

Instructions for Hotdogs and Polish Dogs

- ❖ Always keep refrigerated until ready to cook. Cold dogs must stay below 41 degrees.
- ❖ Always use tongs when handling hotdogs and polish dogs. Never use bare hands. Change used tongs for clean tongs every 2 hours.
- ❖ Cooked hotdogs and polish dogs must be stored above 140 degrees.
- ❖ Any food that falls on the ground or is dropped must be thrown away immediately.
- ❖ Buns must always be handled with plastic gloves. Wash hands with soap and water before putting gloves on. Change gloves that get ripped. Change gloves that might be contaminated. Never wash or reuse gloves. Change gloves between working with raw and ready-to-eat foods. Throw gloves away after use. Wash hands after taking gloves off.

Cooking instructions

- ❖ Make sure propane tank is on. Light both burners and turn to medium heat.
- ❖ Put ½ inch of water in a foil pan, cover with foil. Place on top rack of grill.
- ❖ Cook about 20 hotdogs and 10 polish dogs. When cooked through to at least 140 degrees place the dogs in the foil pan and cover with the foil. Turn off one of the burners. Place the other burner on low.
- ❖ When hotdogs are down to about 5 and polish dogs are about 3, turn the burners back up top medium and cook 15-20 more hotdogs and 7-10 more polish dogs.
- ❖ Check the water in the foil pan periodically to make sure it is not dry. Refill to ½ inch as needed.
- ❖ Any dogs that are left over at the end of the last shift must be thrown away. Try to judge the number needed to minimize waste.
- ❖ Make sure propane tank is turned off at the end of the last shift.