

La Crosse County 4-H

Griller Duties



The primary responsibility of anyone assigned to the Griller is to prepare burgers. Here is more information to help you do just that!

- At the start of your shift, check in with the day chair on the west side of the food stand. Put on a nametag, a white apron, and hair net (if needed – otherwise wear a hat).
- Wash your hands and put on gloves.
- If you use your gloved hands to touch something dirty, replace your gloves.

The Griller is at the big grill in Stand 2. It can get really warm there, plan to get grimy!

- Grill hamburgers and cheeseburgers. Do not grab cheese from the pile with tainted gloves. The hamburgers are pre-formed, simply put on the grill when needed and flip.
- Keep the grill area clean and tidy, squeegee grease off as necessary into the trap. The trap will need to be emptied as needed. There's a pail for grease drippings, and everything gets thoroughly cleaned at the end of the day.
- Keep the cheese and raw meat on separate shelves (cheese should be on a shelf above the raw meat) in the fridge.
- When the meat is done, put cooked burgers in a crock to keep warm.
- The food wrapper will assemble the burger/cheese burger on the bun. They will then wrap the food and give to the order dispatcher.
- Follow the direction from the Food Stand Managers on food usage as necessary.
- When your shift is done, you get a coupon for a free beverage from the Food Stand. Throw away your gloves, apron and hair net, grab your personal items from the cupboard, and thank you for donating your time and talents to help us have a successful Fair!