Send-home leftovers with host-and-guest labels

Free contents/date labels and packing list. Use this planning sheet with the full guide.

1. Plan the handoff before eating

Ask who wants leftovers and set out suitable clean shallow containers. Keep contents, preparation date and storage instructions on a label. A container set is optional; do not promise guests that they will receive the photographed containers.

2. Pack promptly

Divide food into manageable shallow portions for prompt cooling. Keep cold foods refrigerated and follow USDA's two-hour limit, shortened to one hour above ninety degrees Fahrenheit. Food left out too long should not be saved.

3. Give the guest useful information

Write the actual contents, preparation date and time, and the need for refrigeration. Follow USDA reheating and storage guidance, and tell guests about known ingredients. A host label cannot certify absence of allergens.

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/send-home-leftovers-with-host-and-guest-labels/

Your printable workspace

Print a trial on ordinary paper first. Check your printer before using cardstock. Cut solid outlines; fold dashed lines. Handwrite the fields you actually know.

Food / contents:

Prepared date / time:

Keep refrigerated:

Food / contents:

Prepared date / time:

Keep refrigerated:

Food / contents:

Prepared date / time:

Keep refrigerated:

Food / contents:

Prepared date / time:

Keep refrigerated:

Food / contents:

Prepared date / time:

Keep refrigerated:

Food / contents:

Prepared date / time:

Keep refrigerated: