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**GLOSSARY OF TERMS: ARTISANAL COCKTAIL**

FALERNUM: Classic cordial from Barbados, often rum-based; includes the flavors of lime, ginger, cloves, and almonds

FENNEL TEA SYRUP: Fennel seed steeped with hot water for 8 minutes then strained. Sugar is added and product is cooled; refrigerate.

GENEVER: Juniper flavored liquor of Netherlands

GRENADINE: Made in house w pomegranate juice, sugar, and orange flower water

MEZCAL: Distilled alcoholic beverage made from agave plant in Oaxaca, Mexico. May contain "con gusano" worm , a larval form of moth that lives on agave plant. Caballeros has scorpion exoskeleton in bottle.

MOLE BITTERS: Cacao, cinnamon, and spice in alcohol base

NUX ALPINA: Walnut based liquor from Austria

ORANGE FLOWER WATER: Clear perfumed distillation of fresh bitter orange blossoms

PISCO: Clear spirit from Peru with fruity taste, used as cocktail base

ROCK CANDY SYRUP: Supersaturated simple syrup that crystallizes

SIMPLE SYRUP: Sugar dissolved in water to form a syrup

ZIRBENZ: Austrian liquor with scent of pine resin



**BAR CODE: BAR FRUIT, BEVERAGE ICE, *AND* GARNISHES ARE "READY TO EAT" FOODS!!**

\*As per the ME Food Code, Ready to Eat foods shall not be handled with bare hands by food employees, including bartenders, servers, and cooks.

\*Bartenders and wait staff must wash bar fruit (Lemons, oranges, limes, twists) in washed, rinsed, and sanitized food prep sink; a clean colander is useful. Once washed, fruit should be cut on cutting board kept for this purpose with clean, sanitized knife. Food handler gloves must be used to prevent bare hand contact.

\*A pick or tongs shall be used to pick up the fruit and place it in the drink. Unwrapped straws and stirrers must not be touched at the top drinking area.

\*Twisting off bottom part of paper straw covers and leaving the top part on is a technique often used successfully.

\*To scoop ice, an ice scoop with a handle must be used. Store in a clean dry ice scoop holder. Wash, rinse, and sanitize the holder nightly. Cups or glasses may not be used to scoop ice.

\*Soda gun holder cups (plastic storage cups below the soda gun) must be removed nightly and washed, rinsed and sanitized.

\*Beverage ice is a ready to eat food; Do not store bottles of wine or beer in beverage ice. Keep covered when not in use when possible.

\*Wait staff must use tongs or other utensils to add garnishes to plates, such as chopped scallions on soup or lemons in iced tea. Bread must be sliced using food handler gloves or a napkin to hold loaf and tongs to avoid bare hand contact.

\*If a low temp dish machine is used, chlorine test strips must be used prior to opening daily to verify that chlorine level is 50-200 ppm. A sound alarm can be installed to notify user that chemical is empty and needs to be replaced.

\*If a 3 bay sink is used to wash glasses, wash, rinse, sanitize, and air dry in that order. Quart sanitizer test strips must be used to verify 200 ppm for quart tablets; use hot water for wash and rinse, lukewarm water for sanitizer. Be sure tablets are completely dissolved prior to testing. If other sanitizer used, be sure proper strength is reached that is appropriate for the sanitizer used (quart, chlorine, iodine)

\*Ice machines should be emptied, cleaned, and sanitized quarterly or as frequently as needed according to manufacturer's directions. Be sure the drop plate and inner bin ceiling and chute where the ice is released are included; they tend to accumulate "slime".