

Promotion of taking away leftover food at large events

Information was offered about taking home leftover food by providing food containers and educational flyers at the welcome reception involving food and drink held during the G7 Agriculture, Forestry and Fisheries Ministers' Meeting held in April 2023.

<A flyer detailing points to note when taking leftover food home>


For the use by restaurants: Notes on bringing home leftovers (Leaflet for consumers)

First of all, please order the right amount, enjoy meal. After all, eat up!






● For the customers who want to “bring leftovers home” ●

Please listen carefully to the restaurant staff regarding to the explanation of the risk of food poisoning on leftovers, and fully understand before you bring leftovers home from the restaurant.

Please handle your leftovers carefully as below so that they are kept safe and delicious.



Safe Handling of Leftovers to be Practiced

-  Consider how much you can eat at home, and choose food that is heated enough and can be reheated after you get home.
-  Do not leave the leftovers on the warm places.
-  When you pack the leftovers by yourself, wash your hands thoroughly and pack it in clean containers using cleansed chopsticks or silverwares. Remove as much moisture as possible and divide the food into shallow containers to allow them to cool down quickly.
-  Avoid “bringing home leftovers” as the risk of food poisoning increases with time, in case it will take you for a long time to get home. Eat the leftovers you brought home as soon as possible after you get home.
-  Reheat the leftovers thoroughly to the center of it before eating.
-  If you notice the leftovers look or smell even slightly strange, don't put it in your mouth.

Thank you for helping us reduce food loss and waste!

Ministry of the Environment
Consumer Affairs Agency
Ministry of Health, Labour and Welfare
Ministry of Agriculture, Forestry and Fisheries

To learn more about food loss and waste
FLW Food Loss and Waste Portal site
*In Japanese



We support the Sustainable Development Goals (SDGs)



Of the 200 containers, about 170 were used for takeaway.



A food container for takeaway leftover food with logo “mottECO”.

