One sweet and one savory Halloween board refill

Paired refill preparation card • Free, no signup or purchase.

Choose the pair

Plan a sweet refill of clementine segments and a savory refill of cheese cubes with crackers stored separately. Wash hands and prepare food with clean utensils.

Keep components separate

Refrigerate fruit and cheese in separate covered food-safe containers. Keep crackers dry. Label ingredients and allergens so a guest can choose knowingly.

Refill small amounts

Put out a modest amount and replenish from chilled storage near serving. Do not pour fresh food onto a tray of old perishable food. Follow the food-safety guide for time and temperature limits.

Important

Use the serving-layout worksheet alongside your chosen published recipe. Check ingredients and allergens. Refrigerate perishable food promptly; for transport without refrigeration use an insulated bag and at least two cold sources. Follow the current food-safety source below. No shelf-life or health benefit is established.

FIGURENOOK / YOUR PROJECT WORKSHEET

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Batch date / time

Ingredient amounts or substitutions

Allergens to identify

Portions / container sizes

Refrigeration / transport plan

What to change next time

LAYOUT / SPACING PRACTICE