

CCGC Sausage Sizzle

Set Up

You will need:

- ❖ **BBQ and Gas Cylinder** *located under the steps.*
If you need to swap over the gas cylinder, please take the empty cylinder to the Shell Service Station in College St to swap it over for a full container. **Remove the gauge from the cylinder before swapping it over.** If you submit your receipt to the office, you will be reimbursed the cost.
- ❖ **BBQ Table / Trolley on wheels** *located under the steps*
- ❖ **Gazebo** *located under the steps. This requires 2 people to set this up.*
- ❖ **BBQ tools** – Tongs, knives, BBQ scraper, egg rings, fork, matches etc *located in the large white plastic container in the cupboard in the kitchen*
- ❖ **Hygiene / protective equipment** – disposable gloves, paper towels, aprons etc *located in the large white plastic container in the cupboard in the kitchen*
- ❖ **Sausages and Bacon** *located on top of the freezer in the kitchen*
- ❖ **Eggs** *located in the fridge in the kitchen*
- ❖ **Onions** *located in the freezer in the kitchen*
- ❖ **Sauces** – tomato, BBQ, sweet chilli and mustard *located in the cupboard in the kitchen. If re-filling is required, large sauce containers are located in the cupboard in the kitchen*
- ❖ **Serviettes** *to be placed in the large white plastic container and returned to the cupboard in the kitchen*
- ❖ **Bread** *located on top of the freezer in the kitchen. If more is needed, take additional loaves out of the freezer and defrost in the microwave if necessary.*
- ❖ **Drinks** *located in the black tub in the cupboard in the kitchen. If additional drinks are required, these are located in the cupboard in the kitchen.*
- ❖ **Ice** *locate in the second freezer in the kitchen*
- ❖ **Float** *to be obtained from the office staff. PLEASE do not leave money unattended*

**PLEASE NOTE HYGIENE NOTES HANDED OUT WITH THE BBQ
REMINDER NOTE**

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Clean Up

You will need to do:

- ❖ **BBQ and Gas Cylinder** *to be cleaned and returned to under steps.*
If you need to swap over the gas cylinder, please take the empty cylinder to the Shell Service Station in College St to swap it over for a full container. **Remove the gauge from the cylinder before swapping it over.** If you submit your receipt to the office, you will be reimbursed the cost.
- ❖ **BBQ Table / Trolley on wheels** *to be cleaned and returned to under the steps*
- ❖ **Gazebo** *to be put down, placed in the carry bag and returned to under the steps. The gazebo requires 2 people to put down.*
- ❖ **BBQ tools – Tongs, knives, BBQ scraper, egg rings, fork etc** *to be washed in hot soapy water and returned to the large white plastic container and placed in the cupboard in the kitchen*
- ❖ **Sausages and Bacon** *cooked leftovers to be thrown out or taken home. Uncooked to be wrapped in cling wrap, dated and placed in the fridge in the kitchen*
- ❖ **Eggs** *uncooked to be returned to the fridge in the kitchen.*
- ❖ **Onions** *defrosted but uncooked to be dated and placed in the fridge in the kitchen*
- ❖ **Sauces – tomato, BBQ, sweet chilli and mustard** *to be re-filled using the large sauce containers located in the cupboard in the kitchen, wiped clean and placed in the cupboard in the kitchen.*
- ❖ **Serviettes** *to be placed back into the large white plastic container and placed into the cupboard in the kitchen*
- ❖ **Bread** *located on top of the freezer in the kitchen. Unused bread to be placed in the freezer in the kitchen*
- ❖ **Drinks** *black tub to be emptied of ice and water (onto the garden please) and remaining drinks then placed back in the tub and placed into the cupboard in the kitchen.*
- ❖ **Float** *to be handed to the office staff. **PLEASE do not leave money unattended***
- ❖ **Hygiene equipment – washing up gloves, detergent, chux etc** *located in the kitchen cupboards*

**PLEASE NOTE HYGIENE NOTES HANDED OUT WITH THE BBQ
REMINDER NOTE**