



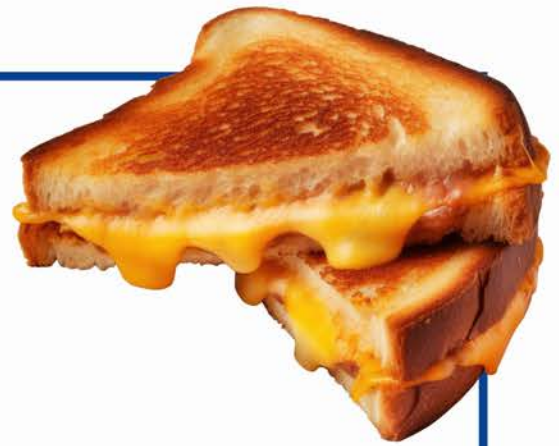
STAND 2

OPENING INSTRUCTIONS

- Check Temperatures on ALL refrigerators, coolers, freezers.
- Uncover grill & fryers; take off all tablecloths and put away in cupboard above coolers.
- Put dispensers out
- Turn on grill & fryers
 - Flip circuit breakers
 - Grill: turn on gas at intake outside, then turn on gas inside
 - Fryers: turn on switches at the front
- Plug in pizza warmer - check distilled water level
- Put oven bags in crock pots - hamburger, hot dogs, barbeque
- Slushy Machine: follow instructions, ensure good levels
- Bring milk cooler in from the semi trailer
- Cut pies and fill pie shelves
- Stock up on soda



STAND 1



OPENING INSTRUCTIONS

9:00 AM

- Check Temperatures on ALL fridges, coolers, freezers.
- Oven bags in crock pots, roasters and steam table. Put a little water between the liner and pan.
- BBQ Prep:
 - Place 2-3 containers of meat in pan, set to cook at 250.
 - Add mustard, ketchup, vinegar, chili powder, brown sugar, Worcestershire sauce to taste. Add to steam table.
- Hot Dogs & Brats: Electric skillets (Each) under cupboard, cover the bottom with small amount of water, cook to 165. Use leftovers in the fridge first. Once ready, transfer to steam table as necessary. Send some hot dogs to crock pot in stand 2.
- Mac & Cheese: use stock pot on hot plate. Boil water, place in water, follow directions on package, transfer to steam table.

10:00 AM

- Turn on the steam table
- Chicken: George Foreman grill for 5 min, put in steam table.
- Grilled cheese: Prepare melted butter in small crock, baste the outside of 2 pieces of bread, use 2 slices of cheese, grill on george foreman, wrap when done.
- Kraut: open can, put in steam table to warm.
- Cut watermelon if necessary
- Cut pies and fill pie shelves
- Stock up on soda, bring in milk cooler from semi trailer