



Benefits of a Smoke-Free Restaurant

- Appeals to the large majority of Minnesotans, smokers and nonsmokers, who prefer a smoke-free dining experience.
- Provides a healthier environment for yourself, your patrons and the employees who serve them.
- Decreases sick time of employees bothered by colds, sinus problems, asthma, and other respiratory problems triggered by secondhand smoke exposure.
- Limits your legal liability for harm caused by secondhand smoke to your employees.
- Reduces your responsibility for Workers' Compensation claims.
- Cuts your maintenance costs by eliminating burns to carpets, booths, tables and other furnishings.
- Gets rid of dirty ashtrays and ashes and butts on the floor.
- Allows you to negotiate with your fire insurance agent to lower your premiums.
- Takes advantage of the customer demand before legislation makes all your competitors smoke-free too.
- Keeps you from worrying that your bread and pastries will pick up smoke odor.
- Lets the aroma of the good food you work hard to provide prevail: say goodbye to that stale smoke smell.
- Does away with complaints from nonsmokers bothered by the smoke in your establishment.
- Makes seating easier; you won't have to worry about putting customers in the smoking or nonsmoking section.

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under a grant provided by the Minnesota Department of Health's Minnesota Youth Tobacco Prevention Initiative