Pack roasted holiday sides in shallow containers

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Six printable contents labels and a cooling log for dividing holiday sides into shallow containers and tracking when each dish went into the refrigerator.

What you need

- Shallow food-safe containers and lids
- Cooked side dishes
- Food thermometer
- Paper labels and a pen

Steps

1. Divide the cooked sides

Divide leftovers into shallow containers and refrigerate within two hours of cooking, or one hour if air temperature is over 90°F (32°C). Do not wait for a large pot to cool on the counter.

2. Use suitable containers

Check the container's actual use instructions, leave appropriate room and avoid thermal shock with glass. Separate dishes so you can reheat only what is needed.

3. Label the actual batch

Write actual ingredients and preparation date on labels. Keep the refrigerator at 40°F (4°C) or below and use refrigerated cooked leftovers within three to four days.

4. Reheat one container at a time

Reheat only the container you need to 165°F (74°C), checked with a food thermometer; USDA FSIS says to reheat sauces, soups and gravies by bringing them to a rolling boil. Cross the container off the log.

Tips

- Use USDA food-safety advice for refrigeration and reheating; follow a separate recipe for cooking.
- Check actual glass-container capacities and lid directions; no universal oven or freezer suitability is implied.
- Original editorial idea; a popular product is not a guarantee of suitability or results.

Notice

Original AI editorial illustration depicting a design concept; review manufacturer specifications and product details for final suitability. Exact color, fit, performance and pictured accessories are not established by the image.

Sources

USDA leftovers and food-safety guidance

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety

USDA FSIS covers shallow containers, the 2-hour refrigeration limit, 40°F, the 3 to 4 day limit and reheating to 165°F. It is not a cooking recipe.

Full guide: https://figurenook.com/guides/pack-roasted-holiday-sides-in-shallow-containers/

Contents labels and cooling log

Six contents labels (cut along the dashed lines)

Dish: _____
Ingredients: _____
Cooked on: _____
In fridge at: _____
Use by: _____
Reheat to 165°F (74°C), checked with a thermometer

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Cooked on: _____
In fridge at: _____
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Cooling log

Dish	Off the heat	Containers used	Into fridge	Use by	Eaten / frozen