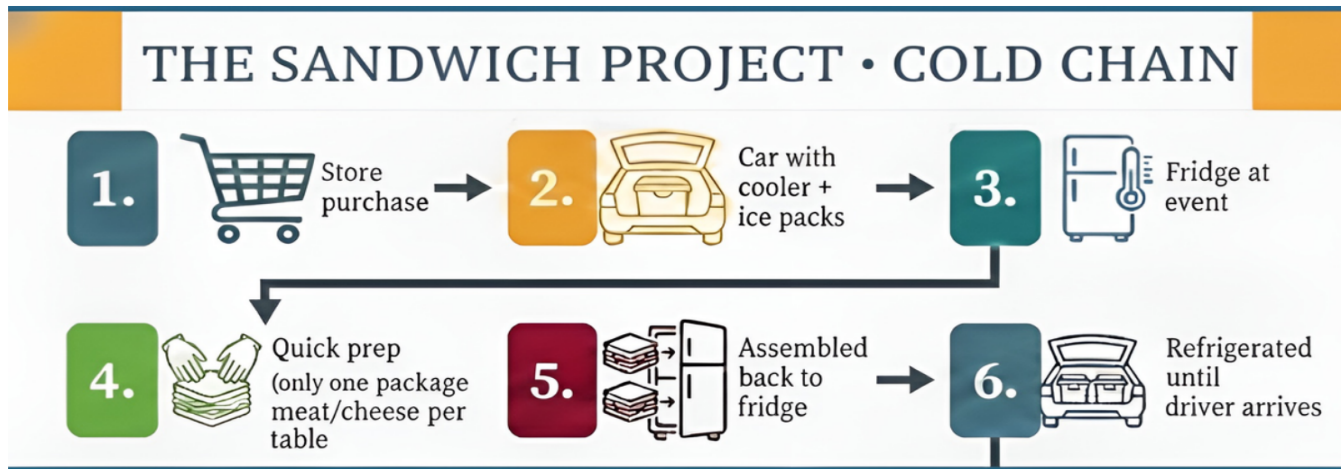


Quick-reference food safety rules for sandwich-making events.



WHY IT MATTERS

Safety first: TSP feeds children, the elderly, and immunocompromised people. Deli meat is high-risk — these rules keep our recipients safe.

GUIDING 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 cumulatively = discard. No exceptions.**

■ **WHEN IN DOUBT, THROW IT OUT.**

PURCHASING & STORAGE

- For group events, one person must buy all the meat/cheese for the event. (Pool funds via Venmo, cash, etc.)
- Pre-packaged meat/cheese only — no deli counter.
- Check expiration: at least 10 days out from sandwich-making date.
- 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 is not safe for food prep.
- Food-safe gloves required — change them after touching phone, face, other surfaces.
- Take only one package each of meat and cheese out at a time per table. All other packages must remain unopened in the refrigerator.
- When a package is empty, return to the fridge for the next one. This is where runners come in handy.

MAKING THE SANDWICHES

- At least 2 oz meat per sandwich. Check package for serving size (2 oz = 56 g).
- 2 slices cheese — one on each side of meat (moisture barrier).
- No condiments. No mayo, mustard, or extras.
- Bag individually in ziploc bags. Remove excess air.
- Return bagged sandwiches to the loaf bag.
- Label loaf bag using TSP-provided labels.

AFTER ASSEMBLY

- Return each finished loaf to refrigerator immediately.
- Coolers keep cold — they don't make cold. Ensure loaves are fully chilled before moving to coolers for transport.