

# **2022 NPO ORIENTATION**





# WELCOME!!





### 2022-23 Season

- What's New???
- Operations & Ops Safety
- Food Safety
- NPO Guidelines
- Stand Sheets
- Questions



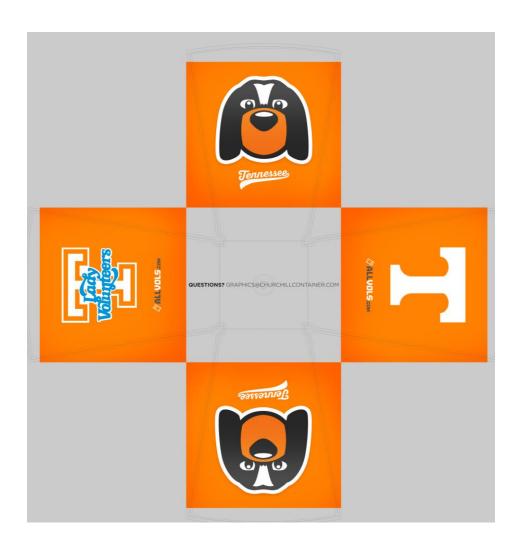


### What's New?!

- Food issues and concerns
  - Nachos different brand of chips
- New Stands
  - Lower West
  - Party Deck
  - Food Truck
  - Premium Areas
  - Changes to popper stands on 3<sup>rd</sup> level
    - Pizza!
- New Food
  - Certified Angus Beef Dogs- Premium Areas, Lower West, & Party Deck
  - Touchdown Dog, Lobster Roll, Special Nacho
  - Souvenir Popcorn Bucket-\$13
- Some stands will be shut down at halftime
  - We will alternate who is early or late
  - Get your money counted and get down to the money room first



## Souvenir Popcorn Bucket





## 2022 Cups





**Football** 

All-Sport



### Contacts

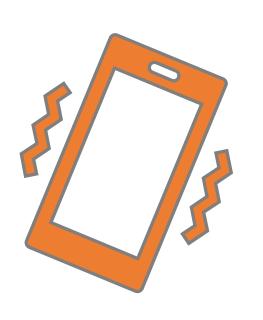
- Alexandra
  - Concessions, Registers, ID Scanners
  - Kosman-Alexandra@aramark.com
  - 865-369-6256
- Magen New This Year!
  - Terrace, Lower West Concessions, Party Deck Questions
  - 865-371-6299
- Paul
  - Warehouse- Inventory & Supplies
  - 865-378-3735
- Brandon
  - Bar Restock- Concessions bars
  - 865-607-9764

- Patricia New This Year!
  - NPO Coordinator
  - 865-201-7029
- Laura New This Year!
  - Premium Areas- East and West Club, Chancellor Suite bars
- Dave
  - Emergencies
  - 865-406-4081
  - 865-963-8190
- Command Center Text Line
  - Fire, Security, etc.
  - 865-974-1205



### Communication

### **TEXT IS BEST**



#### **LOCATION**

WHATS HAPPENING
SECURITY
TECH HELP

ID SCANNER
CLOVER MACHINE

**SUPPLIES** 

ALL INVENTORY ITEMS AT ONCE THAT YOU NEED



### **Operations**

- Inventory Count
  - 2 people
- Inventory Sheet
- Packaging
  - How each item is counted
  - Keep like items together
- Operational Safety
  - Remove Trash only when fans are not in the building
  - Never Ever Bring in Household Chemicals

# Hand Hygiene



The CDC has identified the main risk factor contributing to foodborne illness in foodservice environments to be insufficient or improper hand washing.

- Hand washing
  - Follow proper hand washing procedures and fingernail hygiene
- Hand sinks
  - Are accessible, stocked and maintained at all times
- Disposable glove use
  - Always use disposable gloves when handling food
  - Always change disposable gloves when they become dirty, after sneezing, coughing, or blowing your nose, after touching your hair, face or nose and before beginning a different task
- Gloves must never be used in place of hand washing!







