



Concessions Manual

Concession Stand Board Member contact information:

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Vendor Contact Information

Instantwhip Foods

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Stow, OH 44224

(330) 688-8825

Coke

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Akron, Oh 44306

(330) 283-2486 (Salesmen –Tracy cell)

(330) 784-2653 (main)

J E Carsten

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Akron, OH 44305

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Cuyahoga Falls Health Inspector

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Equipment 101

The equipment will have a longer, more useful life if operated properly and cleaned after each use. Always leave the equipment in the condition you would like to receive it. Report any equipment issues to the concessions board member immediately.

Pretzels

1. Upon arrival, turn on pretzel warmer near front windows
2. Upon arrival, turn on cheese warmer and fill water spray bottle. Fill salt tray or a plate with salt. Fill cheese in warmer if low. (Remember to always suggest cheese with every pretzel order)
3. Remove Pretzel from freezer, spry with light coat of water, set in salt tray to load top with light coating of salt, then place in microwave for 75 seconds. Serve Pretzel on paper plate. (Always wear glove as a barrier between food and your hand)
4. You may wish to make 3 or 4 in advance and place them into the front warmer in preparation for heavy volume.
5. With both microwaves operating it may blow a fuse. Check power strip they are plugged into first and reset. Check electrical box second if the strip reset doesn't work.
6. At the end of the evening, turn off Pretzel warmer and wipe microwave oven with mild detergent: inside, outside, under and behind. (Discard any unused pretzels or sell at a discount)
7. At the end of the evening, turn off cheese warmer, fill, and wipe exterior.
8. Wash all utensils in three compartment sink and air dry. Put away.

Hot Beverages

1. Coffee
 - a. Turn on machine and warmer
 - b. Remove Filter basket and place coffee pouch inside. (if there is no pouch use three scoops of coffee with a filter)
 - c. Pour cold fresh water into the top of the machine.
 - d. At conclusion, discard unused beverages. Wash pots in three bay sink and allow to dry.
 - e. Coffee and hot chocolate operating together at times will blow a fuse. **Reset fuse #3**, located behind concessions door in electrical panel.
2. Hot Chocolate
 - a. Turn on machine behind cover plate.
 - b. While cover plate is open, fill hot chocolate holding container with concentrated hot chocolate fudge

- c. Fill top holding tank with cold fresh water
3. At conclusion, wipe exterior and refill fudge product.

Hood

1. Upon arrival, turn hood and hood lights on. Both switches are located behind the concessions door on the wall to the left of the Electrical box.

Roller Grill

1. Upon arrival, turn on both sides of hot dog roller grill to preheat for 10 minutes.
2. Once preheated turn temperature to highest setting. Place product on rollers and cook until product has reached an internal temperature of 165 for at least 15 seconds. Always sanitize thermometer before and after each use to avoid cross contamination. Use thawed hot dogs in soft drink cooler first, then frozen.
3. There are two (2) sizes of hot dogs and one (1) size sausage dog which need to be cooked. The larger 8/1 hot dogs will be offered to the general public and the smaller 10/1 hot dog will be only offered as the team snack hot dog.
3. As each of the products reaches temperature, remove from grill, place in bun, wrap in foil, and place into warmer. ALWAYS use gloves; do not touch any bun or dog without gloves on.
4. Serve from warmer and always rotate product (First in will be first out)
5. At conclusion roller grills must be cleaned.
 - a. Turn heat off and wipe rollers with a mild detergent.

Fryer

1. Upon arrival, turn both fryers on to 375 degrees.
2. Ensure fryers are heating and check oil level. Add oil to fill line, if necessary. If oil is smoking, then the oil needs to be changed at the end of the day. (Please notify concessions board member that oil is beginning to smoke)
3. Gather cooking utensils, including tongs, thermometer, and baskets.
4. Product is stored in freezer. Only bring out what you need to the fryer. Product must remain frozen until you are ready to cook.
5. Fill fryer basket half way – do not over fill. Slowly lower basket into oil.
6. Cook product until it reaches desired internal temperature.
 - a. Cook chicken to 165 degrees (approximately 5 minutes)
 - b. Cook French fries until golden brown and begin to float. (3 to 5 minutes)

