

Brat fry checklist

Headquarters	Ice cream bucket with a little dish soap	
Headquarters	Thermometer for verifying temperature	
Headquarters	Nesco	Two
Headquarters	Extension cord	Two
Headquarters	Tables	One for trailer and one for condiments
Headquarters	Trailer with window	Will move to front of building
Headquarters	Grill	Stored In trailer
Headquarters	LP tank	Stored In trailer - \$10 to use
Headquarters	Cooking utensils	Spatula, tongs, brush
Headquarters	Brat fry signs	To put out day of brat fry
Headquarters	Garbage can	To put out day of brat fry
Post	Bags for carry-outs	
Post	Cash box	\$50 starter money(\$0.25, \$1.00, \$5.00, \$10.00)
Post	Cooler	1
To Be Purchased- Ordered from Portage Walmart for Pick-Up is recommended, not required:		
Walmart	Brats, pre-cooked if possible	Must be cooked to at least 160 degrees.
Walmart	Hamburgers, pre-cooked if possible	Must be cooked to at least 160 degrees.
Walmart	Buns - brat and hamburger	
Walmart	Ketchup	2 large containers
Walmart	Mustard	2 large containers
Walmart	Relish	1 small jar
Walmart	Kraut	1 medium jar
Walmart	Onions - chopped	1 large container
Walmart	Hand sanitizer	1
Walmart	Paper toweling	1 - 2 rolls
Walmart	Cheese slices	Box of 72 - unwrapped if possible
Walmart	Salt and pepper	1 set
Walmart	Gloves	2 different sizes
Walmart	Wax paper/foil sheets	Wrap brats and burgers in these
Walmart	Plastic utensils	A dozen each
Walmart	Soda	
Walmart	Chips	
Walmart	Nesco bags. Add 1/4 cup water under bag.	
Walmart	Ice for cooler	