# **ARAMARK POLICIES**





Consume all food and beverage inside of your stand and/or on stadium property. No food or bottled beverages are to be taken at the end of the event.

All spoilage should be either thrown away or taken to Gate 24.



Do not post photos of the stand, especially back of house on social media.

# Personal Belongings



Proper storage of personal belongings helps prevent the introduction of pathogenic microorganisms, and physical and chemical contaminants that can cause foodborne illness

- Storing personal belongings
  - Store personal belongings including cell phones only in designated areas
- Eating, drinking, smoking, chewing gum or tobacco
  - Never eat, drink, smoke and chew gum or tobacco in prep areas, food production areas, storage areas or ware washing areas
  - Tasting, eating, drinking, using tobacco or gum are only allowed in approved locations
- Use of cell phones
  - Only use cell phones in approved areas and never in front of a guest





# Reporting Illness



In order to protect our team members, guests and products - you must not work if you have certain illnesses or symptoms

- Reporting requirement
  - Tell your manager immediately if you have been diagnosed with a foodborne illness or any of the symptoms listed below
- Symptoms
  - Vomiting
  - Diarrhea
  - Sore throat with a fever
  - Jaundice

Do not allow any team members to come to an event if they have a fever or any other symptoms mentioned above.

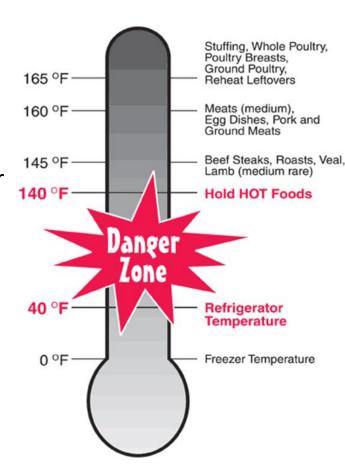


# Food Temperatures



Maintaining proper temperatures of our food and equipment is critical to keeping high risk (TCS) foods out of the danger zone 41°F – 140°F (5°C – 60°C)

- Holding & Storing TCS foods
  - Hot food must be received and kept at 140°F (60°C) or higher
  - Cold foods must be received and kept at 41°F (5°C) or lower
  - Hot and Cold holding equipment must be checked frequently
  - Any malfunctioning equipment must be immediately reported
  - All food prep and equipment logs must be completed as required
- Use of digital thermometers
  - Food production must use calibrated digital thermometers for taking and recording food temperatures







#### **ALLERGENS**



Allergens can often be life or death situations. It's critical that we understand the common food allergens and how to identify someone having an allergic reaction

- Common Allergens
  - The manager is responsible for answering all food allergen and menu/ingredient related questions.

The 8	Most Comm	on Food Alle	ergens
Soy	Peanuts	Shellfish	Eggs
Wheat	Tree Nuts	Fish	Milk





# Customer Service at Rocky Top

All fans will be greeted with Welcome to Rocky Top!

Food cannot be consumed behind bars when gates are open, and fans are in the building- please eat before gates or off to side

Drinks should be stored under counters, and out of view of guests

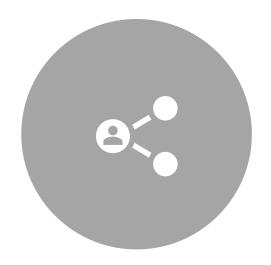
Limit personal items you bring, do not store them in view of the fans, on top of coolers, or in walkways Before gates, look at your bar as though you were a fan, does it look welcoming?