7. Turn on heat lamp and dump the cooked French Fries and Chicken tenders into the basket under the heat lamp.
8. Using tongs, place 3 chicken tenders into paper serving basket and then place into front counter warmer.
9. Using tongs, fill paper serving basket with French fries and place into front counter warmer.
10. Always use the first in, last out, method in the front warmer by placing freshly cooked menu items in the back and serving first what is in front. You will need to also remember which shelf is 8/1 large hot dogs, sausages, and the smaller 10/1 snack hot dogs since they are all wrapped in the foil.
11. At conclusion, fryer must be cleaned.
 - a. Turn off fryers
 - b. Wipe exterior of fryer with mild detergent. (front, back, sides, and back splash walls)
 - c. Remove with net any floating debris.
 - d. Clean all utensils, allow drying, then put away.

Strickland's Smoothie Machine.

1. Upon arrival, turn smoothie machine to freeze.
2. Check product levels on top of machine. If needed, fill product using a 1 Strawberry smoothie mix to 2 water ratio.
3. Serve in 16 oz white foam cup or a Strickland's logo cup, add a lid if requested.
4. At conclusion, turn off machine and wipe exterior with mild detergent. Fill cups and product.
5. Concessions board member will clean Smoothie machine every few days.

Slush Puppy Slush machine.

1. Slush puppy machine is on a timer and should automatically be turned on and running upon your arrival.
2. Check flavoring bottles to ensure they are all full. (Flavorings are located under machine and also in cabinet under front window.)
3. Check top of machine to ensure slush base product is full. As product gets low the level indicator turns red. Slush base neutral is mixed 1 part slush to 5 parts water. (Neutral slush base is located under slush machine and also in cabinet under front window.)
4. In a logo slush puppy cup, pump two (2) pumps of flavoring and then draw out slush.

Nacho Cheese Warmer

1. Upon arrival, turn on warmer by the toggle switch on back of unit.
2. Lift pump and check product, top off and fill if necessary.
3. Heat product on high until temperature is 165, then turn down and serve/hold at 135.
4. At conclusion, turn off warmer. Remove product, chill product, and place into coke cooler.
5. Wash pump and allow to dry.
6. Under our current 2010 health license, you can only store and reheat product one time then it needs to be discarded.

Coney Sauce Warmer

1. Upon arrival, turn on warmer by the knob on front of machine to High.
2. Check product, top off and fill if necessary.
3. Heat product on "high" until temperature is 165, then turn down to medium and serve/hold at 135.
4. At conclusion, turn off warmer. Remove product, chill product, and place into coke cooler.
5. Wash warmer and utensils and allow to air dry.
6. Under our current 2010 health license, you can only store and reheat product one time then it needs to be discarded.

Condiments

1. Upon arrival, bring out condiments from the soft drink cooler. Mustard, Ketchup, Stadium Mustard, Onions, jalapeño peppers, and creamers. (Chop fresh onions and fill Jalapenos if necessary)
2. Place on outside counter between the two windows all of the above with the addition of straws, napkins, and sugar packets.
3. Please advise concession board member if any of these supplies are getting low.

Team Snack

Upon arrival, you will be greeted by the team moms placing orders for after the game. Hand them an order form so that you may have a general idea for usages for after the game. This form is for general information and you do not need to record items per team.

Team moms will then return with the order form and cash for each team. Give them a chip for each child who is participating.

Token Chips are \$1.50 each

The Player may receive for their chip either of the following menu item choices:

- 1. French Fries / with soft drink bottle, water bottle, or slushy cup**
- 2. Hot Dog / with soft drink bottle, water bottle, or slushy cup**

Not included in the snack price is Power aid and Vitamin water.

Food Safety

ServSafe is a program that was developed by the food industry for the food industry and leads the way in setting high food safety standards. Here are the most important things to remember.

1. Wash Hands frequently and properly. Wash hands between every task and after breaks.
 - a. Wash hands with running water as hot as you can comfortably stand.
 - b. Apply soap
 - c. Vigorously scrub hands and arms for ten to fifteen seconds. Clean under finger nails and between fingers.
 - d. Rinse thoroughly under running water.
 - e. Dry hands with a single use paper towel.
2. Store perishable foods below 41 degrees.
3. Never store chemicals near food.
4. Cook all foods to required temperatures for a period of at least 15 seconds.
5. Bacteria grow most rapidly in the danger temperature zone.. The danger zone is from 41 degrees to 135 degrees.
6. Sanitize all utensils and allow to air dry
7. There is no such thing as the 5 second rule. If it hits the floor, throw it out.
8. No chewing gum.
9. Use gloves. The purpose of using gloves is to create a barrier between your hands and the food. Food Service gloves are single use only.
10. Do not use gloves when handling money or handling wrapped products.

