



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. Hang menu boards on the canteen window gates once opened one either side.
3. Check Slushie Machine has been turned on, canteen ladies do it Friday night. Check thru out the day if it needs topping up.
4. Turn pie-oven on. Fill white dish with water and place at bottom of oven. Put pies and sausage rolls on middle shelves after 1 hour move to higher shelves. **Saturdays** 1 sausage and 2 pies and **Sundays** 3 of each
5. Cut rolls; wrap serviette around rolls; and store in the plastic tub
6. Wrap serviette around 2 slices of bread and place back into bag
Use the crust pieces of bread to line the Baine Marie for BBQ.
7. Slice sausages in half. Prepare 2 containers one of sausages and one of bacon and return to fridge. When ready to cook, use one container of each
8. Lollies should already be on the bench top ready, remove lids and place under each container.
9. Cut tomatoes and lettuce and open can of beetroot put into separate containers and return to fridge. When ready to cook, place containers on serving table near BBQ and top up as required
10. Get meat, eggs and onions 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**
11. Noodle cups are to be filled with hot water and then drain before serving, see sign on hot water system.



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AFTERNOON



1. Re-stock the drinks fridge
2. Make sure all remaining meat is sealed in containers and refrigerated in white fridge
3. Throw out any leftover cut up salad
4. Put lids on lollies and place back into cupboard under counter
5. Sunday afternoons - turn off Slushie Machine at power point. Remove pre-mix solution from freezer and place in fridge.
6. Thoroughly wash and dry all dirty containers and utensils and return to drawers/cupboards
7. Thoroughly clean BBQ and put away
8. Take menu boards down and place inside canteen
9. Thoroughly sweep & mop floors
10. Take out all rubbish and place in red-lid bins