

Thank you for generously opening your home each week to help collect sandwiches for The Sandwich Project. Your role is vital — and especially as the summer heats up, we want to ensure our food safety practices are just as strong as our spirit of service.

Subject: Summer Food Safety – Important Guidelines for Home Hosts

Deli meat sandwiches are highly perishable, and in warm temperatures, bacteria can grow quickly if they are not kept cold enough. Please read these updated summer guidelines carefully:

Keep It Cold – No Cooler Collections

- **Please do not collect sandwiches in coolers.**
While well-intentioned, coolers can pose a food safety risk if not packed and maintained properly. Deli meat must stay at or below **40°F**, and this can be hard to ensure in typical coolers — especially when opened repeatedly for drop-offs.
- **Instead, refrigerate all sandwiches immediately upon collection.**
If possible, lower your fridge temperature to the mid-30s (**33–36°F**) on collection days to keep sandwiches safely cold.

Best Practices for Sandwich Drop-Offs at Home

- **Prompt Storage:** Place sandwiches in the fridge right away. If using bins or bags, keep them loosely packed to allow cold air to circulate.
- **Minimize Fridge Opening:** If you use a cooler to transport sandwiches later, place the lid back on between each batch of packing to help preserve safe temperatures.
- **Label and Rotate:** If you receive multiple rounds of deliveries, consider labeling them by time or group to ensure everything stays fresh and safely stored.

By staying vigilant, especially during the summer months, we protect the health and dignity of those we serve — many of whom are vulnerable to foodborne illness.

We're grateful for your dedication and happy to answer any questions. Let us know if you'd like help checking your fridge temperature or setting up a drop-off routine that works best for you.

Thanks, team!