Thank every guest



# Delayed Game Procedure





ALL CONCESSIONS MUST PAUSE SERVICE UPON ANY DELAY OF THE GAME

GAME DAY SUPERVISORS & MANAGERS
WILL KEEP YOU UPDATED OF THE STATUS
OF THE GAME



### Volunteers

- Check-In & Check out
- Deductions & Payouts
  - Credit Card Tips
- Vendors
- Volunteers
  - Paperwork
  - ID
  - Personal Items





### Bringing Items into Events





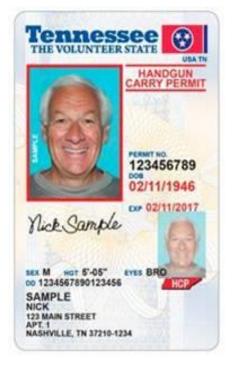
### IDs for NPO Check In





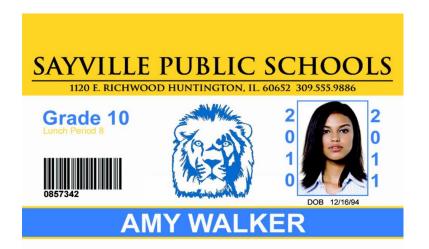


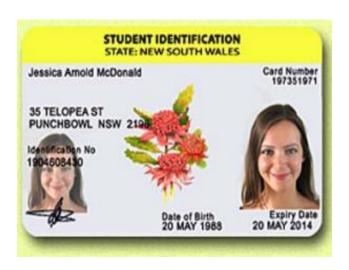






### IDs for NPO Check In









### Timeline of Game Day

5 Hours Before Game Time

NPO Check in Opens at Gate 24

4 Hours Before Game Time

**Most NPOs Arrive** 

Count In (2 people)

Organize and stock stand

Wipe down counters- Sanitation before Preparation!

Begin Temp Log

3 Hours Before Game Time

Trash & Boxes out of stand

Begin Cooking Dogs, Smokeys, and pretzels

2.5 Hours Before Game Time

Putting final touches on stands, ready for the day!

2 Hours Before Game Time

Gates are open! Service Begins!

Game Time!

Go Vols!



### Timeline of Game Day

```
1st & 2nd quarter
```

Lines are slowing down

Getting organized for half time & giving breaks

Evaluating if you need supplies

Take 1<sup>st</sup> Money Drop to the Event Center

#### **HALF TIME**

**BUSY** 

Keep things rolling, no breaks, all hands on deck!

Be conservative about cooking more dogs, sausages, and pretzels

#### 3<sup>rd</sup> & 4<sup>th</sup> Quarter

Stand closings begin

Lines are slowing down

Keep some product ready to sell, but no packed full rollers or warmers

**Begin Cleaning** 



### Timeline of Game Day

End of Game/Closing time

YOU MADE IT!

Take remaining cash to money room

Organize

Count

Clean- Leave it the way you want to come into it

Remove trash from stand- if fans are gone

Check out with Supervisor

Take buns, cooked pretzels & meats to Gate 24

Take Paperwork to Posting Room

Leave ©



GAME TIME	GENERAL GATES OPEN	TERRACE	TRULY TAILGATE	SUGGESTED NPO ARRIVAL TIME
12 PM	10 AM	9:30AM	9AM	8AM
4PM	2 PM	1:30PM	12PM	12PM
7 PM	5 PM	4:30PM	3PM	3PM
8PM	6 PM	5:30PM	4PM	4PM

Allow as much extra time as possible for game 1!



# **UNIFORMS**

- Khaki colored pants or Shorts
  - No jeans, leggings or yoga pants
- Closed-toe shoes
  - Preferably non-slip
- Hair must be restrained
- Hats or hairnets must always be worn
  - Hat should be solid black or UT logo, NO OTHER TEAMS
  - We will not have enough hats for people to be issued more than one
- Dress appropriately for the weather.
  - Layers may be worn underneath Aramark shirt.
    - Layers must be black or white with no logos showing
- No jewelry.
  - Earrings the size of a dime or smaller are ok. No long necklaces, rings or bracelets. (Wedding or engagement rings are allowed)



### Volunteers









# New Clover Point of Sale System

- These devices are brand new, please be patient as we learn more.
- We will send out this training and some clover cheat sheets before game 1.
- We are excited that we will be able to perform individual audits on POS and hold individuals accountable for inconsistent money handling and credit practices.
- Just like the Credit Card machines, do not drown or drop them.
  - Once they start to break, we are just short machines.
- You will receive a unique username and password for each device
- Refunds- Refund cash when possible, call a supervisor or manager when you cannot

ALWAYS ALWAYS

Make sure you are logged in to the correct location as the correct person.



