

made without gluten

PROCESS GUIDE



1. TAKE ORDER

Associate who takes order must be the only associate to build ingredients, from start to finish.



5. CUTTING BOARD

Put YELLOW made without gluten cutting board onto workstation.
(use parchment paper, if desired).



2. CHANGE GLOVES

Remove gloves, wash hands, put on new gloves



6. IF TOASTING

If they would like their product toasted, utilize the made without gluten toaster prior to building the product.



3. CLEAN + SANITIZE

Clean and sanitize entire deli workstation.



7. ASSEMBLE

Assemble MWG item. Retrieve ingredients, including meats, cheese, and toppings from the deli station.



4. CHANGE GLOVES

Remove gloves, wash hands, put on new gloves



8. ADD CONDIMENTS

Add condiments to the item using designated yellow condiment bottles.

MWG= made without gluten



9. CUT SANDWICH

Cut sandwich with MWG Only bread knife. Place MWG order onto a new plate, confirm with guest and hand them their order.

deli

PROCESS GUIDE



1. TAKE ORDER

Associate receives order from the guest.

If a specified MWG item, follow the MWG process guide guide.



ATTENTION

At no point should gloves that have touched bread go back into the topping containers



2. CHANGE GLOVES

Remove gloves, wash hands, put on new gloves



6. IF TOASTING

Toast or use the panini press if the guest requests.



3. TOPPINGS

Place protein, cheeses, and toppings on a tray.

Do not touch bread prior to toppings.



7. CUT + SERVE

Cut the sandwich and place it onto a plate. Walk to the end of the sandwich station, past the toppings, and hand it to the guest.



4. BREAD STATION

Bring the plate to the bread station and build the item on the customer's specified bread. Add condiments.



ATTENTION

Ensure the plate does not pass over the deli station to minimize cross-contamination risk.

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ATTENTION

- Gloves must be changed after every sandwich.
- Gloves should never go back into deli bar after touching bread.