

Snack Shack Opening Procedures - GBCP

- Fill soda machine basin with ice
- Restock any newly purchased items that are left out on the counter, make sure they are placed in their appropriate places with newest in the back, remove and throw away packaging when necessary
- Pull out BBQ, turn on propane tanks by following instructions on the wall by the door, bring out BBQ tools (grill will not be operated if only two workers are scheduled)
 - Make sure cheese is close by for burgers
 - Make sure drip pan is in place
- Set up the table outside with all BBQ and coffee items (rolling cart should be stocked with table supplies,)
- Set out umbrellas covering the condiment table and the front windows
- Refill napkins, utensils, coffee creamer and sugar, and ketchup, mustard, mayonnaise and relish packets on outside tables
- Fill Keurig Coffee Machine with water
- Put nacho cheese sauce on low in crock pot
- Refill drinks in the fridge (put warm ones in the back)
- Hamburgers and corn dogs are in the freezer (they must be cooked frozen)
- Thoroughly read snow cone instructions
- Set up signs and displays
- Open windows
- Wipe down all counter tops
- Refill candy counter displays throughout shift
- Read EVERYTHING posted on the bulletin board, then pass on the last two steps to your reliefs before they start their shift

Thank You!

