Transport a cold appetizer kit without crushing the garnish

An upright carrier-layout worksheet. Use the free printable with the steps below. Compare the optional supply only if you need it.

Materials: Cold appetizers and garnishes; suitable containers with lids; rigid support; insulated carrier; cold packs

1. Plan the layers of the carrier

Measure the usable carrier space and the container footprints. Put heavier boxes below lighter components only when the carrier and lids can support them. Keep delicate garnish in its own protected space.

2. Keep food cold and upright

Pack chilled ingredients with enough suitable cold packs for the journey. Close lids according to the maker instructions and keep containers upright. Do not treat a product's leak-resistance description as a reason to skip secondary support.

3. Check on arrival

Refrigerate perishable items promptly and assemble the first serving close to eating time. Keep extra portions chilled for refills. The printable records packing positions and arrival needs; it does not establish a safe journey duration.

Source / recipe: USDA leftovers and food-safety guidance

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Your printable workspace

Sketch / measure your own layout

Carrier dimensions / journey

Container positions / upright support

Cold packs / refrigerate on arrival

Use suitable items you own. Check exact recipe, material and product directions.