

Main Stand
OPEN/CLOSING TO-DO's

Prep the list below right away. Open windows no later than 5:15 p.m. (sooner, if you're ready, please).

My name is Courtney. Call or text with ANY questions.
(605) 430 2723

1. **POPCORN:** Make 4 to 5 batches. Fill bags, and stock "popcorn box" until full. Set the "popcorn box" by the ordering window. Keep popped corn in the machine with the warmer on to keep the "popcorn box" stocked through the busy time. There are more popcorn kits, along with popcorn bags, in drawers below the popcorn machine. Once it has slowed down, turn the machine/warmer off. Stock kits below the machine if needed. Back up kits are in the side room to the west of the stand. Throw away remaining popcorn, if any. Wipe out and wipe down.
2. **NACHO CHEESE MACHINE:** Make sure there is a back up nacho cheese bag in the rack inside the machine. Back up bags are in the side room to the west of the stand. Fill 8 to 10 condiment cups and cap with a lid. Put the cup in the warmer by the window. Keep stocked throughout the night. There are more cups and lids in the drawers below warmer. Do NOT turn off or unplug the machine. Wipe down any messes in and around the machine at the end of night.
3. **NACHOS:** Nacho kits are above the little freezer and next to the walking taco chips. Grab a kit and cup of cheese and serve. At the end of the night kits need to be stocked. Replacement chips/kits are above the slushy machine and backup cases are in the side room to the west of the stand.
4. **PRETZELS:** Place pretzel on a paper plate in the microwave and cook for 1:30m for one or 2:00m for two. Spray with water, rub in salt and place in a bag or on a plate. Once the first pretzel order is placed; make four pretzels at one time, two in the top and two in the bottom microwave, then as needed through the night. Place "extra" pretzels in the warmer. Pretzels come with or without salt. Serve with or without cheese. There are more pretzels in the small freezer next to the candy. Extra bags in the drawer below along with more salt.
5. **PICKLES:** Serve in a boat. At the end of night put the jar in the fridge. DO NOT THROW PICKLE JUICE AWAY. Will have pickle juice shots as well.
6. **SLUSH PUPPY'S:** Each cup gets two pumps of flavoring. Pull knob and fill cup to top and serve with straw. Extra flavoring, cups, straws and base product (some in the stand below the cheese machine) are in the side room to the west of the stand.
7. **CANDY:** back up chocolate is in the fridge. Keep caddy's in cooler stocked for customers to see. There are backup laffy taffy in the drawer below the hot

chocolate machine otherwise counter candy is upstairs along with more chocolate candy.

8. **PEPSI COOLER:** Make sure it is stocked full at the beginning of the night. If not, there is cold product in the pepsi single cooler in the lower concessions stand. If you pull product from the lower stand cooler; please replace it with warm product from the storage room on the backside of the lower stand. Stock at the end of night. Make sure the backup cooler is stocked as well.
9. **WALKING TACOS:** Chips are above microwaves. Pull length wise to open, add one scoop of meat, couple swipes of nacho cheese, add shredded cheese, lettuce and serve. At the end of the night chips need to be stocked. Replacement chips are above the slushy machine and backup cases are in the side room to the west of the stand.
10. **GRILL AREA-(burgers/dogs/brats):** Warm grill/blackstone. Cook a batch (batch=a talk before the night)... Once they are cooked, they need to be put on a bun, wrapped in foil and placed in the warmer. The batch of burgers includes both with and without cheese. Cheeseburgers sell better so more of those than burgers. Brats take the longest to cook so they need to be started first. Buns are on top of the fridge. Backup buns are upstairs. Brats/ Dogs are in the fridge and hamburgers are in the freezer in the side room to the west of the stand. The Blackstone and grill needs to be cleaned nightly and the grease tray swapped out and replaced with a new one.
11. **END OF NIGHT:** Wash dishes, wipe out microwaves, sweep floors, empty garbage, stock cooler and other items. Make sure the hot food warmer is turned off and wiped out. See me about leftover products such as taco meat and hot food items at the end of the night.

*****Condiments need to be wiped down and placed back in the fridge *****

***** We have FIVE garbage(s) to empty.. The grill area, three outside of the stand, and one in stand. Place full bags in buggy and dump in garbage cans by batting shed*****

ADD ONS:

1. Customers can add a "scoop of meat" to nachos or extra to their walking taco for an upcharge. There is a tab on the square to charge for that request.
2. Seed cups can be purchased. We are a seed free park and we do not sell seeds. If the customer would like a cup to spit their seeds they can have one for **.50**
3. We charge a **.75** service charge on all credit card transactions when ringing in orders.

***** We are keeping inventory, please make sure to ring everything in the Square.*****