



# IMPLEMENTATION GUIDE



## ELECTRIC LEMONADE COOLER 2023



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## New Products

The Electric Lemonade Cooler is a refreshing blend of 7UP®, Electric Lime, and Blue Ocean syrup served over ice.

## Implementation Steps

The information in this handbook will help you to implement the Electric Lemonade Cooler successfully in your restaurant.

**Read the information carefully and review it with your crew.**

Wash and sanitize your hands before handling any food products! Use gloved hands only. No bare hands contact.



## New Item – Electric Lime and Blue Ocean Syrups

### STORAGE

1. Store cases of syrup in dry storage area until needed for use.

### SHELF LIFE

- Unopened container: Use by date
- Opened container: 21 days not to exceed expiry date.

### PREPARATION

1. Open the plastic container and insert the 10 ML pump.
2. Label syrup with a **21 day** discard date, not to exceed expiry date.
3. Place syrup container on syrup shelf, ensuring container label is visible.
4. The intense lime syrup is ready to use.

### PREPARATION

1. Pump 10 ml. blue ocean syrup into cup.



2. Pump 20 ml. intense lime syrup into the cup. (10 ML pump X 2 times)



3. Add ice to the top of the cup.



4. Add 7UP® to fill line. Cover with flat lid and serve with a straw. Serve straw separately, not in cup.



## CREW TRAINING CHECKLIST

### ELECTRIC LEMONADE COOLER

Crew Trainers (names):

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Shift Leader's Name	SL Initials	CT's Initials	Training Certification Date

Crew Person's Name	CP Initials	CT's Initials	Training Certification Date

***Crew training has been completed:***

\_\_\_\_\_  
(Print Name)                      (Signature)                      **Date** \_\_\_\_\_

***AM/Supervisor follow-up completed:***

\_\_\_\_\_  
(Print Name)                      (Signature)                      **Date** \_\_\_\_\_

## CREW TRAINING CHECKLIST

# ELECTRIC LEMONADE COOLER

[illegible]

***Crew training has been completed:***

\_\_\_\_\_ **Date** \_\_\_\_\_  
 (Print Name) (Signature)

***AM/Supervisor follow-up completed:***

\_\_\_\_\_ Date \_\_\_\_\_  
 (Print Name) (Signature)

## FINAL CHECKLIST

ELECTRIC LEMONADE COOLER: ACTIVITY	Completion Date	RGM Initials
<input type="checkbox"/> Ensure new products have arrived. Order additional ingredients as needed based on anticipated ADQs.		
<input type="checkbox"/> Restaurant General Manager receives & reviews the OPS Support Material and receives hands-on training.		
<input type="checkbox"/> Restaurant General Manager conducts hands-on training. <input type="checkbox"/> Electric Lemonade Cooler preparation and serving is demonstrated to standard.		
<input type="checkbox"/> Before the RGM goes home, make sure all Crew Members are 100% trained.		
<input type="checkbox"/> Verify POS download for Electric Lemonade Cooler.		
<input type="checkbox"/> Ensure POP image displays correctly and pricing matches.		
<input type="checkbox"/> Observe employees preparing the new product – TALK-IN - ensure the proper procedures are being followed - MODEL, COACH & REQUIRE as needed to enforce all standards.		
<input type="checkbox"/> Restaurant General Manager sends completed Final Checklist to their Area Manager.		
<input type="checkbox"/> Area Manager verifies and then forwards checklist to Director of Operations.		

Restaurant Unit #: \_\_\_\_\_

Restaurant General Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Area Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_