Keep a Halloween snack refill tray separate

A serving-versus-refill worksheet with separate utensils; food-safety source needed. Use the free worksheet with the steps below. Compare the optional supply only if you need it.

Materials: Serving tray; covered reserve container; utensils; cold storage if needed

1. Check before starting

List the food for the first serving and reserve. Identify which components require refrigeration.

2. Plan the arrangement

Set the serving tray with small quantities. Keep reserve components covered and appropriately chilled rather than on the guest table.

3. Finish and review

Refill with clean utensils and follow food-specific time and temperature guidance. Do not rely on the tray to keep food cold.

Use actual product, material and recipe directions.

Your printable workspace

Sketch your layout or compare the exact options

First serving quantities

Reserve storage

Clean refill utensils

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