



2025 Community Brat Hut Agreement

At Trig's, we Love it Local, and we are happy to help your organization hold a successful fundraising event. This document contains useful information meant to help you create a safe and effective sale. Should any questions or concerns arise, please feel free to visit our Guest Services counter for assistance. To keep the stands safe & available for all groups, each group must comply with the following:

1) The Community Brat hut is to be used only by non-profit agencies, school groups; youth sport teams, and charitable organizations/groups carrying a 501(c)3 or 501(c)4 status. Groups may be asked to provide evidence of such status. Further, use of the Community Brat Hut is at the discretion of the Store Director.

2) Check-in at Guest Services when you arrive to set up. We suggest you plan at least an hour for set-up before the start of your event. A store leader will talk with your group explaining the procedures.

3) Suggested hours of operation are from 10:00am to 6:00pm. Taking advantage of both lunch and dinner is the most profitable, however we understand that may not work for all groups. The specific hours for your sale should be planned in advance and approved with the Store Director.

4) Prices have been set by Trig's and a menu board will be provided. All organizations must comply with posted prices.

5) All products used for the brat hut must be purchased from Trig's. A list of approved items will be provided prior to your event. Items will be sold at retail price, less 10%. All items should be rung up at Guest Services before they are taken to the brat hut. Due to food safety concerns, open condiments or other items from previous sales cannot be used.

6) Some returns may be accepted on unopened, undamaged, saleable items at the sole discretion of the Store Director. Unfortunately, Trig's will not be able to accept returns on unused meat items.

7) No raw meats will be used in the brat hut, however, as your group is cooking and holding the food, it is important to follow all safe food handling guidelines. A meat thermometer will be provided and temperatures should be checked regularly throughout your event.

The safe holding temperature for hot foods is 135°F.

The safe holding temperature for cold foods is 41°F.

8) Safe holding time on any hot food items is a maximum of 4 hours. Any prepared items must be discarded after that time.

9) A handwashing station and buckets for sanitizing your work area will be provided and should be used according to food safety guidelines.

10) You must be 18 years old or older to grill. Please help keep all minors a safe distance from the hot grills and coals. At least one adult must be present with the group at all times, therefore it is suggested that at least two people working your event are 18 years old or older.

11) Hair restraints, gloves, closed-toed shoes & appropriate attire must always be worn by each person in the brat hut. Shirts representing your organization help drive sales but are not required.