### Logging In

- Username and password must be entered
  - Will be in your stand packet

ALWAYS ALWAYS

Make sure you are logged in to the correct location as the correct person.

Stand	Register	USER NAME	Password	Pin	Printed Name	Signed Name
103	1	UTNEY1031	OUTNEY1031	1031		
103	2	UTNEY1032	0UTNEY1032	1032		
103	3	UTNEY1033	0UTNEY1033	1033		
103	4	UTNEY1034	OUTNEY1034	1034		



### **COMPLETING THE STAND PAPERWORK**

#### \*\*ARAMARK

#### Standsheet for GCART-GRILL CART

Date: 07/06/2021

Event Start datetime :	06/12/202	21 7:00:0	0 PM					Event E	nd datetim	ie :	06/12/20	021 11:0	0:00 PM	
Event Type :	30 - COLI	LEGE BA	SEBALL					Oppone	nt		184 - LS	U TIGER	S	
Item# - Desc	TRS UNIT	B eg Inv	BEFORE	Tot	Mgr.		DURIN	G		E nd Inv	Sold	\$ Sale	Reg	
nem# - Desc	TRS UNIT	inv	Rec	Avail	Adj.	Rec	Trs	Eat	Spl	inv	Sola	Price	Read	Am
0115 - CUP 240Z LE MONADE	CUP	470	0	470	0	0	0	0	0	387	83	5.00	0	415.00
0200 - BTL 200 Z COKE (24/CS)	BTL	57	n	57	-1	48	0	3	0	66	35	4.00	0	140.00
0205 - BTL 200 Z DIET COKE	BTL	42	0	42	3	0	0	0	0	13	32	4.00	0	128.00
0210 - BTL 200 Z COKE ZERO	BTL	22	0	22	3	24	0	1	0	23	25	4.00	0	100.00
0215 - BTL 200 Z SPRITE (24/CS)	BTL	13	24	37	0	0	0	2	0	8	27	4.00	0	108.00
0220 - BTL 200 Z MELLO YELLO	BTL	32	0	32	0	0	0	1	0	22	9	4.00	0	36.00
1200 - BTL 200 Z WATER DASANI		125	n	125	18	168	0	0	0	75	236	4.00	0	944.00
1205 - BTL LITER WATER (12/CS)		0	0	0	0	0	0	0	0	0	0	6.00	0	0.00
1201 - BTL OLYMPIC WATER 20	BTL	0	0	0	0	0	0	0	0	0	0	3.00	0	0.00
1206 - BTL OLYMPIC LITER WATE		0	n	0	0	0	0	0	0	0	0	5.00	0	0.00
1705 - M&M PLAIN 3.140Z (12/BO)		37	0	37	0	0	0	0	0	31	6	4.00	0	24.00
1710 - M&M PEANUT 3.270 Z	EA	30	n	30	0	0	0	0	0	25	5	4.00	0	20.00
1715 - SKITTLE S 40Z ( 12/B0 X)	EA	35	a	35	0	0	0	0	0	34	1	4.00	0	4.00
1721 - SOUR PATCH KIDS	EA	32	0	32	0	0	0	0	0	29	3	4.00	0	12.00
2015 - HOT DOG 5X1 7" (100/CS)	EA	71	n	71	300	0	0	0	0	140	231	5.00	0	1155.00
2402 - BOAT 5# UT	EA	0	0	0	0	0	0	0	0	0	0	8.00	0	0.00
2420 - BO AT 3# UT	EA	189	250	439	0	0	0	0	0	75	364	9.00	0	3276.00
2505 - PEANUTS 80Z (36 /CS)	BAG	14	36	50	0	36	0	0	0	57	29	4.00	0	116.0
2702 - CUP 120Z ICE CREAM	EA	0	0	0	0	0	0	0	0	0	0	6.00	0	0.00

Always use a blue or black ink pen.

