

Concession Stand Instructions for Parents

Food Workers MUST wash their hands often with anti-bacterial soap.

ALWAYS wash your hands after:

- Returning to stand after using the bathroom or going outside.
- Sneezing, coughing or blowing your nose.
- Eating, drinking or smoking.
- Handling raw foods.
- Mopping floors, taking out the garbage or other “dirty” chores.

NOTE:

- Hair restraints or hats must be worn when working in the concession stand.
- Only approved workers are allowed in the concession stand.
- Cooking, storing and serving utensils MUST be washed, rinsed and sanitized between use if dropped on the floor and at the end of the day's operation.
- Gloves MUST be worn when serving / preparing food.
- NO children are allowed in the concession stand. This is per the Health Dept.
- NO EATING in the concession stand while working.
- Be COURTEOUS to all customers.
- Have FUN!!!!

Opening (First Game) Instructions for Parent Volunteers

1. Familiarize yourself with the menu and concession stand layout.
2. Put on a hat or hair net then wash your hands (in the hand washing sink only).
3. Put on gloves when preparing or serving food.
4. If this has not been done already, add water to the large pan and bring it to a boil on the stove. Once the water is boiling, add 20 hot dogs (10 if there is only one game) and drop the heat down to 135 degrees.
5. If this has not been done already, turn on crock pots and add Chili to one and Nacho Cheese to the other.

Closing (Last Game) Instructions for Parent Volunteers

1. Familiarize yourself with the menu and concession stand layout.
2. Put on a hat or hair net then wash your hands (in the hand washing sink only).
3. Put on gloves when preparing or serving food.
4. Turn off and CLEAN all cooking equipment; wash, rinse and sanitize all dirty dishes/utensils.
5. Spray down (disinfect) countertops.
6. Dispose of all unused cooked items.
7. Sweep the floor.