

Only use pre-packaged deli meat. Do not use deli meat sliced at a deli counter. Use high-quality, protein-rich ingredients with the latest expiration date. Also, please wash your hands thoroughly and wear gloves.

Step 1



Keep all ingredients refrigerated throughout the sandwich-making process.

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



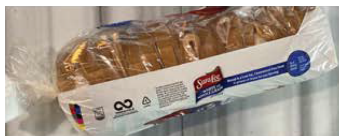
Use *3 ounces/3 slices of high-quality turkey or ham* on each sandwich—**NO** meat alternative allowed.

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.