





Slicing Guidelines

Proper deli meat slicing procedures can help ensure your products will be attractive and safe for the consumer. Also, proper procedures can keep deli employees safe and healthy from an ergonomic standpoint. There may be age requirements for using slicing equipment; check with your manager regarding state regulations. In all instances, talk with your manager about your deli department's policy on operating equipment and slicing procedures.

Slicing Equipment

Knives		
Chef knife: Use for deli meats and sausages. 	Serrated knife: Use for fresh sausages (e.g., Braunschweiger) and pâté. 	Paring knife: Use for opening packages and scoring meat casing. 
If your store's policy indicates, wear a cut-resistant glove on your non-knife hand. Always follow your store's safety guidelines when using slicing equipment.		

Slicers	
	<ul style="list-style-type: none">• Employees should be thoroughly trained in the operation of deli slicers and should carefully follow manufacturer's recommendations.• Slices meat from shaved (paper-thin) to more than ¼" thick.

Slicing Procedures

- If the meat is in its original sealed plastic wrap, wipe the wrap with a cloth dampened with sanitizer before opening the package, to prevent cross-contamination.
- If there is excess liquid in the package, blot meat lightly to dry with a clean paper towel before slicing.
- Meat displayed in deli service cases should have a slice removed so the customer can see the interior of the product. This is called *facing*.
- Facing can be a straight slice, or angled slightly from the back (or top) of the meat to the front (or bottom), exposing more of the product.
 - Dry sausages are often faced at a steep angle. This is called "slicing on the bevel."
 - When angle-faced meats are cut for a customer, they are cut straight across, not at an angle, from the end opposite the angle cut.
- Facing deli meat daily keeps the cut end of the meat looking fresh.
- The faced cut should be tightly wrapped in clear plastic to maintain freshness and reduce the chance for cross-contamination and drying out.
- Bulk displays of presliced deli meat should be limited to an amount that will sell quickly and keep a fresh appearance. At the end of the day, leftover presliced meat should be tightly wrapped in plastic to maintain freshness. Ideally, cut what you will sell in a day.

Working With Customers

Use a slice thickness chart if one is available to help customers determine what thickness they want. Show a test slice to the customer to confirm the desired thickness. Prepare the order. If you slice too much (by a slice or two) ask the customer for permission to add it to the order and price accordingly.

Thick or Thin Slices?

- Whole muscle meats (made from one or several whole meat muscles) slice well. They work for all slicing requests, from thin to thick. Thick slices can be used as entrées, for grilling, or as julienne cuts for salads and pasta.
- Economy meats (made from smaller meat pieces joined together with binders and fillers) hold up best for shaved (paper-thin) slicing.