Carry cranberry sauce in a supported secondary spill tray

Carry cranberry sauce upright in a closed container that sits inside a rigid tray, so a drip stays in the tray instead of the car or bag. The carry planner records the container and tray sizes, how the sauce is kept cold and when it goes into the fridge on arrival.

What you need

- Cranberry sauce, homemade or from a can or jar
- A container with a lid that closes fully
- A rigid tray or pan a little larger than the container's footprint
- Folded towel or nonslip liner
- A cooler or insulated carrier with ice or frozen gel packs
- Label, pen and the printed carry planner

1. Check how the sauce must be stored

Read the label of canned or jarred sauce: if it says to refrigerate after opening, treat an opened can or jar like homemade sauce and keep it cold. An unopened can is carried as the label directs. Write the answer on the carry planner.

2. Choose and fill the container

Use a container whose lid closes fully. Leave a gap below the lid, wipe the rim and seal area before closing, and label it with the contents and date. A lid that looks tight is not proof that the container can travel on its side, so keep it upright.

3. Set it in the tray and the cooler

Measure the container footprint and the tray's inside size, then stand the closed container in the tray on a folded towel or nonslip liner. FDA advises carrying cold food in a cooler with ice or frozen gel packs at 40 °F or below; set the tray flat in the cooler with gel packs around it so it cannot slide.

4. Unpack on arrival

Keep the cooler closed as much as you can and keep the sauce in it until serving time. Once served, cold food should not sit out more than 2 hours, or 1 hour if the outdoor temperature is above 90 °F (FDA).

Important

Keep the container upright in its tray the whole way. The tray catches a drip; only the cooler, with ice or frozen gel packs, keeps the sauce cold.

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Print at 100% on plain paper. Grid squares are 1/4 inch.

Sauce: ☐ Homemade ☐ Opened can or jar ☐ Unopened can or jar

Label says refrigerate after opening? ☐ Yes ☐ No ☐ No label

Container and capacity: _____

Container footprint (length x width): _____

Tray inside size (length x width x depth): _____

Cooler, ice or gel packs: _____

Leave at: _____

Arrive at: _____

Before you leave

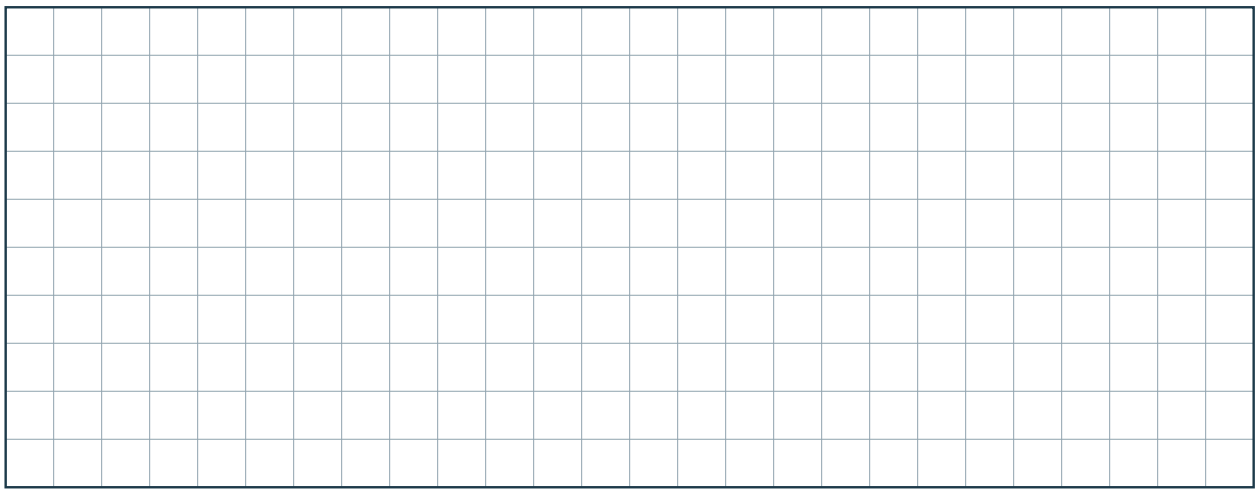
☐ Gap left below the lid; rim and seal wiped before closing.

☐ Container labelled with contents and date.

☐ Container upright in the tray on a towel or nonslip liner.

☐ Tray flat in the cooler with gel packs around it.

Top view: draw the tray and the container to scale (1 square = 1/4 inch).



On arrival

Into the fridge or kept in the cooler at: _____

Served at: _____

Back in the cooler or discard by: _____

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Tips and disclosures

- Practise with the empty container in the tray first to check the footprint, with no food wasted.
- The tray catches drips; it does not make a container spill-proof.
- Use suitable containers you already own; follow each container and lid manufacturer’s directions.

Notice: AI concept illustration

AI concept illustration: the image is an original AI editorial illustration of cranberry sauce in a tray inside a cooler, not a photograph of a tested result or of the linked product. It does not establish colour, capacity, fit, temperature or results; check the retailer listing and the maker's directions.

Sources

Main source: FDA: Handling Food Safely While Eating Outdoors

FDA: Handling Food Safely While Eating Outdoors
https://www.fda.gov/food/buy-store-serve-safe-food/eating-outdoors-handling-food-safely

Source note: FDA supports carrying cold food in a cooler with ice or frozen gel packs at 40 °F or below, keeping the cooler closed, keeping cold food in it until serving, and the 2-hour (1-hour above 90 °F) limit. The tray, fill gap and label-reading steps are FigureNook guidance.