## **BUILD TO CHART (PREP LIST)**

	PRODUCT	<b>EXPIRES</b>	SIZE	NEED -	HAVE =	PREP
D	TOMATO (DRAIN TRAY)	2 DAYS				
A	CUCUMBERS (DRAIN TRAY)	2 DAYS				
Y	GREEN PEPPERS (DRAIN TRAY)	2 DAYS				
	ONIONS	2 DAYS				
S	TUNA	3 DAYS				
Н	CHICKEN STRIPS	3 DAYS				
<i>I</i>	SHAVED STEAK	3 DAYS				
F	ROTISSERIE CHICKEN	3 DAYS				
Τ	ROAST BEEF	3 DAYS				
	LETTUCE	2 DAYS				
	SPINACH	2 DAYS				
	PICKLES	5 DAYS				
	OLIVES	5 DAYS				
1	BANNANA PEPPERS	5 DAYS				
	JALAPENO PEPPERS	5 DAYS				
i	AMERICAN CHEESE	5 DAYS				
1	PEPPERJACK CHEESE	5 DAYS				
•	PROVOLONE CHEESE	5 DAYS				
	FRESH MOZZARELLA	3 DAYS				
•	SHREDDED MOZZARELLA	5 DAYS				
'	SHREDDED MONTERY CHEDDAR	5 DAYS				
	BACON	5 DAYS				
	TURKEY	3 DAYS				
•	HAM (DRAIN TRAY)	3 DAYS				
	GENOA SALAMI	4 DAYS				
	PEPPERONI	4 DAYS				
	CAPICOLA	4 DAYS				
	COLD CUT TRIO	3 DAYS				
	MEATBALLS (AMBER CAMBRO)	3 DAYS				

<sup>\*</sup> PREP 24 HOURS WORTH OF EACH PRODUCT

<sup>\*</sup> LABEL EACH ITEM WITH: PRODUCT NAME, PREP DATE, EXPIRATION DATE, TIME, AND INITIALS

<sup>\*</sup> MAKE SURE YOU ROTATE ITEMS PROPERLY USING OLDEST FIRST

<sup>\*</sup> PREP IS NOT TO BE DONE BETWEEN 11:30-1:30 OR 5:00-7:00. BE READY FOR RUSH!