

Deli Sandwich Making 101 - Groups

Only use pre-packaged deli meat. Do not use deli meat sliced at a deli counter.
Use high-quality, protein-rich ingredients with the latest expiration date.
Also, please wash your hands thoroughly and wear gloves.

Step 1

Keep all ingredients refrigerated throughout the sandwich-making process.

Step 2

Washing hands, wearing gloves and hair ties is **REQUIRED**.
Lay out bread—no ends/heels.

Step 3

Place one piece of cheese on **EACH** slice of bread.
Every sandwich should have two pieces of cheese.
No condiments should be used.

Step 4

Use 3 ounces/3 slices of high-quality turkey or ham on each sandwich.
NO meat alternative allowed.

Step 5

Place each sandwich in an individual zip-lock sandwich bag.
Press out excess air. Seal tightly.

Step 6

Neatly place the zip-locked sandwiches into the loaf bag,
press out excess air, and secure well with a twist tie.
Place the complete loaf bags in a refrigerator.