



East Boise Youth Baseball and Softball Concession Stand Grill Instructions

- MUST BE ADULT TO OPERATE THE GRILL
- PLEASE COOK MEAT TO 160 DEGREES – USE A THERMOMETER TO VERIFY
- PLEASE SALT/PEPPER/SEASON MEAT
- PLEASE WASH HANDS FREQUENTLY
- DO NOT LEAVE GRILL UNATTENDED
- PLEASE WEAR GLOVES AT ALL TIMES AND CHANGE GLOVES IF YOU SWITCH TO NON-PERISHABLES
- USE HAND SANITIZER WHEN YOU CHANGE GLOVES

SET UP FOR GRILLING

1. Light grill and allow it to warm-up.
2. Locate the grill tools in the concession stand.
 - South Shack: Inside shack in labeled box. Bring the box out to keep tools together.
 - North Shack: Inside shack in wood cabinet.
3. Setup condiment table with table condiments and napkins. (Table may need cleaned first)

HANDLING MEAT

- Keep uncooked meat on ice and in containers with the lid firmly on.
- For freshness, please keep cooked meats in Au Jus and in a grill-safe container on the grill.

HOW MUCH TO GRILL ON WEEKDAYS - ALWAYS TO 160 DEGREES

At the beginning of the weekday shift, grill 4 hot dogs, 4 hamburgers, and 1 sausage. Cook to order all other orders to avoid leftovers. Stop grilling at 7:45 PM.

HOW MUCH TO COOK ON WEEKENDS - ALWAYS TO 160 DEGREES

At the beginning of the weekend shift, before 11 AM, always cook to order. At 11 AM, begin grilling for the lunch rush by preparing 10 hot dogs, 6 hamburgers, and 1 sausage. Until 1 PM, keep 4 hot dogs and 4 hamburgers ready for order.

After 2 PM, return to cook to order. Stop grilling when teams are on their last inning. This will vary depending on game schedules.

CLEAN UP

1. Clean grill at the end of the shift.
2. Turn off propane and store the grill. North Side - In the shack. South Side - In fenced area across from shack.
3. Clean grilling tools at the end of the shift.
 - Labeled cleaner can be found inside the shack.
 - Use labeled container to soak and wash the grilling tools.
4. Store the condiment table, condiments, and napkins inside the shack.

QUESTIONS

There is usually someone around that can answer common questions. When in doubt, choose what is safest for our customers and equipment. For questions by email, contact Mark Duncan at cnud3826@yahoo.com or by phone at 208-972-3165.