

## Gillette Grill Area Checklist (Train in this area whenever possible) Minimum of 2 people out back

- Inventory meats and check cook list to see what needs to be cooked for the day
- Non chargeable Inventory Check (anything missing let supervisor know)
  - Foil wraps
  - Cooking Oil
  - Grease bucket
  - Tissue liners
  - Gloves all sizes
  - Plastic Wrap
  - Scrubbing Pads
  - Drop in wells for warmers (6 cylinder and 10 rectangle)
  - Grill Scraper
  - Beer for Brats
  - Tongs / Spoons
  - Baking Sheets
  - Spray Bottles (2)
  - Aluminum Foil
  - Grill Soap Packets
- Grill bag has additional tools for the grill area
  - Can Opener
  - Pizza cutter
  - Thermometer
- Turn on all warmers – front and back, check plugs. Make sure pans are in all warmers.
- Turn on gas for oven (behind oven). Turn oven on to 350 degrees.
- Turn gas on for grill top (behind grill top). Flip switch in front (middle) and turn dials to 350-400\*
- Set up sinks for washing pans.
- Set thermometer to 32 degrees in ice water.(calibration instructions are on the wall)
- Fill red bucket and green bucket from spouts found over main cleaning sink and place under grill top. (check throughout the night/ 200 ppm)
- Set up warmers located up front for onions, peppers, and sauerkraut 1” water turn the dial all the way on.
- Cook two bags of onions and peppers and get to the front of stand once cooked. (Check the warming stations up front sporadically throughout the night to ensure that the temperatures are maintaining.
- Cook all meats to an internal temperature of 165 degrees. Cook hot dogs per instructions on wall and precooking the Bratwurst in the oven at 350 degrees saves time. This is especially helpful on busy nights
- Pretzels: spray with water, salt them then 2 minutes in the oven then bring up front to stock pretzel holder. (if you LIGHTLY oil the bake sheet they come off much easier) **SAVE THE BOXES the front will need them for trash and spoils**
- Make pizza for volunteers. (Ideally before gates open to public)
- Check drawers up front with a runner throughout the event to ensure you are keeping up with inventory
- **DO NOT store meat on the window warmers for a long period of time they will NOT keep temperature.**
- At end of night, turn off grill and gas points.
- Use scrubbing pads and cleaning liquid in packets under the grill to scrub grill dirt loose. Soak napkins in soda water. Then spread on grill to soak up grease.
- After it is grill is clean, grease from traps go into grease bucket
- Remove grease traps and wash with pans in sink and replace.
- Then rub grill with oil and cover with foil.
- All utensils washed and put away
- Wipe down counters
- Sweep and mop floors