Make fridge room for party trays before cooking

Shelf measurement and container-placement grid. Use this planning sheet with the full guide.

1. Measure the shelf

Measure usable shelf width, depth and height with the refrigerator door closed. Note vents, drawers and tall items you cannot move. Draw the footprint of containers including their lids, not only their stated capacity.

2. Give each food a place

Use the grid for one cold tray zone, one leftovers zone and one easy-access snack row. Keep raw animal foods appropriately contained and separate from ready-to-eat foods. Leave air circulation paths open.

3. Test before the party

Try empty containers and close the door before preparing food. Keep dates visible and plan small refills. Stack only as the maker permits; green lids or a tidy arrangement do not establish safe food storage.

Keep perishable food cold, follow actual food and container directions, and check ingredients and guest needs. Use the worksheet to organize ingredients and serving arrangements. Full instructions: figurenook.com/guides/make-fridge-room-for-party-trays-before-cooking/

Your printable workspace

Guest count / goal:

Measurements / quantities:

Items already owned:

Optional supplies needed:

Important checks / next action:

Sketch your actual layout (not a product dimension drawing):

Buying an item is optional. Use safe, suitable items you already own.