Build a chilled appetizer refill kit before guests arrive

A component inventory and cold-storage planning sheet; follow food-safety guidance. Use the free worksheet with the steps below. Compare the optional supply only if you need it.

Materials: Food containers; cold storage; actual ingredient labels; utensils

1. Check before starting

List the perishable components separately from dry crackers and other shelf-stable foods. Plan a small first serving.

2. Plan the arrangement

Pack the chilled reserve in suitable closed containers and keep it refrigerated until needed.

3. Finish and review

Refill using clean utensils and follow food-specific time and temperature guidance. Containers alone do not refrigerate food.

Food safety: Keep cold foods at 40 F or colder. Replace nearly empty dishes with freshly filled ones. Discard perishables left at room temperature for more than 2 hours (1 hour above 90 F), unless held appropriately hot or cold. Containers alone do not refrigerate food. Source: FDA, Serving Up Safe Buffets.

Your printable workspace

Sketch your layout or compare the exact options

Chilled components

Dry components

Refill and storage plan

Record actual dimensions, contents and maker directions. The illustration is a concept, not an exact product photograph or hands-on test.