No-Refrigeration Outing Food Map

Check storage before selecting the travel food.

A package's unopened and opened requirements both matter.

Hypothetical example: a family chooses suitable sealed ready-to-eat food and assigns how opened leftovers will be handled when the venue has no refrigerator.

01 Describe the outing

Record the outing and its confirmed storage conditions.

Departure and eating times

Confirmed storage conditions

Venue food rule checked

02 Read the selected package

Check the selected food's unopened storage directions.

Food and current label

Unopened storage requirement

Intact package and eating suitability

No-Refrigeration Outing Food Map / Review & follow-through

03 Plan the opened food

Plan opening, serving and any remaining-food decision.

Opening adult and tool

After-opening directions

Remaining-food action

04 Check the actual bag

Confirm the packed bag and adult handoff.

Food and supplies actually packed

Receiving adult told the requirements

Quantity or tool adjustment for next outing