

How to make a safe sandwich that you would serve yourself and your family.

Sandwich preparation, storage, and delivery

KNOW THE DRILL.... ALWAYS CHILL

Two-Hour Rule:

Deli meat must not be kept above 40 degrees for more than two hours *from grocer's refrigerator to consumption!* Two hours of TOTAL TIME. This is called the Two-hour rule. Meat should *never* be in temperatures above 80 degrees. **Bacteria counts double every two hours!** Sources: USDA, FDA, CDC

For 501(c)(3) Recipients

Purpose of this Document

A major goal of The Sandwich Project is to educate our community, volunteers, and recipients about food insecurity in the Atlanta area.

The purpose of this document is to establish standards for The Sandwich Project in food safety and handling.

Rules for Food Distribution

1. The Sandwich Project **delivers and serves food only to non-profit organizations**. If you are not a 501(c)(3), we cannot provide you with food.
2. **Deli sandwiches are intended for immediate consumption once delivered to individuals**. Do not give anyone what they cannot consume or quickly refrigerate. They must be consumed within two days of receipt by the 501(c)(3) organization.

Rules for Refrigeration

Food can make you very sick EVEN IF it does not look, smell, or taste spoiled because foodborne illnesses are caused by *pathogenic* bacteria, which are different from the *spoilage* bacteria that make foods "go bad." When in doubt, throw it out!

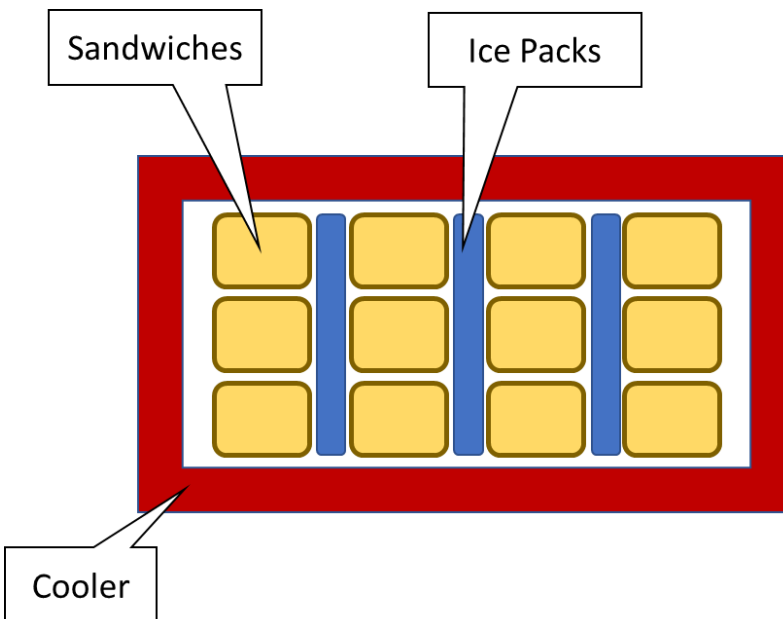
1. It is critical to refrigerate deli sandwiches because once bacteria start to grow, they can double every 20 minutes. Bacteria grow most rapidly in the range of temperatures between 40 ° and 140 °F, doubling in number in as little as 20 minutes. This range of temperatures is often called the "**Danger Zone**." That is why the Meat and Poultry Hotline advises consumers to never leave food out of refrigeration for over 2 hours. If the temperature is above 80 °F, food should not be left out more than 1 hour. (We are more stringent than the FDA which cites 90 °F as the maximum.)
2. Coolers may not be used for storage - they can only be used for dropping off, and the recipient will move sandwiches to a refrigerator within ten minutes. Coolers are not cold enough (40 °F) to safely store sandwiches for more than time to transport from collection points to the 501(c)(3) recipients' refrigerators, or from grocery store to volunteers' refrigerators.

RECIPIENTS

3. DO NOT overpack refrigerators. Cold air **must** circulate around refrigerated foods to keep them properly chilled.
4. Use a dedicated refrigerator. Keep your refrigerator clean. Don't put anything uncovered in your refrigerator

Rules for Coolers.

1. Coolers should be used for transit only and kept no higher than 40 degrees. The Sandwich Project can provide you with thermometers.
2. When it is above 80 °F outside, do not use coolers.
3. The best way to use ice packs in Coolers is to maximize contact between sandwiches and ice packs. Here is an example:



Further Reading

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-handling-take-out-foods#:~:text=2%2DHour%20Rule,temperatures%20above%2090%20%C2%B0F.>

<https://www.fda.gov/consumers/consumer-updates/are-you-storing-food-safely#:~:text=Refrigerated%20food%20should%20be%20safe.for%20four%20hours%20or%20more.>