

## Garnish Quality & Guidelines

Garnishes improve the overall appearance and appeal of a cocktail, but only if prepared correctly.

Before each shift, examine all garnishes for freshness, ensuring they are not slimy, discolored, or blemished.

If the garnishes do not meet our standards, they must be thrown away and recorded on a loss sheet.

Always follow the prep sheet to determine the number of garnishes that should be prepared for the day.

Always wash all fruit before cutting, and always use a clean and sanitized cutting board with a sharp knife.