

Miller Field Opening Checklist

HOT DOGS

- boil about 40 hotdogs to internal temperature of 135
- place on hotdog machine to keep warm
- boil more when needed---leftovers at end of night sell them for a quarter/eat them or give them away

POPCORN

- kettle motor and kettle heat need flipped on 5 minutes before. Start with 3 packages of the popcorn/oil packets to the kettle (can do less-pop when needed):
 - *flip kettle to dump popped corn
 - *keep door ajar (or they melt)
 - ***use metal scoop to dish out popcorn and don't leave it in the machine, set on table on paper plate.
 - *turn off kettle switches when not making popcorn
- Place out counter items: pickles, mustard, small cup of relish, ketchup, creamers, sugars, stir sticks, creamers and napkins
- make coffee (hot chocolate is done by the cup—keep tea kettle warm on stove)
- check restrooms to make sure clean and stocked with TP and soap-spray a good dose of Lysol on seats and fixtures
- Add ice to snow cone machine, flip switch to shave. Shave a good pile, it will last about 20 minutes before melting

- **One volunteer should be designated as the food prep person. This person wears gloves to get popcorn, make nachos, hotdogs, pretzels--anytime you come directly in contact with food. This person must wash hands each time before putting gloves on to handle food. Even if you take them off to get a can a pop you have to wash hands then get a new pair of gloves. Never handle money when wearing gloves! If you have to take money you have to throw gloves away, wash hands and get a new pair each time.**

Health Inspector can show up at any time! Someone has to be in charge! When asked “Who is in charge?” if someone can just take charge that will keep us from getting a violation. This means you have to listen to her and sign off for Miller Field. There are no repercussions for being in charge but we will get a violation if no one claims to be in charge.

Thanks! Have fun!