Plan a crostini topping bar

Choose recipes, prepare small portions and label the toppings with ingredients, allergens and storage notes.

What you need

Prepared bread and toppings, clean serving dishes, a separate utensil for each topping, printed cards and a pen.

1. Choose toppings

Check ingredients, identify relevant allergens and ask guests about their needs. Follow your chosen recipes and food labels.

2. Set up

Fill in a card for each topping. Arrange clean dishes and separate utensils. Keep cards out of food contact and perishables appropriately chilled or hot until serving.

3. Serve safely

Keep cold food at 40°F or below and hot food at 140°F or above. Discard perishables left at room temperature over 2 hours, or over 1 hour when above 90°F. Replace used dishes with freshly filled dishes.

Keep guests informed

Labels do not guarantee a food is allergen-free. Avoid cross-contact; follow ingredient labels and guest needs.

Source: fda.gov/food/buy-store-serve-safe-food/serving-safe-buffets

Topping cards

Complete one card per topping; keep paper away from direct food contact.

Topping

_____

Ingredients / allergens

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Storage instruction

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Topping

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Ingredients / allergens

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Storage instruction

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Topping

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Ingredients / allergens

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Storage instruction

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Topping

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Ingredients / allergens

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Storage instruction

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Labels are reminders, not an allergen-free guarantee. Avoid cross-contact.