

Non-Burnable Garbage

Put them in the **non-burnable garbage** collection area by 8:30 a.m. on the collection day.

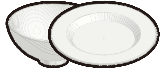


Covered items (Main categories)

Glass and ceramics



Glassware



Plates and bowls



Cracked glass bottles and jars and broken fluorescent tubes

- Please wrap broken items in sturdy paper and write what's inside on the paper.
- Glass bottles and jars and fluorescent tubes that are not broken are recyclables to be collected in the community (p. 7).

Plastic products



CDs and DVDs (and their cases)



Plant pots



Plastic hoses

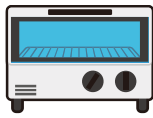
- This does not include plastic containers and packaging (p. 4), such as trays and plastic bags.

*Cut to a length of 2 m or less

Home appliances and small appliances



Hair dryers



Toasters



Irons

- Remove any removable rechargeable batteries and consult the store you bought the item from or a participating recycling location to dispose of them.

Other items



Cushions and stuffed animals



Lighters



Blades and broken mirrors

- *If they are filled with sponge or beads *Use up all of the gas inside
- Please return hypodermic needles used for at-home medical care to a hospital or similar facility.
- Please wrap blades and broken mirrors in sturdy paper and write what's inside on the paper.

Disposal method and cautions

- Please put the items into a bag designated for non-burnable garbage, tie it up, and dispose of it.
- Items longer than 60 cm that do not fit in the designated garbage bags, or those weighing more than 6 kg, are considered large garbage items.
- Never dispose of spray cans or cassette gas cylinders as non-burnable garbage. Always dispose of them as empty cans and metals.



Reduce food waste!

Food waste is food that could have been eaten but was discarded.

How much food waste does Japan produce?! 5.22 million tons.

One person's daily food waste is equivalent to one teacup full (113 g). (*FY2020 estimate)

What we can all do to help

Check the refrigerator before you go grocery shopping. Take items that are at the front on store shelves. Cook only as much as you can eat and freeze anything extra.



When eating out, order only enough to eat, check for a small-size menu, or look for a restaurant participating in the no leftovers campaign.



Learn what expiration dates and sell-by dates actually are. Expiration date → The time limit for eating something safely. Sell-by date → The time limit for eating something at its freshest.

Passing this date doesn't mean you won't be able to eat it for much longer.



3010 Exercise

To reduce the number of leftovers at a party, everyone focuses on eating for the first 30 minutes and the last 10 minutes.

What if I still have food left over?

Why not take it to a food drive? By donating your house's excess food to those who need it, you can reduce food waste.