Never pencil.

No red ink or crazy color ink.

Every page must be signed or initialed by both the stand lead and supervisor.

All inventory must be counted in before gates open.

All inventory must be counted out at the end of the night.

#### **Stand Sheet Cheat Sheet**



07/06/2021



#### Standsheet for GCART-GRILL CART

Component :- 0000 - UT CONCESSIONS

Event Start datetime :		06/12/202	1 7:00:0	0 PM					Event Er	nd datetim	ie :	06/12/20	021 11:0	0:00 PM	
Event Type	:	30 - COLL	EGE BA	SEBALL					Oppone	nt		184 - LS	U TIGER	S	
Item# - Desc	7	TRS UNIT	B eg Inv	BEFORE Rec	Tot Avail	Mgr. Adj.	Rec	DURIN	G E a t	Spl	E nd Inv	Sold	\$ Sale Price	Reg Read	\$ Amt
0115 - CUP 240Z LE MON ADE	C	CUP	470	n	470	0	0	0	0	0	387	83	5.00	0	415.00

**Chargeables-** Items listed on the stand sheet, these items need to be counted at the beginning and ending of events

 Every menu item has an associated counted item, Example: Peanuts, we count the bag of peanuts, hamburgers we count the boat they are served in

**Non-Chargeables-** Non- chargeables are items NOT listed on the stand sheet and not counted

· Example- Mustard, paper towels

**Item#- Desc- Item number & Description-** Identifies the changeable item you are counting

Trs Unit- Transfer Unit- How the item is counted

 Example- Hot Dogs are counted per individual hot dog, not by case or package

**Beg Inv-** Beginning Inventory- Ending count from the pervious game-"Leftovers"

**BEFORE Rec-** Before Received- Transfers that occurred before today's game to the stand (delivered between the last game and this one)

**Total Avail-** Total Available- Beg Inv + BEFORE Rec- Total in the stand before the gates open (according to the inventory system)

**Mgr. Adj.-** Manager Adjustment- Any differences in the actual count and the Total Available in the system

Rec- Received- DURING the game

Trs- Transfers- Given to another stand DURING THE GAME

Eat- Eaten- Items eaten by NPO members or employees

**SpI-** Spoiled- Burnt, Expired, Dropped, Cooked Food not sold-anything we cannot eat or sell

**End Inv-** Ending Inventory- Items left in the stand at the end of the game

Sold-# of items sold

\$ Sale Price- Menu Price of the Item

Reg Reading- Register Reading- we don't use this here at UT



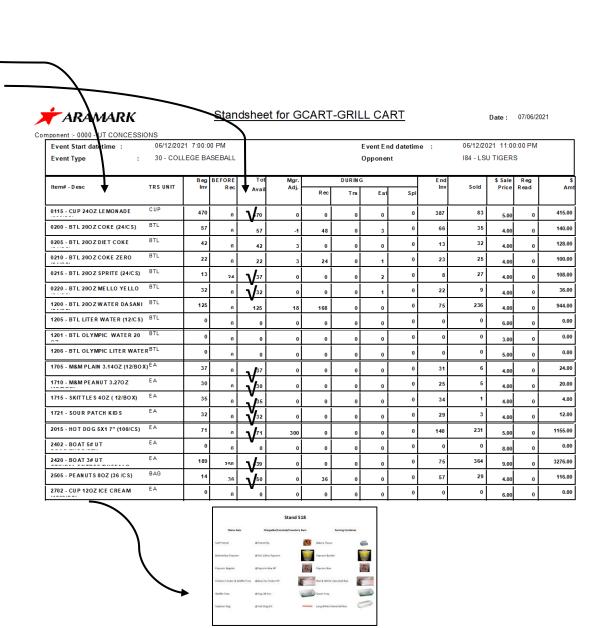
**\$ Amt-** of items sold X the price of the item = the money collected for that item



