Five-topping inventory and refill labels

Print at 100% on US Letter. Fill in your own choices; buying is optional.

Five-topping inventory and refill labels 1

Topping name

Allergen line

Serving spoon and rest dish

Table position

Refill log ticks

Container-lid pairing check

Five-topping inventory and refill labels 2

Topping name

Allergen line

Serving spoon and rest dish

Table position

Refill log ticks

Container-lid pairing check

Five-topping inventory and refill labels

Print at 100% on US Letter. Fill in your own choices; buying is optional.

Five-topping inventory and refill labels 3

Topping name

Allergen line

Serving spoon and rest dish

Table position

Refill log ticks

Container-lid pairing check

Five-topping inventory and refill labels 4

Topping name

Allergen line

Serving spoon and rest dish

Table position

Refill log ticks

Container-lid pairing check

Five-topping inventory and refill labels

Print at 100% on US Letter. Fill in your own choices; buying is optional.

Five-topping inventory and refill labels 5

Topping name

Allergen line

Serving spoon and rest dish

Table position

Refill log ticks

Container-lid pairing check

Topping bar: safety notes

Keep perishable toppings refrigerated until serving and 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.

List actual ingredients and known allergens from the packaging. A label cannot certify a dish is allergen-free. Discuss cross-contact and unknowns with guests, and use separate utensils.

Source: U.S. Food and Drug Administration, Serving Up Safe Buffets
https://www.fda.gov/food/buy-store-serve-safe-food/serving-safe-buffets