

Nelson Agri-Center Grilling Requirements & Suggestions

- Everyone must be wearing disposable gloves while working with food.
- Please provide hand sanitizer for people handling the food and customers.
- At least 2 adults must be present.
- If you will be cooking brats, they MUST be precooked.
- No taping to the pillars. Please use the quark board on wall for signs.
- Most groups go through about 250 pieces of meat. You can usually figure twice as many brats as other meat you are serving.
- Keep prices reasonable. Many groups try to do 'meals' like a brat, chips and can of pop for \$5, for example.
- The grill and a table will be provided for you to use.
- You need to use a roaster to keep the meat warm.
- Other items you may need are: Ketchup, Mustard, Kraut, Onions, and Napkins. (Plates are not necessary—most groups serve off napkins.)
- Please use your best discretion and serve food in as safe a manner as possible.
- After unloading necessary supplies, please do not park in our lot- we prefer to leave that space for customers- parking is available in one of the side streets or in the employee parking lot.
- Please clean up after yourselves (grill, table, etc.).

Thank You!