

## **CONCESSION OPENING CHECKLIST**

Concessions start at 7:30 am each Saturday.

1. Open and pull out grill.
2. Get the coffee started and turn on warming tray. Add approximately one inch of water to the warming tray. It takes a while to heat up.
3. As the coffee finishes, open the front window and prepare to serve.
4. Light the grill and get ready to begin cooking sausage wraps. There should be plenty of tortillas in the fridge. The wraps are best prepared when they are tossed on the grill to warm for a few minutes prior to placing on the hot sausages. When the meat is hot all the way though, wrap in tortillas and then in a foil sheet. Wrap tightly and keep on the upper grill rack to keep warm until sold.
5. ONLY cook one package of sausages at a time. Hot dogs are best left until around 11:00 a.m. to start cooking. They can be started in the steam table the grilled is desired
6. After the grill and sausages have begun, you can start the warmer tray, fill one pan halfway with hot water, this is for the hot dogs ONLY.
7. Put two cans of chili in the second pan and in the third pan prepare the nacho cheese. No more than two cans of chili and approx. two inches of cheese in these containers at a time. These take a while to heat but should be turned down once they are heated through.
8. You are cooking with gas and preparing raw foods.  
**KEEP THE AREA CLEAN AND KEEP THE KIDS OUT!**
9. Keep an eye on everything while in the concession stand and look for something to clean. It will make the end of the day tasks much easier.
10. Empty trash at the end of your shift, including the two roll off cans outside the concession stand.