

Plan the finished batch

Choose the pour, usable capacity and actual recipe yield first.

Illustrative example: 24 drinkers x 1 pour + 6 extra pours = 30 pours. At 180 mL each, prepare 5.4 L of finished drink.

Usable 4 L capacity: 22 complete pours = 3.96 L in load 1; eight pours = 1.44 L in load 2.
Unallocated capacity per full load: 40 mL.

Recipe yield 2 L: three complete recipes make 6 L, 600 mL beyond the pour plan.

Formula: pours = drinkers x pours each + reserve. Drink mL = pours x pour mL. Complete pours per load = capacity / pour, rounded down. Loads = pours / complete pours per load, rounded up.

Drinkers / pours each / extra pours	Chosen cup pour (mL or US fl oz)
Finished drink needed	Permitted usable appliance capacity
Complete pours / first load / last load	Recipe / product and finished yield
One topping / grams per pour / total	Recipe batches / rounding remainder

Before service: check recipe scaling, device compatibility and fill limits. Name a server, confirm suitable reserve storage and follow the actual heating and holding directions. Capacity does not establish a refill schedule.

Track service and refills

Write your required check interval and actions using the actual handling plan.

Server / backup person / required checking arrangement

Time	Batch / load	Amount	Observed temp.	Action / reserve / next check

Record the time each batch enters service, observations and the actions required by your recipe, appliance and food handling plan. No default interval or universal cooking time is supplied.

FDA home buffet reference: [fda.gov/food/buy-store-serve-safe-food/serving-safe-buffets](https://www.fda.gov/food/buy-store-serve-safe-food/serving-safe-buffets). Use a food thermometer and follow the applicable hot/cold holding and perishable-food time guidance.