

Deli Sandwich Making 101

Do not use deli meat sliced at a deli counter. **Only use pre-packaged deli meat.**
Use high-quality ingredients with the latest expiration date.
Also, please wash your hands thoroughly with soap and water, tie hair backwear gloves.

Step 1



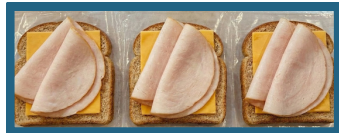
Keep all ingredients **refrigerated** throughout the sandwich-making process. Only remove enough meat and cheese for **one loaf at a time**.

Step 2



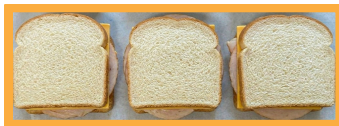
Washing hands, wearing gloves and hair ties is REQUIRED. Lay out bread—no ends/heels.

Step 3



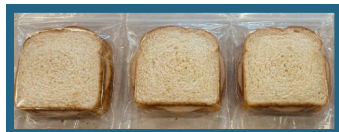
Place one piece of cheese on **EACH** slice of bread. Every sandwich should have **two pieces of cheese**. No condiments should be used.

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**—no knots or bands.
Place the complete loaf bags in a refrigerator.