

VOLUNTEER SANDWICH PREPARATION, STORAGE, AND DELIVERY

KNOW THE DRILL.... ALWAYS CHILL

Two-Hour Rule: Deli meat must not be kept above 40° 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°. Sources: USDA, FDA, CDC

Shopping

- Take a cooler and ice packs to the store for meat and cheese transport, go directly home, and refrigerate meat and cheese immediately.
- Check expiration dates before you buy meat, cheese, and bread. The “use by” date must be more than 7 days from drop-off to host home. Always buy products with the latest expiration dates.

Storage

- Keep *opened* packages no longer than 3 days in the refrigerator. Avoid *overpacking* your refrigerator.
- Keep sealed *unopened* packages of deli meat no longer than 2 weeks in the refrigerator.
- Cold air **must** circulate around refrigerated foods to keep them properly chilled.

Making Sandwiches

- Do not make sandwiches before Tuesday evening.
- Clean and *cover* all counters for sandwich preparation.
- Do *not* have open containers of peanut butter or other nut/shellfish products near deli ingredients.
- Tie longer hair in a ponytail.
- Wear gloves. Wash your hands before you put on your gloves. Change gloves if you touch anything other than food ingredients.
- Take one package of meat and one package of cheese from the refrigerator; make one loaf of sandwiches; and *immediately* return the completed loaf to the refrigerator before starting another loaf. If you are working in *groups*, have sandwich makers, packers, and “*runners*” who take finished loaves to the refrigerator and bring meat from the refrigerator as needed.
- Use a cooler with ice packs to transport your sandwiches to a host home.
- Make sure you use the correct label at the host home: deli or pb&j.

Be aware that sandwich recipients may be immunocompromised, children, or pregnant, so if you suspect any food may not have been handled as outlined above remember... **WHEN IN DOUBT THROW IT OUT!**