



# 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

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

GARNISHES	SPECIFICATIONS	SHELF LIFE
Lemon Wedge	1/8 wedge cut tips off, lengthwise wedge	1 shift (6 hours max)
Lime Wedge	1/8 wedge cut tips off, lengthwise wedge	1 shift (6 hours max)
Orange Wedge	1/8 wedge cut tips off, lengthwise wedge	1 shift (6 hours max)
Lime Wheel	¼" width wheel	1 shift
Fresh Blackberries	Ripe, with no moldy or mushy spots	3 days
Fresh Strawberries	Ripe, with no moldy or mushy spots	3 days
Cucumber Wheel	¼" width wheel	1 shift
Orange Peel	1" to 2" in length	1 shift
Mint Sprig	1" with bud, 3 leaves	1 shift (6 hours max)
Luxardo Cherries	Kept in container in juice	3 years



*Lemons  
cut into 6's*



*Limes  
cut into 6's*



*Oranges  
cut into 8's*

**COVID UPDATE:** Under no circumstances should garnishes be touched with your hand. Please use a bamboo pick, a gloved hand or set of tongs.