

CONCESSION CLOSING CHECKLIST

To close the concession, the process will be consistent but times will vary.

REMEMBER: You are cooking with gas and preparing raw foods.

KEEP IT CLEAN AND KEEP THE KIDS OUT!

1. Check the refrigerator for cold drinks-restock as needed.
2. Somewhere around 3:00 PM the final clean up begins. This varies based on the final games of the day. Begin early for clean up.
3. The grilling should be done and heat turned to high to fire clean the grill. Allow to heat fully (about 5 minutes on high) and turn off. Immediately scrub with the wire brush until all grease/food particles are scraped off. Allow to cool. Be sure to turn of the gas at the tank valve.
4. Begin cleaning the coffee pots and utensils in hot soapy water as sales allow.
5. By 4:00 PM as the final games of the day begin:
All trash and remaining food stuff, Chili, Cheese and meat products should be discarded. Pans and remaining utensils' should be washed, dried and put away. All counters wiped down, steam table must be washed and dried and remaining meat and bread put in the freezer for storage.

IMPORTANT NOTE: DO NOT PUT FOOD STUFF DOWN THE SINK DRAIN. SCRAPE ALL REMINING FOOD FROM STEAMTABLE PANS INTO THE TRASH.

6. When all games have resumed play in the second half, the sales counter should be closed and locked, the grill placed back in the concessions stand and lights turned off.
7. Check the refrigerator for cold drinks-restock as needed.
8. BE sure to lock the doors, empty trash on your way out. This includes the two roll off dumpsters outside the concession stand.
- 9.

Sunday Concessions are for cold drinks and prepackaged food stuff.

No cooking or grilling with the exception of coffee.