



MARTON HAMMERS FOOTBALL CLUB



CANTEEN PROCEDURE

MORNING

1. *Ensure all receipts from butcher/bakery etc. are placed into the cash register under the coin tray*
2. *Prepare Slushie Machine - see separate Slushie Machine Procedure*
3. *Turn pie-oven on (refer to instruction on oven). Fill white dish with water and place at bottom of oven. Put pies and sausage rolls on shelves. Note: Pies only sold on Sunday*
4. *Cut rolls; wrap serviette around rolls; and store in the plastic tub*
5. *Wrap serviette around 2 slices of bread and place back into bag*
6. *Cut sausages and bacon in half. Prepare 2 containers of each and return to fridge. When ready to cook, use one container of each*
7. *Put lollies out on shelves and bench top*
8. *Cut tomatoes and lettuce and put into separate containers and return to fridge. When ready to cook, place containers on serving table near BBQ and top up as required*
9. *Get meat, eggs and onions (frozen packets kept in freezer) ready for BBQ. **DO NOT** cook too much food as it is better to serve it fresh. Keep steaks in the fridge and only cook when ordered*



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CANTEEN PROCEDURE

AFTERNOON

1. *Re-stock the drinks fridge*
2. *Make sure all remaining meat is refrigerated in white fridge*
3. *Throw out any leftover cut salad*
4. *Put lollies back into cupboard*
5. **Saturday afternoons** - turn both Slushie Machine control panel dials to cool (see Slushie Machine Procedure). Remove pre-mix solution from freezer and place in fridge.
6. **Sunday afternoons** - turn off Slushie Machine at power point. Remove pre-mix solution from freezer and place in fridge.
7. **Thoroughly** wash and dry all dirty containers and utensils and return to drawers/cupboards
8. **Thoroughly** clean BBQ and put away
9. **Thoroughly** sweep & mop floors
10. *Take out all rubbish and place in red-lid bins*