SPRA Swim Meet Concessions Checklist

Pre-Meet Setup (4:00-6:00 PM)

- [] Retrieve 3 folding tables from the locker room.
- [] Wipe down and cover with plastic tablecloths.
- [] At night's end, fold and return tables to storage.
- [] Locate grills (in locker room or behind clubhouse).
- [] Confirm tools are ready.
- [] Ensure they are cleaned and grease traps emptied after use.
- [] Fill coolers with ice as it arrives.
- [] Label/organize coolers for drinks, extra food, and raw meat.
- [] Refill ice as needed.
- [] At night's end, dump remaining ice along fence line (not in grass).
- [] 1 Concession Supervisor (oversee setup & flow) assigned.
- [] 4 Volunteers assigned.

During the Meet

- [] 2 Grillers (1st Half) assigned.
- [] 2 Grillers (2nd Half) assigned.
- [] 1 Concession Supervisor per half assigned.
- [] 4 Volunteers per half assigned.
- [] Pasta salad on ice in metal chafing dishes.
- [] Fruit on ice in metal chafing dishes.
- [] NO chocolate items (they melt).
- [] Keep baked goods and perishables out until late in meet.
- [] Do NOT give baked goods away for free.
- [] Freeze or return unused baked goods to donors.
- [] Use cash box with large bills (\$20+) stored underneath.
- [] Club treasurer collects cash boxes at the end.
- [] Each coach gets ONE free meal (burger/hotdog/pizza slice + drink).
- [] Track to ensure no ongoing free meals.
- [] NO children behind concession stand.
- [] Volunteers may step away to watch their child swim.

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- [] Break down boxes and take to dumpster.
- [] Place forgotten items in pool lost & found.

Post-Meet Cleanup

- [] Clear all items from the pavilion-nothing left behind.
- [] Put non-perishables back in the shed.
- [] Store leftover drinks in fridge or open cooler.
- [] Wash all utensils and grill tools thoroughly in kitchen.
- [] Return baskets for baked goods to storage.
- [] Refrigerate leftover buns.
- [] Remove and store all signage for next meet.