITY

JUICES & MIXES	BRAND	SENSITIVITY	SHELF LIFE (on station)
Fresh Lemon Juice	Fresh	Overly tart or bubbling may indicate spoilage	3 Days
Fresh Grapefruit Juice	Fresh	Overly tart or bubbling may indicate spoilage	3 Days
Fresh Orange Juice	Fresh	Overly tart or bubbling may indicate spoilage	3 Days
Fresh Lime Juice	Fresh	Overly tart or bubbling may indicate spoilage	3 Days
Fresh Agave Sour	Prep Item	Overly tart or bubbling may indicate spoilage	3 Days
Simple Syrup	ABM/Finest Call	Thick clear syrup no particles	14 Days
Cranberry Juice	Location Specific	Overly tart or bubbling may indicate spoilage	7 Days
Ginger Beer	Location Specific	Overly bitter taste and flatness may indicate spoilage	30 Days
Half & Half	Location Specific	Sour or tar taste may indicate spoilage	7 Days
Pineapple Juice	Location Specific	Overly tart or bubbling may indicate spoilage	3 Days



## **GARNISH SPECIFICATIONS & SENSITIVITY**

SHELF LIFE

1 shift (6 hours max)

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1 shift (6 hours max)

1 shift

3 days

3 days

1 shift

1 shift

1 shift (6 hours max)

3 years

All fruit must be cut fresh for each day

All fruit that has been cut		
and is left over at the end		
of the night must be		
thrown away		

Hands must be cleaned prior to and after cutting the fruit

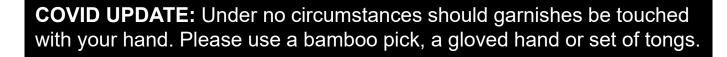
Make sure to cut stem end off all fruits



*Lemons cut into 6's* 



Limes cut into 6's



**SPECIFICATIONS** 

1/8 wedge

cut tips off, lengthwise wedge 1/8 wedge

cut tips off, lengthwise wedge

1/8 wedge

cut tips off, lengthwise wedge

<sup>1</sup>/<sub>4</sub>" width wheel

Ripe, with no moldy or mushy spots

Ripe, with no moldy or mushy spots

<sup>1</sup>/<sub>4</sub>" width wheel

1" to 2" in length

1" with bud, 3 leaves

Kept in container in juice

GARNISHES

Lemon Wedge

Lime Wedge

Orange Wedge

Lime Wheel

Fresh Blackberries

Fresh Strawberries

Cucumber Wheel

**Orange Peel** 

Mint Sprig

Luxardo Cherries

Delaware North



Oranges cut into 8's