

SOP- Cooking Hot Dogs during non-peak hours:

- Non-peak hours are Sunday 5pm until Friday 1030am, and after 8:30pm on Friday and Saturday night
 - ***exceptions: holidays, school breaks, blockbusters
- Peak hours
 - Friday 10:30 am until 8:30 pm
 - Saturday 10:30 am until 8:30 pm
 - Sunday 10:30 am until 5:30 pm

To help with waste, during non-peak hours, hot dogs are to be cooked in your Turbo Chef or conventional oven. Please refer to turbochef.com for instructions on how to program your Turbo Chef.

During peak hours, hot dogs should be cooked on rollers when business needs require this.

Place your first hot dog on roller around 1030-11 am, only place 2-3 hot dogs and replace with uncooked hot dog once you have sold one or more. During your prime and busier shows, you may place more hot dogs on the rollers if business warrants this. Please refer to previous sales to make best judgement.

After 8:30 pm Friday and Saturday do not place any hot dogs on the rollers;
(unless business warrants- this will be at GMs decision)

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