

# 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 breadâ 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.