

My Valentine Coffee Corner

Plan one thoughtful detail while keeping room for everyday brewing.

The feeling I want to create

My base color / one seasonal accent

Mugs, tray and accents I already own

One item to swap out instead of adding more

Check my actual space

- ☐ Measure the available width, depth and operating space.
- ☐ Check my exact appliance manual and access to removable parts.
- ☐ Keep controls, plug access and ventilation clear.
- ☐ Keep paper, loose ribbons and decor away from heat and steam.

What needs to move before I can brew?

A Simple Coffee & Tea Moment

Choose familiar favorites, then give everything a place to return to.

Who is joining me / when?

Coffee choice / tea or other drink choice

Treat, ingredients and any allergy checks

Refrigerated items / bring-out and return plan

Keep cold perishables at 40 F (about 4 C) or below. Discard after more than 2 hours at room temperature, or 1 hour above 90 F (about 32 C), unless controlled.

Reset and store

- ☐ Put used cups and utensils in the washing area.
- ☐ Return chilled ingredients promptly; follow product labels.
- ☐ Clean spills following counter and equipment care instructions.
- ☐ Dry clean serving pieces fully before storing.
- ☐ Return everyday pieces to use; pack only seasonal extras.

Storage spot / pieces to reuse next time
