



Pretzels *(from frozen)*

- put 4 frozen pretzels on a rack in a silver pizza oven
- turn on high and set timer for 4 minutes; after 4 minutes, take a peek to see how they are doing; they may need another minute to be hot throughout
- salt about ½ of the pretzels before placing in the warmer by misting hot pretzels with water & dunking in salt
- place hot pretzels in warmer



Hot Water Pot

- Remove kettle from base, open lid and fill with fresh water (fill above minimum and up to maximum water level)
- Close lid, put kettle on power base and switch on – the blue light ring will come on when operating. The kettle will switch off automatically when water has boiled.



Pizza

From frozen:

- put 12” frozen pizza on a rack in a silver pizza oven
- turn on high and set timer for 11 minutes; take a peek to see how they are doing; they may need 1-2 minutes more to be bubbly and a bit brown on the edges
- remove pizza from oven; place back on cardboard and cut into quarters (4 pieces)
- place pieces in pizza box and place in warmer on a rack



Wash Hands.... Use Plastic Gloves

- Please **wash your hands**
- **Wear plastic gloves** when handling open foods (buns, hot dogs, pizza, pretzels, etc)





Hot Dogs / Brats / Hamburgers

Thaw:

- Thaw hot dogs/brats if frozen.

Grilling:

- Place unfrozen hot dogs/brats on gas grill – cook thoroughly.
- Grill hamburgers from frozen – cook thoroughly.
- Once meat is cooked, put in bun, wrap sandwich in foil and hold in warmer for customers.



Popcorn – 6oz popper

- Turn light and warmer switch to ON.
- When ready to pop, turn KETTLE HEAT and KETTLE MOTOR switches ON to preheat.
- Load pre-measured popcorn and oil pouch into kettle. Use 6oz or 8oz prepacks (corn, salt, flavoring and oil) prepacks provided in concession stand.
- When corn has popped, dump kettle right away to prevent burning.
- Repeat for additional batches.
- When you are finished popping, make sure “KETTLE HEAT” and “KETTLE MOTOR” switches are turned “OFF”. NEVER LEAVE KETTLE HEAT ON WHEN NOT POPPING CORN.
- Leave LIGHT and WARMER SWITCH on to keep popcorn warm while serving.
- Turn all switches off when done.



Warmer

for pizza, dogs/brats/burgers, nacho cheese, pretzels

Use:

- Turn on warmer and ensure temperature stays above 140 degrees Fahrenheit
- Add water to warmer (add water to reservoir on top of warmer) if red light is on.

One rack →→ for nacho cheese cups and heated pretzels

One rack →→ for cooked pizza slices in boxes

Two racks →→ for wrapped hot dog, brat, hamburger, cheese burger sandwiches



OPENING CHECKLIST

Soccer Concessions

Open up:

- Wipe down counter tops
- Pull grill out of concession stand to the north of the building

Turn on equipment:

- Popcorn machine light & warmer switch (kettle and motor switches go on later only when popping corn)
- Food warmer– humidified and may need water (see equipment instructions)
- Gas grill

Other prep:

- Place nacho cheese cups on one rack in warmer to start heating
- Restock candy racks, drink coolers, condiment containers, etc, if needed
- Set out racks with candy, chips, condiments, sugar/creamers – one for each window

Cook:

- Hot dogs/brats, hamburgers/cheeseburgers – place grilled meat in bun, wrap sandwiches in foil and place in warmer
- Pizza – cut cooked 12” pizza in quarters, place slices in pizza box and into warmer
- Pretzels – place in warmer after heating in oven
- Popcorn – pop corn and hold inside warmed popcorn machine
- Coffee & hot chocolate – make pot of coffee and heat water in hot water pot as needed

Cash:

- Ensure the cash box is ready with seed money (most in ones, fives and quarters)

Service:

- Open service windows ~15 min before game starts; remain open until end of game

Please wash hands and wear plastic gloves when handling food





CLOSING CHECKLIST

Soccer Concessions

Clean-up:

- Turn off all equipment (except freezer and refrigerator)
- Restock & clean candy, snack, condiment, sugar/creamer bins; cover rack
- Clean all equipment (see equipment instructions)
 - Warmer, popcorn maker, oven, grill, hot water pot
- Wipe down all countertops with disinfectant wipes
- Pull garbage outside for maintenance staff to collect (do not leave garbage inside).
- Close and lock service windows

Storage

- Return all supplies that come in contact with food to sealed, storage containers:
 - Examples: foil wraps, utensils, food boats, napkins, pizza boxes
- Ensure that all perishable foods are returned to the refrigerator or freezer.
- Securely close all containers that hold food/snacks
- Cover wire display racks (candy, chips, condiment packs) with plastic

Cash box

- 2 people should count & document amount in cash box at the end of the event
- Put cash with documentation in cash bag and drop into the safe; the school bookkeeper will later retrieve the bag, confirm the amount received and deposit.

PLEASE clean the concession stand & equipment at the end of the event to ensure that the next crew arriving can step right in and start cooking/serving. If you do that for them, they'll do it for you! Shared concessions depends on everyone leaving the space cleaned for the next group. *Thank you for volunteering your time to support IKE activities and athletics.*

Cooking

3-401.11 Raw Animal Foods.

(A) Except as specified under ¶¶ (B), (C), and (D) of this section, raw animal FOODS such as EGGS, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, shall be cooked to heat all parts of the FOOD to a temperature and for a time that complies with one of the following methods based on the FOOD that is being cooked:

(1) 63°C (145°F) or above for 15 seconds for: ^P

(a) Raw shell EGGS that are broken and prepared in response to a CONSUMER'S order and for immediate service, ^P and

(b) Except as specified under Subparagraphs (A) (2) and (A) (3) and ¶ (B), and in ¶ (C) of this section, FISH and MEAT, including GAME ANIMALS commercially raised for FOOD as specified under Subparagraph 3-201.17 (C) (1) and GAME ANIMALS under a voluntary inspection program as specified under Subparagraph 3-201.17 (C) (2); ^P

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(2) 68°C (155°F) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for RATITES, MECHANICALLY TENDERIZED, and INJECTED MEATS; the following if they are COMMINUTED: FISH, MEAT, GAME ANIMALS commercially raised for FOOD as specified under Subparagraph 3-201.17 (A) (1), and GAME ANIMALS under a voluntary inspection program as specified under Subparagraph 3-201.17 (A) (2); and raw EGGS that are not prepared as specified under Subparagraph (A) (1) (a): ^P

Minimum	
Temperature °C (°F)	Time
63 (145)	3 minutes
66 (150)	1 minute
70 (158)	<1 second (instantaneous)

; or