#### **Stand Sheet Cheat Sheet - Before Gates Open**

- 1. Count the chargeable items in the stand, the chargeable items are listed on the stand sheet
- See if it matches the number listed in the Total Avail column
  - If the number does not match record the difference in the manager adjust column:
    - Record any adjustments on the over/ short report
    - Example: If the total available water on the stand sheet is 47, but you have only counted 45 the manager adjust is -2, if you count 49, it would be +2
  - If the number matches, make a small check mark √
- 3. Verify counts with your area supervisor, double checking the manager adjustments
  - The supervisor will sign off on and collect the over short report before the gates open

aramo Over/ Sha		
(MGR AD		
Stand:		1
Date:		]
Chargable Item:	+ OVER	- SHORT
		-
		$\Box$
Stand Lead Signature:		
Supervisor Signature:		





#### **Stand Sheet Cheat Sheet- During the Game**

•		DURIN	G	
-Γ	Rec	Trs	Eat	Spl
十				

- 4. During the game record transfers, meals and spoilage on their respective logs, these totals will be recorded on the stand sheet at the end of the game
- Transfers to and out of the stand go on the transfer log:

	(	aramar	K)		
		Transfer C/TRS Co			
	Stand:	1			
	Date:				
	Butti				
		+ F	REC	-	TRS
Charga	ble Item:	Quantity	Received From	Quantity	Transferred To
					<b></b>
	Stand Lead Signature	1			
	Supervisor Signature				ı

 NPO member and Employee Meals go on the Eats Log:

	aramark 🔭													
			N	IPO (					leal	s				
					(EA	T Co	lun	nn)					,	
			and:		1									
		D	ate:											
Menu Item:	Name:	Dave	Alexandra											TOTAL
Hot Dog		1	4											1
Small Drink		1	1											2
Chicken Tenders			1											1
	Stand Super				F									

 Waste & Spoilage throughout the game go on the Spoilage

log: aramark 🔭 Waste & Spoilage Log (SPL Column) Date: Chargable Item: Total Waste: Stand Lead Signature: Supervisor Signature:



### Bartender Bucks

- Each shift bartenders are entitled to 1 meal and beverages as needed
- Each bartender will get \$14 dollars in "bartender bucks" for football and large events
  - Typically, not used for softball, basketball, baseball, smaller concerts or volleyball
- Should not be accept as payment at bars
- They are to help expedite service at the concession stands
  - Bartenders should not be denied food or water if they are in uniform working the event
  - If you feel like anyone is abusing employee meals, please speak with a supervisor or manager



#### **Stand Sheet Cheat Sheet - End of the Game**

<b>X</b> ARAMARK	Standsheet for GCART-G	RILL CART	Date: 07/06/2021
Component :- 0000 - UT CONCESSIONS			
Event Start datetime : 06/12/2021	7:00:00 PM	Event End datetime : 06/12	2/2021 11:00:00 PM
Event Type : 30 - COLLEC	GE BASEBALL	Opponent 184 -	LSU TIGERS
Item# - Desc TRS UNIT	Beg BEFORE Tot Mgr. DU Inv Rec Avail Adj. Rec	URING End Inv Sol	\$ Sale Reg \$ Id Price Read Amt
0115 - CUP 240Z LEMONADE CUP	470 0 470 0 0	0 0 0 387	83 5.00 0 415.00
aramark 7 Transfer Log (REC/TRS Columns)  5. Record to			_
stand: received tra	ansfers and		
Chargable Item: + REC - TRS   Transferred   Quantity   Transferred   To   Transferred   To   Transferred   To   Transferred   To   Transferred   To   Transferred   Transf	ut of the stand		
	mark 🔭	aramark≱	
	Column)	Waste & Spoilage Log (SPL Column)	8. Count the chargeable
Monuters: \$ 33	6. Record the	Chargable Item: Total Waste:	items in the
Her Dog 1	total Eats		stand, this is
Sent Drink 1 1	2	′	·
Stand Lead Signature: Supervisor Signature:			your ending
Supervisor signature:	7. Record to	ne	inventory
	total spoilage	*O*	IIIVeritory
	ισιαι σροπαί	Je	
	*011:4	h - and -f	
	*Cooked items at t		
	the game are spoil		
Stand Lend Signature: Supervisor Signature:	they cannot be savereleat at the next of		



