

Snack Shack Notes

Usually 3 people run the booth: 1 person on money, 1 person on buns with plastic gloves, 1 person on the grill.

Everything will be set up and ready to go for the opening shifts.

Coffee

Use 20 oz. cups. First pot 60 cups, 7 scoops of coffee. 2nd pot 30 cups, 3 1/2 scoops.

Cocoa

Use 12 oz cups. 4 heaping teaspoons of mix per cup. Refill pot with HOT water when about 1/3 is left.

Cold Drinks

Re-stock often. If you need to cool fast, put drinks in freezer for about 20 minutes.

Hot Dogs and Polish Dogs

See cooking instructions on separate sheet.

The goal is not to run out but not have any left over at the end of the day.

Try to keep 5-6 of each in the warming pan at all times. Business picks up between games so have some extras cooked.

Closing

Unplug the coffee pot

Turn the gas off on the BBQ

Put all perishables in refrigerator

Turn off lights

Any questions at all, call me: Shelley Zadow @ 253-332-4307