A Halloween grazing-board refill station

Refill schedule and chilled-food timer sheet. No purchase or signup required.

Plan small refills

Set out only a modest amount of perishable food at once. Keep reserve cheese, dips and cut produce refrigerated rather than displaying the entire supply.

Label the reserve boxes

Write the food name, allergen information, preparation date and time removed from refrigeration on your own labels. Use clean serving utensils for each food.

Replace safely

Bring out fresh small portions as needed; do not top up old food with new. Keep cold foods at 40°F or below. Discard perishables above 40°F for over two hours, or one hour above 90°F; track time out of refrigeration.

YOUR PLAN

Food	Reserve location	Out time	Replace by	Utensil

Replace by: no more than 2 hours after the out time, or 1 hour above 90°F. Bring out a fresh tray; do not top up old food.

Planning aid. Follow actual product labels and the safety notes in the full guide.
Safety source: https://ask.fsis.usda.gov/article/How-do-I-handle-leftovers-safely/
figurenook.com/guides/a-halloween-grazing-board-refill-station/