



Grilling Station Duties/Job Expectations

Setup:

- Morning Setup crew will have assembled grill for you
- Wearing a hat or hair net is a must
- Orient yourself to the location of the fire extinguisher and all necessary supplies
- Get the “warming” pans set up and ready to go
- Secret to Bash’s yummy burgers:

Sprinkle (generously) Lawry’s on burger once liquid starts accumulating on top of burger (do not sprinkle on both sides!

Wait 2 minutes then flip

When juices run clear on top of burger, then pull off grill, generally cooking time ranges from 12 to 16 minutes depending on temperature.

* This is where the health department will check us on the internal temp of the burgers coming off the grill. Make sure thermometer is nearby. Internal temp is 160 degrees.

Maintenance:

- Use clearly marked “Water” squirt bottle to extinguish any flames.
- Internal temperature is cooked to 160 per the thermometer ***Health Department Code**
- Do not serve any burned or broken grilled items.
- Keep dogs/brats and burgers in separate spots on grill to avoid cross-contamination

Grill Master should bring and wear work gloves. They do not have to wear plastic gloves while manning the grill, but should (if possible) while putting frozen burgers on or wash their hands before & after.

Anyone assisting the Grill Master must wear a hat or hair net. They must also wear gloves when handling any food.

- Use tin pans to hold buns, do not allow buns to touch work surface. Also cover them if you’re pre-assembling.
- Wrap burgers & hotdogs/brats in tin wrap. Clearly mark the “NO CHEESE” hamburgers as “NC

Wash tools at end of **every shift** in soapy water and bleach water for sanitizing. * **Health Department Code.**

- Communicate to Concession Coordinator any need for cheese/burgers/buns/hotdogs/brats.

Tear Down:

Generally stop grilling after last games begin. Concession Coordinator and/or Tournament directors may give directive to go shut earlier or wait longer. Shut down grill and clean it up. Help clean up & put away supplies