



**CONCESSIONS STAND  
OPERATING GUIDE**

# **Welcome to the Concession Stand**

**Thank you for Volunteering!**

**Please use this binder as a guide to running the concession stand.**

**Note: There MUST always be at least ONE adult in here at all times to handle perishable items.**

**Please wash hands and put gloves on prior to handling food items.**

**Thanks Again!**

**If you have any questions or problems please email:  
concessions@nashuacalripen.org**

## OPENING CHECKLIST

- Turn on the lights and open the front window of the concessions stand.
- Sign in on Volunteer Sign-In sheet.
- Wipe down counters and any areas where field dust has accumulated using Clorox wipes or spray cleaner with paper towels.
- Check the money drawer under the hot dog roller for startup money (further instructions on “Cash Drawer Procedures” page).
- Wipe hot dog rollers with damp paper towels to remove dirt/dust. Plug in and turn on the roller grill (further instructions on “Hot Dogs” page).
- Wash hands and put on gloves.
- Transfer hot dogs from fridge to rollers (start with 10–12; add more as needed).
- Put menu sign on counter along with condiments, napkins, etc.
- Restock drink fridge, candy/chips/etc. if needed.
- Check bathroom and stock with soap and paper products if needed.

## DURING OPERATION

- Wash hands frequently and wear gloves when handling food.
- Only thaw what you expect to use (more can be added if needed).
- Inventory note: If supply is running low on any items, please email concessions coordinator at [concessions@nashuacalripen.org](mailto:concessions@nashuacalripen.org) or scan QR code and add items to list.



# CLOSING CHECKLIST

- Turn off roller grill, unplug, and follow instructions for cleaning on “Hot Dogs” page.
- Store leftover unopened hot dogs and buns in fridge.
- Wipe down all surfaces (use spray cleaner or Clorox wipes).
- Place opened condiments in fridge.
- Follow end-of-day deposit instructions on “Cash Drawer Procedure” page
- Sweep floors.
- Empty trash from kitchen and bathroom(s) and dispose of in city barrels outside.
- Spot-clean and restock bathroom.
- Close concession stand window and lock all bolts. Turn off the lights.
- Check in with coach before leaving the field to make sure doors get locked, etc.

# WEEKLY RESPONSIBILITIES

**Mondays:** Inventory check, restock if needed

**Tuesday:** Clean exterior of refrigerator, coolers, and warming machine; wipe down light switches and doorknobs

**Wednesday:** Clean interior of refrigerator

**Thursday:** Clean sink with bleach cleaner

**Friday:** Clean countertop and under counter appliances (hotdog machine, microwave, coffee maker)

**Saturday:** clean interior/exterior of microwave and wipe down chairs/stools



# HOW TO COOK HOT DOGS

## 1. Prepare the Hot Dogs:

Ensure the hot dogs are completely unfrozen before placing them on the rollers. Frozen hot dogs can be thawed in the microwave before being placed on the rollers.

## 2. Preheat the Rollers:

Plug in and flip the power switch to the on position. Turn both temperature knobs to high for 5 min.

## 3. Position the Hot Dogs:

Using tongs or gloves, distribute the hot dogs evenly on the rollers, ensuring they are not packed too tightly or too close to the edge. Start with 10-12 hot dogs, adding more if needed.

## 4. Preheat the warming oven:

Plug in the warming oven and set the temperature to level 8 (med-high).

## 5. Cook hot dogs thoroughly (at least 145 degrees F):

Cook for about 15 minutes, then check the temperature using a meat thermometer inserted into the end of the hot dog. Continue cooking until the internal temp reaches **at least 145 degrees F**. This may take as long as 30-40 minutes depending on how hot the rollers actually get on the high setting.

## 6. Serving:

Once the hot dogs are cooked to your desired temperature, use tongs to remove each hot dog, place in a bun, and wrap in a sheet of foil. Keep them in the warming oven until serving. Please do not cook new hot dogs past the bottom half of the 4th inning/beginning of the 5th inning.

## 7. Cleaning (end of game)

Wash the tongs and meat thermometer with warm soapy water, then spray with sanitizer and allow them to air dry. Then, follow detailed cleaning instructions provided for the hot dog machine.

# Adcraft Hot Dog Roller Grill - Detailed Cleaning Steps

1. **Loosen Food and Grease:** Turn the grill on and set the temperature to high to loosen food particles and grease for about 5 minutes.
2. **Wipe Down Rollers:** Adjust the temperature to low or hold and wipe down the rollers with a damp cloth or paper towels, working from the end to the center.
3. **Clean with Soap and Water:** Soak a cloth or paper towels in warm soapy water and use it to clean the rollers, again working from the end to the center.
4. **Rinse:** Wipe the rollers down with a separate damp cloth to remove any soap residue.
5. **Clean Drip Pan:** Remove the drip pan and wash it with hot soapy water.
6. **Dry and Reassemble:** Dry the rollers and drip pan thoroughly and reassemble the grill.
7. **Wipe Exterior:** Wipe down the exterior of the grill as needed.
8. **Replace foil on drip pan and ensure grill is TURNED OFF AND UNPLUGGED.**

## Important Considerations:

**Do not immerse the grill in water or any other liquid.**

**Do not use abrasive cleaners or scouring pads.**

**If using soap or chemical cleaners, rinse them completely with clear water.**

**Always wipe from the end of the rollers to the center.**

**Use caution when cleaning hot surfaces, and wear heat-resistant gloves if available.**

# Wantjoin Hot Dog Roller - Detailed Cleaning Steps

1. **Loosen Food and Grease:** Turn the grill on and set the temperature to high to loosen food particles and grease for about 5 minutes.
2. **Wipe Down Rollers:** Adjust the temperature to low or hold and wipe down the rollers with a damp cloth or paper towels, working from the end to the center.
3. **Clean with Soap and Water:** Soak a cloth or paper towels in warm soapy water and use it to clean the rollers, again working from the end to the center.
4. **Rinse:** Wipe the rollers down with a separate damp cloth to remove any soap residue.
5. **Clean Drip Pan:** Remove the drip pan and wash it with hot soapy water.
6. **Dry and Reassemble:** Dry the rollers and drip pan thoroughly and reassemble the grill.
7. **Wipe Exterior:** Wipe down the exterior of the grill as needed.
8. **Replace foil on drip pan and ensure grill is TURNED OFF AND UNPLUGGED.**

9.

## Important Considerations:

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**Do not use abrasive cleaners or scouring pads.**

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## PRETZELS

### Preparation

1. Remove pretzels from the freezer.
2. Put on gloves.
3. Place on a paper plate.
4. Mist with a bottle/sprayer, and sprinkle salt on the pretzel.
5. Place frozen pretzels in the microwave oven.
6. Cook according to package instructions (typically 30sec-1min).
7. Carefully remove and add more salt if desired.

### Cleaning the Microwave (end of game)

1. Wipe the interior and exterior of the microwave with Clorox wipes.