#### **Stand Sheet Cheat Sheet - End of the Game**

9. Calculate your sold amount for each item

(The amount of items the stand received cash or credit

for)

Item# - Desc TRS UNIT			BEFORE				DURIN	G		Er		Sold
item# - Desc	TRS UNIT	Inv	Rec	Avail	Adj.	Rec	Trs	Eat	Spl	. "	ıv	Sold
0115 - CUP 240Z LEMONADE	CUP	470	0	470	+/- 0	+ 0	- o	- o	- 0	- 38	7	= 83

Total Available + or - Manager Adjusts + Received - Transfers Out - Eats - Spoils- Ending Inventory = SOLD

10. Calculate the \$ Amt (total cash amount sold) for each item

nd nv	Sold	\$	Sale Price	Reg Read*		\$ Amt
37	83	х	5.00	0	=	415.00

Sold X \$Sale Price = **\$ Amt** 

<sup>\*</sup> Ignore the Reg Read Column



#### Stand Sheet Cheat Sheet - End of the Game

\$6478

Sold

ARAMARK		Standsheet for GCART-GRILL CART										Date :	07/06/2	021	
mponent :- 0000 - UT CONCESSI															
Event Start datetime :	06/12/2021 7:00:00 PM							Event End datetime :				06/12/2021 11:00:00 PM			
Event Type :	30 - COL	LEGE BASEBALL						Opponent				184 - LSU TIGERS			
Item# - Desc	TRS UNIT	B eg Inv	BEFORE Rec	Tot Avail	Mgr. Adj.	DURING				E nd Inv	End Inv Sold	\$ Sale		A	
						Rec	Trs	Eat	Spl		0010	11100	Koud		
0115 - CUP 240Z LE MONADE	CUP	470	0	470	0	0	0	0	0	387	83	5.00		415	
0200 - BTL 200 Z COKE (24/CS)	BTL	57	n	57	-1	48	0	3	0	66	35		0	140	
0205 - BTL 200 Z DIET COKE	BTL	42	0	42	3	0	0	0	0	13	32	0	0	128.	
0210 - BTL 200 Z COKE ZERO	BTL	22	0	22	3	24	0	1	0	23	25	00	0	100	
0215 - BTL 200 Z SPRITE (24/CS)	BTL	13	24	37	0	0	0	2	0	8	27	00	0	108	
0220 - BTL 200 Z MELLO YELLO	BTL	32	0	32	0	0	0	1	0	22	9	00	0	36	
1200 - BTL 200 Z WATER DA SANI	BTL	125	0	125	18	168	0	0	0	75	236	00	0	944	
1205 - BTL LITER WATER (12/CS)	BTL	۱,	1 1	$\sim$	البيما	<b>~</b> +~	+h	<b>~</b> +	oto.	, Þ	0	00	0	0	
1201 - BTL OLYMPIC WATER 20	BTL		١. ٧	Ja	lcul	ale	U I	eι	Ola		,	3.00	0	(	
1206 - BTL OLYMPIC LITER WATE	R <sup>BTL</sup>	lır	\\/ <u>\</u>	nto	rv.	20	d f	or	the	, Þ	Í	5.00	0	0	
1705 - M&M PLAIN 3.140Z (12/BO	x) <sup>EA</sup>	Inventory Sold for the								, I	6	4.00	0	24	
1710 - M&M PE ANUT 3.270 Z	EA	stand. Add the \$ Amt									5	90	0	20	
1715 - SKITTLE S 40Z ( 12/BOX)	EA	Staria. Add the \$\frac{1}{2}\frac{1}\frac{1}{2}\frac{1}{2}\frac{1}{2}\frac{1}{2}\frac{1}{2}\frac{1}								4	1	00	0	4	
1721 - SOUR PATCH KIDS	EA	for every item									3	00	0	12	
2015 - HOT DOG 5X1 7" (100/CS)	EA	131 37319 113111								F	231	)0	0	1155	
2402 - BO AT 5# UT	EA	0	0	0	0	0	0	0	0	0	0	00	0	0	
2420 - BO AT 3# UT	EA	189	250	439	0	0	0	0	0	75	364	0	0	3276	
2505 - PEANUTS 80Z (36 /CS)	BAG	14	36	50	0	36	0	0	0	57	29		0	116	
2702 - CUP 120Z ICE CREAM	EA	0	0	0	0	0	0	0	0	0	0	Ď).		+ "	
						-			-	Inve	ntory	_	$\overline{\blacksquare}$		

