

## **Do & Don't**

- Minimum of 3 adults need to be at all assigned times/days.
- Children 12 and under are not allowed in concessions.
- Children 13-16 are allowed to assist in the concession stand but cannot work with fryer or BBQ grill.
- Long hair **MUST** be tied back while volunteering in concessions.
- No eating or drinking out of an open container while volunteering.
- All volunteers **MUST** wash their hands in the (white) hand washing sink.
- Take orders for Grand Slams and communicate the delivery time and quantity to grill master and change shift.

## **Concession Stand Opening Shift**

- Open all doors and shutters.
- Start grill and cook 10 burgers (6 w/cheese, 4 w/o cheese)
- Start cooking 6 hot dogs.
- Turn on fryer. Drop two baskets of fries once oil is ready. Cook time 3 ½ minutes
- Plug in food warmer.
- Make sure there are two bags of cheese in nacho machine (1 with dispensing tube, one extra on top warming). Same with chili sauce.
- Make sure trash can has liner.

## **Concession Stand Closing Shift**

- Turn off grill and clean top.
- Turn off fryer and place cover on.
- Restock fridges and dry goods.
- If needed make more pickle shots and put in freezer.
- Place 2 hot dog packs in fridge to thaw.
- Ensure all uncooked hamburger patties are in freezer.
- Wipe down all counters.
- Wash all dishes.
- Sweep floors.
- Make sure nacho machine has extra bag of cheese & chili in it.