Safety First

The personal safety and health of each volunteer is of primary importance. It is our intention to provide a safe and healthy condition and to establish and insist on safe practices at all times. It is the duty of each volunteer to accept and follow all safety procedures. There is a first aid kit located on the back wall of the concession building. For all other emergencies call 911.

Closing Summary

Here is a summary of the closing procedures, highlighting what is already mentioned.

1. Wrap unsold, not in bun, hot dogs and sausage, then place in soft drink cooler. Discard unsold french-fries and chicken tenders.
2. Place perishable condiments in soft drink cooler.
3. Turn off equipment
 - a. Hood Light
 - b. Hood fan
 - c. Fryers
 - d. Heat lamp
 - e. Roller
 - f. Smoothie machine
 - g. Coffee Machine
 - h. Hot Chocolate Machine
 - i. Front counter warmer
 - j. Cheese warmer
 - k. Coney Crock Pot
 - l. Lights
4. Prepare three bay sink and wash trays and utensils
5. Fill the following
 1. All Candies

2. Hot chocolate holding container
3. Slushy
4. Cheese
5. Smoothie
6. Onions/Jalapeño's
7. Condiment containers
6. Sweep
7. Mop
8. Remove trash bag and insert clean trash can liner.
9. Count cash receipts and prepare next day's opening drawer. Hand deposit and opening drawer to concessions board member.

Opening Summary

Here is a summary of the opening procedures, highlighting what is already mentioned.

1. Turn on equipment
 - a. Hood Light
 - b. Hood fan
 - c. Fryers
 - d. Heat lamp
 - e. Roller
 - f. Smoothie machine
 - g. Coffee Machine
 - h. Hot Chocolate Machine
 - l. Front counter warmer
 - j. Cheese warmer
 - k. Coney Crock Pot
 - l. Lights
 - m. Ceiling vent

2. Organize staff into working stations.
 - a. Cook
 - b. Support
 - c. Clerks
3. Pass out order forms to team moms, pass out player chips, and collect player money.
4. Begin to prepare food and place in warmer.
 - a. 4 sausages
 - b. 10 larger 8/1 hot dogs
 - c. 4 pretzels
 - d. 2 chicken tenders baskets (3 tenders in each basket)
5. At approximately 7:00 pm on weekday night games prepare team snacks according to order sheets. As a rule of thumb, per team, it is 8 French Fries to 4 hot dogs.



2010 CFLLN Menu

Food		Snack	
Hot Dog (Plain)	\$1.25	Sun Flower Seeds	\$0.50
Hot Dog (w/Cheese)	\$2.00	Chips	\$0.50
Hot Dog (w/Coney)	\$2.00	Frito's Walking Taco	\$1.00
Pizza (When Available)	\$1.50	Nacho's	\$1.50
French Fries	\$1.50	Nacho's (w/Cheese)	\$2.00
French Fries (w/Cheese)	\$2.00	Peanut Butter & Jelly	\$1.00
Sausage Sandwich	\$3.00	Pretzel	\$1.50
Chicken Tenders	\$3.00	Pretzel (w/Cheese)	\$2.00
Drink		Candy	
Soda – Regular or Diet	\$1.25	Air Heads	\$0.25
Powerade	\$1.50	Beef Jerky / Slim Jims	\$0.50
Bottled Water	\$1.25	Big League Chew	\$1.50
Slush	\$1.50	Cotton Candy	\$1.00
Vitamin Water	\$1.75	Cow Tails	\$0.25
Coffee/Hot Chocolate	\$1.00	Double Bubble	\$0.25
		Fruit Roll Ups	\$0.25
		Nerd Rope	\$0.75
		Pixy Stix	\$0.50
		Push Pops	\$0.75
		Ring Pop	\$0.50
		Skittles	\$0.75
		Sun Flower Seeds	\$1.00
		Twizzlers	\$0.25

