A clementine pumpkin patch with a dip bowl

Materials

Clementines, clean celery, yogurt or fruit dip, a clean platter, bowl, spoon, knife and cutting board.

1. Count and rinse

Plan fruit for your guests. Rinse clementines and celery under running water before peeling or cutting.

2. Make the stems

Peel the fruit and add a short clean celery piece to each center. Keep stems removable and adapt pieces for young children. Arrange on a clean platter.

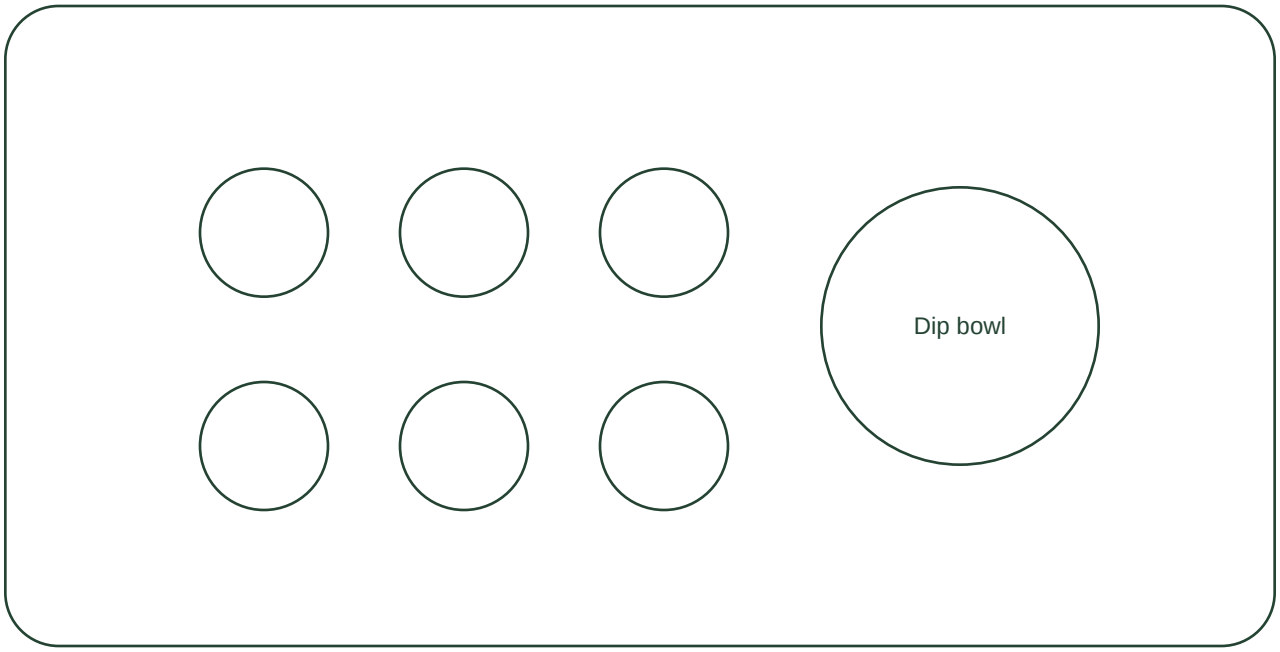
3. Serve safely

Place dip in a stable bowl with a spoon. Check ingredients and guest allergies. Keep cold food at 40°F or below. Discard perishables left at room temperature over two hours, or over one hour when above 90°F.

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

Fruit and dip serving layout

Sketch your own platter and quantities; the diagram is not to scale.



Fruit spaces are a planning example; arrange for your own platter and guests.

Guest count

Fruit count

Dip and allergy notes

Cold-holding plan

Keep cold foods at 40°F or below; follow the time limits on the guide page.