Keep crackers separate from chilled snack ingredients

Dry-versus-chilled packing worksheet. No purchase or signup required.

Sort washed, dried vegetables and dip away from crackers, nuts or breadsticks. Pack the dry items separately and combine only when ready to eat.

FOOD SAFETY

Keep perishables at 40°F (4°C) or below. If refrigeration is unavailable, use an insulated lunch bag with at least two cold sources above and below the perishable foods. Discard perishables left above 40°F for more than 2 hours, or more than 1 hour if the air temperature is above 90°F. Identify allergens and follow ingredient-specific storage instructions.

YOUR PLAN

Ingredient _____

Wet or dry _____

Container _____

Pack time _____

Serving time _____

USDA sources:

https://ask.fsis.usda.gov/article/How-do-you-keep-a-bag-lunch-safe
https://ask.fsis.usda.gov/article/Is-food-safe-if-left-out-overnight

Planning aid. Follow ingredient labels and the full guide:
https://figurenook.com/guides/keep-crackers-separate-from-chilled-snack-ingredients/