The Tournament Cooler Check Sheet

Plan cold storage, serving checks, and the delayed meal.

A cooler needs safe temperatures and an adult who checks them.

Example: cold meals are packed with frozen gel packs and a thermometer. One adult checks storage and serving times; a venue meal option is confirmed if the planned cold storage cannot be maintained.

01 Map the long event day

Check the venue before bringing food.

Travelers / meal occasions

Latest realistic return time

Cooler permission / location

Household food requirements

02 Pack the cold storage

Use FDA and package handling guidance.

Chilled foods / labeled containers

Ice or gel packs prepared

Thermometer / check instructions

Raw-food separation arrangement

The Tournament Cooler Check Sheet / Review & follow-through

03 Assign the food checks

Keep perishables safely cold until serving.

Adult monitoring the cooler

Temperature checks / recorded readings

Food out of cold storage / time

Cold-source refill or storage concern

04 Prepare the delayed meal

Do not use cost as a reason to serve unsafe food.

Backup suitable food arrangement

Change that triggers the backup

Remaining food / handling decision

Cooler cleaning and reset duty