A cookie-decoration kit with toppings kept dry

Set up a cookie-decorating kit where sprinkles and other dry toppings stay dry in closed containers and any icing that needs refrigeration stays cold until it is used. The kit sheet lists each component, how its label says to store it, its container, what it contains, and where refills come from.

What you need

- Plain cookies
- Sprinkles, sugars and other dry toppings in their packages
- Icing, with its package directions or recipe
- Small closed containers, one per topping
- A clean, dry spoon for each topping
- Pen and the printed kit sheet

1. Read every label first

For each topping and icing, write on the kit sheet how the package says to store it (dry cupboard or refrigerator, before and after opening) and what it contains, such as milk, egg, wheat, nuts or soy, copied from the label rather than from memory.

2. Put out small amounts

Pour a small working amount of each dry topping into its own closed container with its own dry spoon. Keep the full packages closed and away from the decorating table so water and icing cannot get into them.

3. Keep chilled icing cold

If the icing's directions say to refrigerate it, keep it in the refrigerator and take out only what you need. USDA FSIS says cold perishable food should be kept at 40° F or below and thrown away after more than 2 hours at room temperature (1 hour when the temperature is above 90 °F).

4. Refill, then close everything

Refill the small containers from the closed packages with a dry spoon instead of setting out the whole supply. When you finish, close each package and store it as its label directs.

Important

Store each topping and icing as its own label directs. Icing that must be refrigerated goes back in the fridge within 2 hours (1 hour above 90 °F), or is thrown away.

Food safety: Count all time the icing spends out of refrigeration or effective cooling toward the limit; chilling it again does not reset the clock.

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Print at 100% on plain paper.

Date and number of decorators: _____

Component	Label says store	Container	Contains (from label)	Refill from

Chilled icing log

Icing	Out of fridge at	Back in fridge or discard by	Back in fridge
			☐
			☐
			☐
			☐

When you finish

- ☐ Every package closed and stored as its label directs.
- ☐ Leftover icing refrigerated or thrown away, per its directions.
- ☐ Spoons and containers washed and dried before the next use.

Food safety: Count all time the icing spends out of refrigeration or effective cooling toward the limit; chilling it again does not reset the clock.

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Tips and disclosures

• Put the allergen column where guests can read it, and ask guests about their needs directly.

• Small jars or containers you already own suit sprinkles; one per topping keeps colours and flavours apart.

• Wash and fully dry containers and spoons before refilling so water cannot clump the sprinkles.

Notice: AI concept illustration

AI concept illustration: the image is an original AI editorial illustration of a cookie-decorating kit, not a photograph of a tested result. It does not establish colour, capacity, fit, temperature or results; follow each product's own label directions.

Sources

Main source: USDA FSIS: Leftovers and Food Safety

USDA FSIS: Leftovers and Food Safety
https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety

Source note: FSIS supports keeping cold perishable food at 40° F or below and discarding it after more than 2 hours at room temperature (1 hour above 90 °F). Storage needs for each topping and icing come from their own labels; the kit layout is FigureNook guidance.