



PREP PROCEDURE

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PREPPING LEMON/LIMESVersion: 01
Issued by: HDR Operations**PORTION MATRIX**

| Item | Portion Size |
|--------|--------------|
| Lemons | Cut in 1/6 |
| Limes | Cut in 1/6 |

SMALLWARES/TOOLS

- ☐ Wedge Slicer
- ☐ 1/6 Pans with lids

LABEL

Prep N Print

WASHING PROCEDURESSetup Wash Area

1. Wash hands following Wonder's Hand Washing and Glove Use policy.
2. Clean and sanitize produce washing sink.

Inspect Produce

1. Inspect the produce for quality before washing and portioning.
2. Discard wilted, bruised, and/or discolored produce prior to washing.

Bring Produce to the Sink

1. Bring each batch that needs to be washed to the produce sink as needed.
2. Ensure a clean container is available to place washed produce in after it's completed the washing process.

Prep Produce for Washing

1. Remove all labels, rubber bands, plastic, etc., from the produce.

Fill Sink and Test Solution

1. Fill sink at least ½ way up.
2. Added Ecolab solution and test. The proper concentration is 1:170 – 1:128.

The produce wash solution must be changed for every different type of fruit & vegetable that is being washed.

WASHING PROCEDURESWash and Dry Produce

1. Place a full 4" deep perforated hotel pan across the sink basin opening.
2. Submerge and wash produce in the sink for a minimum of 90 seconds.
3. Remove the produce from the sink and place into the pan to dry

PREP PROCEDURES

1. Place wedge slicer on a firm work surface.
2. Lift PUSH BLOCK and place produce on the blade assembly.
3. Remove hand/fingers from the cutting area and with a strong, quick thrust bring the PUSH BLOCK down to force the produce through the blades.
4. Place the wedges into a 1/6 pan.
5. Place a Prep N Print label on the pan.
6. Place pan into the correct location, per schematic or walk-in (for cold rail items).