

Reasons to Make Restaurants Smoke-Free

- Smoke-free policies do not adversely affect restaurant business, and sometimes boost it, according to studies that use sales tax data and sound research methods.
- Most smokers accept smoke-free policies and 70% want to quit smoking (National Cancer Institute). Most smokers can easily refrain from smoking for an hour or two. Surveys of more than 8,000 smokers in California, New York, Wisconsin, and Texas indicated most smokers do not stop patronizing smoke-free restaurants.
- More than half of all Americans choose smoke-free restaurants over ones that allow smoking (National Restaurant Association 1993).
- Furniture lasts longer and burn holes are avoided in tablecloths, carpets, and booths.
- Repainting ceilings and walls, and replacing window coverings yellowed by tobacco smoke is eliminated.
- Never have to buy or clean ashtrays again.
- Owners of restaurants that allow smoking could be liable if an employee develops an illness from breathing secondhand smoke (National Restaurant Association).
- The aroma of the food will smell appealing because it won't be disguised by tobacco smoke.
- Eliminates complaints about drifting smoke.
- Less waiting time for customers when one section is full. Reservations and seating is simplified.
- People with asthma, allergies, and other respiratory problems – including seniors – will become more loyal patrons.
- Parents concerned about protecting the health and safety of their children will more likely patronize restaurants.
- Nonsmoking food service workers have a 50-90% increased risk of lung cancer that is caused by restaurant tobacco smoke.
- Less sick leave caused by exposure to secondhand smoke.
- No more complaints from employees about having to work in the smoking section.
- Restaurants that allow smoking can have six times the pollution of a busy highway (Centers for Disease Control and Prevention).