

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

1



Consider how much you can eat at home, and choose food that is heated enough and can be reheated after you get home.

2



Do not leave the leftovers on the warm places.

3



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.

4



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.

5




Reheat the leftovers thoroughly to the center of it before eating.

6



If you notice the leftovers look or smell even slightly strange, don't put it in your mouth.

Introducing Osaka City
“Zero Food Waste Awareness Stores”
that are working to reduce food waste.

 Osaka City Hall

Visit 



We support the Sustainable
Development Goals (SDGs)



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

Visit 

FLW(Food Loss and Waste) Portal site
*In Japanese

