



# Smoke-Free Restaurants

## Benefits of Going Smoke-Free

[www.cleanair.org](http://www.cleanair.org)

Clean Air Council

Tobacco smoke pollution (TSP), also called second-hand smoke, is a serious health hazard. As the evidence against TSP mounts, the benefits to your restaurant for becoming smoke-free have never been clearer.

TSP contains more than 3,800 different chemical compounds, over 40 of which are carcinogenic. Also, the U.S. Environmental Protection Agency has concluded that TSP itself is a human carcinogen. TSP kills 53,000 non-smokers each year; people routinely exposed to TSP are three times as likely to develop lung cancer as those with little to no exposure.

TSP affects the health of restaurant workers more than other professionals. Exposure to TSP can be up to five times higher in a restaurant than in other workplaces.

Employers are required to provide their employees with a safe work environment. However, exposure to TSP often compromises worker safety. Workplaces with high TSP levels have more employee illnesses. Greater health-related absenteeism cuts worker productivity and creates unnecessary problems for management.

Restaurant patrons are also at risk from TSP exposure. The vast majority of potential customers do not smoke and would appreciate a smoke-free dining environment. In fact, just under one-quarter of the adult population smokes. Also, young children generally have no choice about which restaurants they patronize, and their bodies have even greater susceptibility to TSP's harmful effects.

Best of all, going smoke-free costs nothing! Smoke-free businesses actually save money on cleaning and maintenance costs. And study after study shows that going smoke-free **DOES NOT HURT BUSINESS**. In reality, business often improves, because going smoke-free makes the entire dining experience safer and more enjoyable.

### STUDIES SHOW THAT GOING SMOKE-FREE DOES NOT HURT BUSINESS

**Glantz SA, Smith LRA. "The Effect of Ordinances Requiring Smoke-Free Restaurants on Restaurant Sales." *American Journal of Public Health*, 1994; 84 (7); 1081-1085.**

Total restaurant sales from 15 cities from 1986 through 1993 were analyzed as a fraction of total retail sales. The data were compared with cities similar in population, median income, and other factors. Smoke-free ordinances had no significant effect on the fraction of total retail sales that went to restaurants or on the ratio of restaurant sales in comparison to matched control communities.

**Biener L, Siegel M. "Behavior Intentions of the Public after Bans on Smoking in Restaurants and Bars." *American Journal of Public Health*, 1997; 87 (12); 2042-2044.**

This study assessed the potential effect of smoke-free policies on restaurant and bar patronage. The results suggest that smoke-free policies are likely to increase overall patronage of restaurant and bars.

### Join the Smoke-Free Restaurant Campaign

If your restaurant is already smoke-free or if you would like to become part of the Dauphin County Smoke-Free Restaurant Program, fill out the enclosed slip and drop it in the mail.

In return, we will:

- Promote your restaurant on a smoke-free website and in a smoke-free newsletter.
- Include your restaurant in a smoke-free dining guide.
- Provide you with a smoke-free dining sticker and certificate to post in your restaurant.

For more information, contact Clean Air Council at [www.cleanair.org](http://www.cleanair.org) or at 717-230-8806.