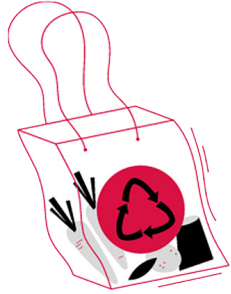


# Phasing Plastic Out of Your Home

## Sustainability in the Kitchen

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### PRODUCE



- Save rubber bands from produce instead of buying new rubber bands.
- Have a home garden or buy from a local farm to limit the amount of plastic packaging associated with your food.



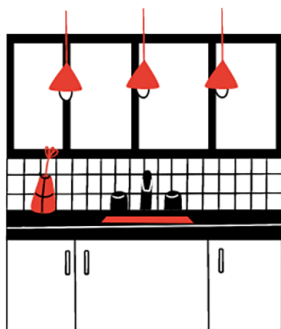
### STORAGE

- Store leftover food in reusable sandwich bags and containers.
- Consider making your own items that come in non-recyclable containers, like yogurt and non-dairy milk.



### WASTE

- Compost food scraps to reduce the amount of waste you create.
- Check with your local waste hauler or solid waste district to see which items you are allowed to recycle.



### CLEANING PRODUCTS

- Cut sponges into smaller pieces to get more uses out of them.
- Use reusable cotton towels to clean instead of wipes or paper towels.
- Make your own cleaning products using vinegar and herbs.
- Purchase cleaning tabs or oils to which you add water to limit products bought in plastic bottles.