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Prepare to succeed at your event

We know events can be stressful, but here is a handy check list to help relieve those game-day stresses, helping you stay on top of what you need to do before and after your event!

1. PRE-EVENT

Team booked	
Van stock list created	
Deliveries received	
Personal bag packed	
Pre-load van	
Pre-fill water tank	

2. DEPART FOR EVENT

Chill Van Freezer	
Luggage from car to van	
Hitch up trailer	
Load van	
DEPART	

3. EVENT SETUP CHECK-LIST

EXTERIOR Security: hitch & clamp Connect water tank Fill water tank Waste water tanks in place Signs open Connect electrics & lay cables (Neatly & Safely) Connect Van to electrics (Refrigerated Vans) Switch on RCD/Electric main switches Switch on freezers & fridges INTERNAL Till change to unit safe Check/Clean unit internally before putting things out Equipment setup Cups, bowls, lids, straws stocked Chilled stock loaded into outlet freezer Stock fridge: apple, orange juice, bottled water Write prices on menus & check EPOS prices Condiments ready to go out: sugar, stirrers (Not out overnight) Trailer externally clean (Bar and front wiped down) Trailer & van locked

4. START OF DAY CHECKLIST

Check water tank tap open & pump switched on

Switch on all equipment: (The water boiler & coffee machine takes the longest)

Stock till with float cash

Fill milk fridge

Condiment station setup

Test hot water tap

OPEN

Final Trading Day morning: Hitch lock, clamp removed and stored away

5. END OF DAY CHECK LIST (WHEN TRADING THE NEXT DAY)

SOFT CLOSE

Run down last food & drinks (Advise customers of last options only)

Fridge stocked with drinks

Freezer stocked with fruit

Serving counter cleaned outside

Water tanks filled

Blender jugs washed (Wind-down smoothies)

Coffee machine cleaning cycle

CLOSE

Condiment station cleaned, sugar etc removed and put away

Lock serving hatch

End hatch locked (Older outlet)

Cash up till & PDQ

Submit sales to event (Where needed)

5. END OF DAY CHECK LIST (WHEN TRADING THE NEXT DAY)

Day bag sealed & in safe	
Milk jug emptied and cleaned	
Waste water emptied	
Bins emptied	
Follow full cleaning check list	
Doors locked (3 locks old unit / 2 on new)	

6. END OF EVENT CHECK LIST

SOFT CLOSE

Run down cartons so there's only one of each open left (milk, juice etc)

Clean blenders

Remove fruit from freezers to van freezer

Switch off & defrost freezers (Use hot water in drawers)

Clean freezer drawers

Coffee beans removed and stored in correct box (Decaf/regular)

Coffee machine cleaning cycle start (30 mins)

Ensure all paperwork is complete (Temperature/cleaning logs)

HARD CLOSE

Dispose of ALL cartons that have been opened (Milk, juice etc)

Condiment station cleaned and re-stocked (for next event!)

Chocolate powder removed and stored in box

FOLLOW & COMPLETE FULL CLEANING GUIDE

Serving hatch locked

6. END OF EVENT CHECK LIST

Cash up till & PDQ	
Submit sales to event (Where needed)	
Switch off water supply to water boiler and drain	
EXTERNAL	
Waste water tanks emptied & stored	
Bins emptied	
Disconnect & put away external water pipes	
Empty fresh water tanks (Be mindful of other traders nearby)	
Generator switched off if using	
Electrics unplugged and cables stored away	
External boards closed & locked	
Door locked	

7. STORE AWAY CHECK LIST

Empty frozen stock from van to storage freezer

Van freezer MUST BE secured open – not closed

Park & secure trailer & van

Check locks

Laundry to car

Luggage to car

8. POST EVENT

Cash-up & submissions to organiser (Where needed)	
Submit/claim back vouchers (if applicable)	
File Z reads and paperwork	
Staff hours recorded in Payroll log	
New starters forms sent to payroll	
Banking – deposits & till change replenish	
Pay commission (If applicable)	

You can download additional copies of this check list by visiting the additional resources area of the NCASS website <u>here.</u>

Contact Us

Call us: 0300 124 6866

Email us: info@ncass.org.uk.



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