START-UP DUTIES & PREPARATION

INITIAL SUPPLY CHECK:

Ice chests for vending water

1. Empty any water/melted ice from previous day
2. Fill with bottled water and ice to pre-cool for sales

Kitchen Refrigerator Cabinet

1. At least two boxes of corndogs.
2. At least two boxes of cheddar wurst (there will normally be more and that is okay)
3. Two boxes of pork loin (marketed as schnitzel)
4. Two boxes/bags of fried macaroni and cheese
5. Water for sale and for booth workers
6. Beer for booth workers (taken from upstairs refrigerator)

Upstairs refrigerator (freezer converted to fridge)

1. Keep refrigerator filled with corndogs, pork loin, fried mac & cheese, and beer
2. Source food products from stainless steel freezer
3. Check external thermometer periodically

Upstairs freezer:

1. At least two bags of ice in freezer (after downstairs ice chests are filled)
2. Check that the rest of the freezer is filled with our products
3. Check external thermometer periodically

Before refilling freezer from Sysco trailer and 1845 cooler, please start INITIAL DAILY FRYER OPERATIONS to prep fryers and start warm-up:

INITIAL DAILY FRYER OPERATIONS:

There are four fryers; 2 dedicated to frying Oreos (sweet) and 2 dedicated to frying savory products.

1. Ensure pilot lights are on all of the fryers. If not, light in accordance with instructions on inside of the fryer door.
2. With the pilot light on, rotate main burner valve from pilot to ON position on ALL fryers. Set the temperature knob to 350^{o} F.
3. Fill fryers with oil to working level (see embossed mark on the vat) — normally 1/2 of the slanted shelf will be covered with oil at the start of the shift and at refill points
4. Save empty cooking oil containers. Store the empties upstairs. These will need to be reused for transferring used oil from the fryers to the recycling tanks by the trash dumpsters behind the small tent
    a. Recycling of used oil is done twice:

i. Once on Thursday morning when the oil is changed
ii. After Wurstfest when fryers are emptied and thoroughly cleaned.

Ensure booth is clean and prepped:

1. We cover working surfaces with aluminum foil to facilitate an easier cleanup and a more sanitary booth. If surfaces aren't covered, please do so.
2. Remove all trash/boxes from the booth.
   a. A rolling dumpster is normally parked across the promenade next to the Wurst Halle. Place bagged trash and broken-down cardboard in it.

FOOD PREP

Fried Oreo Batter Prep

Make fried Oreo batter and place in refrigerator.

Batter Ingredients are:

1 box of funnel cake powder 7 cups of water

1. Add powder to the mixing bowl and then turn mixer on LOW.

   ■ Pro tip: there are two power switches on the mixer. You shouldn't normally need to do more than push the button on the side of the mixer like normal. However, if that button doesn't work, TURN MIXER SPEED TO LOW and then check the physical toggle switch at the base of the mixer is turned on. Once that is confirmed, press the normal green power switch to turn the mixer on.

2. SIowly and continuously add water until all of the water is added to the powder.
3. Mix until smooth.
4. The consistency of the mix should be like a thick pancake batter.
5. Fryer oil temperature must be 350^0 degrees or above before frying
6. When the batter is not in use, keep covered in the refrigerator. The batter is easier to work with when it is cool.

Sauerkraut

1. Sauerkraut from the previous day may be in the refrigerator. It is safe to use as long as it is heated thoroughly.
2. 0therwise, open a new can, fill the containers in the heating unit, cover the unused portion, and place in the refrigerator for use as needed throughout the shift
3. Heat sauerkraut in heating pan.

Cider

1. Fill up the urn with cider and plug it in to get it hot.

Paper Products:

1. Keep paper products readily available. Check upstairs when supplies are low.