

# Operations for Baseball Concessions

## Menu:

- **Hot Dogs:** \$2 Served in sleeve or foil
- **Hot Pretzels:** \$1.50 served in sleeve or foil
- **Popcorn** \$1.50 Box
- **Pickle:** .50 cents, served in sleeve
- **Candy Bars:** \$1 each, Air Heads 4/\$1
- **Granola Bars, Cheese Crackers & Chips:** .50¢
- **Sodas:** \$2
- **Gatorade:** \$2
- **Water:** \$1
- **Coffee and Hot Chocolate (12 oz):** \$1
- **Juice Box:** .50 ¢

**Hot Dog Meal Deal = \$ 4.00 (Hot Dog, drink, chips)**

**Concession Supplies** are stored in the plastic tub under the counter or in the tall steel cabinet in the entryway.

Extra beverages are stored in the stadium storage room. A number 55G key is needed to access this room.

# Food Prep Instructions:

- **Servers must wear a hat**
- **Please wear plastic gloves when serving food.**
- **All meats must be kept at a minimum of 135 degrees!**
- **Disposable rags are available.**

## Pretzels

### Start up (Start by making 6 pretzels)

Pretzels are stored in the freezer

- Use clean water and basting brush and lightly cover pretzel with water (easiest to use a gloved finger to wet pretzle).
- Sprinkle/dip pretzel in pretzel salt. Use paper plate
- Microwave each on paper plate for one minute OR BAKE in ROASTER, at 350 degrees, for 10 minutes.
- Pretzels can be wrapped in foil and stored in warm roaster oven.
- To sell, use wax paper or foil sheet to hand to customer.
- It is better to run out than to make too many. If there are some left after the event, sell them for ½ price and then whatever you can get in order to sell remaining pretzels. We do not reheat pretzels.

### Clean up

- Throw away plates and unused salt.
- Make sure there are enough pretzels in freezer for next event. If none are available, call concessions manager
- Make sure there are enough foil sheets for the next event.

For planning purposes, about a half a box of pretzels is sufficient for most events.

## Popcorn Machine

### Start up

- Turn on kettle button and heat light about 5 minutes before starting.
- Oil and popcorn measuring cup should be next to the popcorn machine.
- Turn on stirrer right before making popcorn.

### Operation

- After 5 minutes warm up, lift flapper and pour 1/3 cup oil into kettle. Be careful as flapper may be hot.
- Fill popcorn scoop (one cup) with kernels. Pour into kettle.
- Stay with machine until popping slows to about 1 pop every few seconds. (Popcorn will burn very quickly). Tip black handle to the side to empty kettle. TURN OFF KETTLE when empty.

- Sprinkle popcorn salt over popcorn; stir with scoop to distribute.
- Push popcorn in a big pile near heat lamp to keep warm or fill boxes.
- When filling box, scoop until almost full and close the box.
- Pre-fill only as many boxes as you think you will sell.
- For most events, pop only 2 to start and then one batch at a time.

## **Clean up**

- Do not box up remaining popcorn – sell ½ price at the end of the evening using the small popcorn bags near the boxes. Or, just throw away the excess popcorn.
- Use disposable rags soaked in hot water to wipe inside cabinet.
- Pull out kernel tray and empty debris. Wash the tray in warm soapy water; rinse and dry. Slide back into place.
- Wash oil and popcorn cup, spray with sanitizer, and let air dry.
- Check to make sure there is enough popcorn in container. If not, call concessions manager.
- Turn off all switches.
- Do not put oil in refrigerator.

## **Water/Gatorade/Soda**

Coolers should be sufficiently stocked. We have a group of students at the school that help to maintain the beverage inventory. They are responsible for restocking the cooler. The beverage inventory is kept in the concession stand.

## **Hot dogs** *(Must be kept at 134 to 140 degrees)*

### **Start up:**

#### **Electric Skillet:**

- Put enough water in the pot to fully cover the number of hotdogs you wish to heat. Place the pot on the single burner unit.
- Turn the temperature to high to heat the water and hotdogs. Check the hotdogs to make sure they have reached the serving temperature (140 F) using a probe thermometer that is hanging on a hook over the counter.
- When properly heated, turn the thermostat down to maintain the serving temperature. Do not allow the hotdogs to boil.
- Prepare about 6 hot dogs, place them in buns, wrap them in foil and store them in the electric roaster heated to 135 degrees.
- Prepare more as needed.

#### **Chili preparation (if available, optional):**

- Place crock-pot liner in small crock-pot. Pour one can of Chili Sauce into the mini-crock pot, place in the microwave on high for one minute.

Finish heating in small crock-pot. The chili is ready when the chili is 140 F degrees or warmer. Once heated to serving temperature, dial the crock pot thermostat to 'low'.

# CONDIMENTS

**Relish, ketchup and mustard are all available in squeezable containers. Place on counter to your left** next to napkins.

## Overall Operation

- For most events, you can expect to sell between 16-24 hot dogs. Try not to cook too many beyond what you can sell. **We cannot re-heat** and sell hot dogs.
- Put on plastic gloves when handling food.
- Use tongs to put hot dog in bun.
- We only make 2 kinds of hot dogs – plain and chili. For chili, use a large spoon and spread evenly across the hot dog.
- Any cooked, unsold hotdogs can be sold at reduced price late in the event. Those that are unsold when concessions is closing can be given away, or discarded.

Place a small amount of water in bottom of roaster oven to keep food moist.

## Hot Chocolate (use 12 oz cup only)

- Boil water in microwave or use coffee pot. Prepare by the cup or make large batch and place in airpot (dispenser).
- Preheat Airpot by adding hot water and allowing to sit for a few minutes. Empty water and add hot cocoa.

## Coffee (use 12 oz cup only)

- Make by the pot, if available.
- Creamers are stored in the refrigerator

## Closing concession stand

- Put all dishes away
- Clean appliances per instructions given above.
- Wipe down counters with sanitizing solution
- Sweep floor
- Empty garbage into large can outside concessions.

- Turn off light
- Make sure door is pulled shut.
- **Cash drawer should be double counted**
- **Accounting Form needs to be signed by 2 adults, and returned to concession manager or team parent on duty.**

**Thanks for your help!!**

**Concession Stand Manager:**

Terri Voltz

919-812-3994

Please text me if you notice that we are low on supplies.

Feel free to call with questions.