



LEMONS AND LIMES

KEY INFORMATION

SHELF LIFE

- Whole: 14 days
- Sliced: 24 hours

YIELD

- 4-8 slices per lemon or lime

INGREDIENTS

- Lemons
- Limes (where beer is sold)

EQUIPMENT

- Chef knife
- Cutting board
- Sanitized towel
- Plastic wrap
- Storage container
- Ice
- Date dots
- Condiment tongs
-

CUTTING LEMONS AND LIMES



- Wash hands using the 7 steps to proper hand washing.

1

- Wash lemons and limes thoroughly before cutting. Make sure the cutting board is secure on the prep table by placing a clean, damp, and sanitized towel under the board to keep it in place.



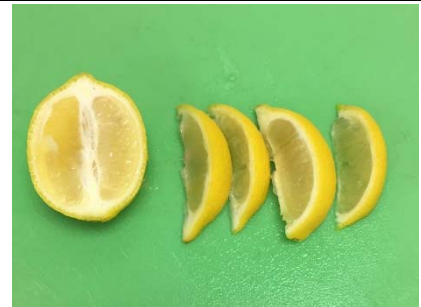
2

- Cut lemons and limes in half lengthwise.



3

- Depending on the size of the lemon, each half can be cut into three or four wedges.



4

- Place fresh cut lemon and lime wedges on an ice filled container over plastic wrap inside condiment station with a filled out date dot (rotate ice as needed).



SERVING



- Wash hands using the 7 steps to proper hand washing.

- Lemon and lime wedges have a 24-hour shelf life and can be stored three ways depending on local health code

SELF-SERVE

- Retrieve a date dot for the current day. Write today's date on the date dot. Place the date dot on a condiment station insert.
- Fill condiment station insert half-way with ice and loosely cover with plastic wrap. Place insert in the condiment station with small tongs.
- Place lemons and limes in condiment station insert on top of plastic wrap.
- Place insert in condiment station and close the lid. Place small metal tongs on top of the lid.
- Change ice under the lemons every 2 hours or whenever melted.
- Lemons and limes should not come into contact with melted water.



CASHIER-SERVE

- Retrieve a date dot for the current day. Write today's date on the date dot. Place the date dot on an NSF container with a lid or plastic wrap.
- Place fresh cut wedges in the container (no ice) and cover with a lid or plastic wrap. Place container in the visi-cooler with tongs on top.
- When requested, bring the container to the guest and use the tongs to place a wedge in their beverage or in a 3.25 ounce portion cup.



PORTIONED

- Place individual lemon or lime wedges in 3.25 oz. containers with lids. Place 3.25 oz. containers of wedges on a serving tray or in a 1/8 pan.
- Retrieve a date dot for the current day. Write today's date on the date dot and place it on the corner of the serving tray or on the 1/8 pan.
- When requested, hand the guest a wedge filled 3.25 oz. container.

