



Grilling Station Instructions (Van Valkenburg only)

Setup:

- Morning Setup crew will have assembled grill for you.
- Recommend wearing a hat.
- Orient yourself to the location of the fire extinguisher and all necessary supplies.
- Get the “warming” pans set up and ready to go.
- Cooking Frozen Burgers:
 - Place burger on grill
 - 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.

Maintenance:

- Use clearly marked “Water” squirt bottle to extinguish any flames.
- Internal temperature is cooked to 160 per the thermometer ***Health Department Code**
- 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 should wear a hat. 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. Wash tools at end of **every shift** in soapy water and bleach water for sanitizing.
- 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