Thanksgiving leftover station

Read the full guide before you begin. Use this worksheet to record your own measurements, quantities and choices.

SUPPLIES TO CHECK

Food-safe containers and fitted lids, labels, marker, clean serving utensils, cooler if transporting

01 PLAN

Check how many portions you expect to pack and inspect each actual container capacity. Set out matching lids before serving. Use suitable containers already owned when possible.

02 DETAILS

Keep hot food hot and cold food cold while serving. Transfer leftovers promptly into shallow food-safe containers appropriate for cooling; avoid a deep, tightly packed mound that cools slowly.

03 FINAL CHECK

Label the contents and packing date, and tell guests to refrigerate promptly. Keep chilled containers cold in transit. Consult the linked food-safety guidance for time and temperature limits, rather than relying on a decorative packing station.

MY MEASUREMENTS / QUANTITIES / CHANGES