12. Calculate your total Cash Collected

1- Subtract the Credit Card Tips from the Cash

2- Calculate your total cash collected
Cash Totals + Credit Totals + Coupons – Starting Bank =
Total Cash Collected

13. Compare your Total Cash Collected to your Inventory Sold

Ideally the Inventory Sold and the Cash Collected should be the same.

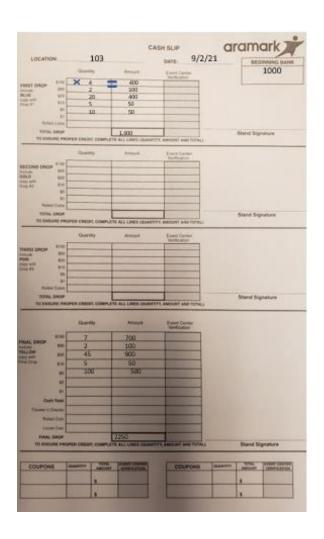
If you have more cash than inventory sold you are OVER

If you have less cash than inventory sold you are SHORT

Double check: Math, Ending Counts, all transfers, eats, and spoils are recorded, etc. Start with big value items when looking for errors.

Always turn in all cash regardless if you are over or short. Stands are rarely over once the stand has been audited.





# **CASH SLIP**

- Always make sure the Location and Date match your location and the event date.
- Always use blue or black ink, never pencil. Write firmly.
- Count your bank before you leave the Event Center.
- The event center teller will pull apart the copies, always write on the top white slip.
- At the end of the event the teller will give you a copy for your records.
- Never write in the grey Event Center Verification area.
- Final drop is always in the bottom section (even if it's also your first drop)
- Coupons are recorded on the bottom of the slip and are turned in with the final drop.
- Credit Card reports, Store & Forward Trans Rejected Report (if printed) and the summary report, need to be included with the cash in the final drop.
- Always write the stand number on the top of any credit card report.
- Include all cash in the drop, never subtract or separate the bank.
- Never add drops together on the cash slip.



# STAND PACKET

Aside from the stand sheet, there are multiple other forms that must be completed and signed. These include the following:

- **Event Review** gives important information about the event
- <u>Cooking projection-</u> lays out when and how much food should be prepared throughout the course of the event
- Over/Short

   tracks the overages and shortages by item discrepancy from the opening inventory totals from the stand sheet
- Employee Meal Report- tracks what employees ate. These should match "Eat" column on stand sheet
- <u>Spoilage</u>- this page tracks the spoilage from each stand. This must match "waste" column on stand sheet
- <u>Temp Log</u>- this page tracks food & fridge temps, please complete throughout the day

Supervisors must SIGN every page of stand packet!



# Questions?

