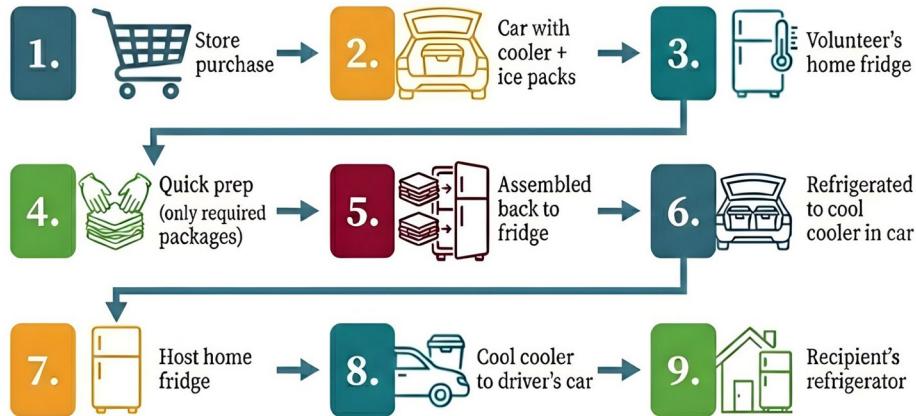


THE SANDWICH PROJECT | Group Event Food Safety Guidelines

Quick-reference food safety rules for sandwich-making events.

THE SANDWICH PROJECT • COLD CHAIN



WHY IT MATTERS

Our sandwiches go to children, elderly, and immunocompromised people. Deli meat is high-risk — these rules keep recipients safe.

TWO PRINCIPLES

- **Cold Chain** — Meat stays $\leq 40^{\circ}\text{F}$ from store to recipient. Every transfer is a risk.
- **Danger Zone** — $40\text{--}140^{\circ}\text{F}$ = bacteria double every 20 min. Max 2 hours total in this range.

⚠ 2-HOUR RULE: Deli meat above 40°F for more than 2 hours total = discard. No exceptions.

PURCHASING & STORAGE

- One person buys all the meat for the group.
- Pool funds via Venmo, cash, etc.
- Pre-packaged only — no deli counter.
- Check expiration: at least 7 days out.
- Transport in a cooler with ice packs.
- Store → cooler → fridge. No gaps, no detours.
- No fridge at your location? PB&J only.

ASSEMBLY

- Hair tied back or covered— hair and beard nets are best.
- Wash hands with soap and water— hand sanitizer doesn't kill some food-borne illness-causing organisms.
- Gloves required — change them after touching phone, face, other surfaces.
- One package each of meat and cheese out at a time per table.
- When it's empty, return to fridge for the next one. This is where runners come in handy.

MAKING THE SANDWICHES

- ~ 3 oz meat (about 3 slices) per sandwich.
- 2 slices cheese — one on each side of meat (moisture barrier).
- No condiments. No mayo, mustard, or extras.
- Bag individually. Press out air. Return bagged sandwiches to the bag your loaf of bread came out of.
- Label loaf bag using TSP-provided labels.

AFTER ASSEMBLY

- Refrigerate immediately.
- Coolers keep cold — they don't make cold. No warm sandwiches in coolers.

⚠ WHEN IN DOUBT, THROW IT OUT.