

# BAR SAFETY SAFETY CONVERSATION



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## OPENING BOTTLES OF WINE and PREPARING BAR FRUIT

### WHAT ARE WE GOING TO LEARN AND WHY?

Using simple tools such as fruit knives and corkscrews might be routine tasks, but incorrect processes, rushing or distraction can result in injuries. When opening bottles of wine, it is important to use correct techniques to prevent injuries to yourself, and particularly when opening sparkling wine, injuries to others. Safe processes are also important when preparing bar fruit, to prevent cuts.



### WHAT YOU NEED TO KNOW

#### Opening sparkling wine - don't pop the cork

Sparkling wine bottles must be opened with care and caution – once the safety cage has been removed the pressure in the bottle can cause the cork to leave the bottle at considerable speed, potentially causing significant injury to you and anyone else in the area. To prevent this, follow the below steps:

1. Make sure the bottle is chilled and has not been shaken, fallen etc.
2. If possible, place the bottle on a flat surface
3. Place one hand across the neck of the bottle with your thumb over the cork
4. Use your other hand to slowly remove the foil from the cork, keeping your thumb over the cork.
5. Pull down the wire tab and start to untwist and loosen the wire cage.
6. Do not remove the wire cage from the bottle - it acts as a grip and will help in removing the cork easier and in a controlled manner.
7. Hold the cork and wire cage firmly in one hand and then turn the bottom of the bottle with your other hand.
8. Keep turning the **bottle** until the cork starts to feel loose. Do not twist the cork and cage. This motion will make it easier to open the bottle, giving you more control to release the cork slowly with less noise.
9. Let the cork ease out under control, allowing the pressure and gas to release quietly without a pop.
10. If you hear a demure pfft as the cork releases you have done a great job!

#### The waiter's friend – or double lever corkscrew

This tool is easy to use safely if you follow the instructions below

1. Place the bottle on a flat, stable surface – never between your knees or mid-air.
2. Open the small blade and place us just underneath the lower lip of the lip
3. Use your thumb to stabilise your hand and score the foil by rotating the blade around the neck of the bottle.
4. Then use the tip of the blade to slice upward, cutting away from yourself, to peel off the foil, and then fold the blade away again.
5. Open the spiral screw fully, so that it forms a T-shape.
6. Place the tip slightly off-centre in the top of the cork and with a firm downward pressure twist it into the cork until 1-2 spirals remain visible – this prevents chipping the glass bottle neck.
7. Push the metal lever hinge so that the notch hooks onto the rim of the bottle lip, then hold it in place with your thumb or index finger.
8. With your other hand pull the handle gently but firmly straight up to pull the cork about 90%, then grab the cork with your hand and ease it out.

#### Safe use of knives

Setting up your work area correctly and following some simple steps when preparing bar fruit can prevent cut injuries.

1. Always use a clean chopping board, which is place on a stable flat surface, with enough space for you to work and away from doorways and walkways, to reduce the likelihood of you being knocked.
2. Make sure the knife you are using is sharp, clean and dry. When wiping or drying a knife do it from top to tip keeping your fingers away from the blade.
3. Holding it stable, cut round fruit in half horizontally so that you create a flat surface.
4. Protect your fingertips on by keeping them curled inwards.
5. Always cut away from yourself and never cut items in your hands.
6. Never try to catch a falling knife.

### SPEAK OUT

- If you don't have the right tools for the task, such as a suitable knife and chopping board, raise this with your manager.
- Report an incidents or near misses – this helps us learn and prevent incidents, keeping you and your colleagues, as well as our customers safe.

### BE MINDFUL

- Fully concentrate when carrying out these tasks – they may be routine, but lack of concentration or rushing can result in injury.
- Don't distract a colleague who is using a knife and don't let yourself be distracted – turning away to look at someone or something changes a person's posture and can bring the blade to close to fingers.

### GET INVOLVED

- If you see a colleague using the incorrect technique to open bottle, politely make them aware of this and explain the correct way to proceed.
- If you don't feel confident opening a bottle of wine or sparkling wine, ask your manager to demonstrate the technique and support you.

### MORE INFORMATION

STCCS11a Safety with Sharp Knives  
GHP and FSC16 Bar Service for food safety in bars