

**BE IT RESOLVED BY THE CITY COUNCIL
OF THE CITY OF TAMPA, FLORIDA:**

Section 1. That the City Council of the City of Tampa hereby defines, designates and authenticates the “Historic Tampa Cuban Sandwich” as a sandwich which was prepared utilizing only the following ingredients and process:

- 1) Use Cuban bread which is an all-natural, white wheat flour loaf and is made by scoring the loaf with palmetto palm fronds, and which bread has been stored in a paper bag;
- 2) Cut loaf of Cuban bread into 8-10” pieces and cut bread lengthwise, with scored portion on top;
- 3) On bottom piece of bread place a slice of ham;
- 4) On top of ham, place a slice of Cuban style roast pork made by marinating the pork in garlic and mojo sauce;
- 5) On top of pork, place a slice of natural dried, cured Genoa salami;
- 6) On top of salami, place a slice of dry Swiss cheese;
- 7) On top of cheese, add 3 sliced dill sandwich pickles;
- 8) On top piece of Cuban bread (scored portion), spread yellow mustard and place on top of sandwich.