

IMPLEMENTING SMOKE-FREE RESTAURANTS AND BARS

This handbook had been created through the combined efforts of health and hospitality industries to assist restaurant and bar owners in implementing smoke-free policies whether they are doing so in response to new laws or voluntarily.

Regardless of whether restaurant and bar owners favor or oppose new smoke-free laws, the handbook is designed to help make the transition as smooth as possible.

Experience has shown that those most knowledgeable on the many details of implementing a smoke-free policy are much more successful in making the change than those who “shoot from the hip” and therefore sometimes suffer a longer, counterproductive transition.

This handbook also includes lessons learned by restaurant and bar owners who have already gone smoke-free. With the number of cities and states going smoke-free increasing at such a rapid pace in this decade, their insight can make it easier for their peers who are just starting to make that transformation.

The handbook addresses all areas of concern in going smoke-free, but particularly focuses on customer and employee sensitivities, whether they are smokers or not.

A CD in the back pocket of this handbook contains artwork for making signage, and related materials that communicate the smoke-free policy.

This is the most comprehensive handbook of its type on smoke-free policy for the hospitality industry. We are confident that those who read and use it will overcome their angst and make the process of going smoke free a successful one.