

“We’ve received a tremendous amount of positive feedback from our guests that appreciate the fact that they know they can always come to any Ted’s Montana Grill, and they’re going to have a healthy, pleasant dining experience without having to worry about smoke at all.”

Randy McAdoo
Director of Purchasing
Ted’s Montana Grill



“You don’t have yellowing, you don’t have to clean as often, the draperies don’t smell or get discolored, so I think there’s some maintenance benefits by being smoke free.”

Frank Brigtsen
Owner and Chef
Brigtsen’s Restaurant, New Orleans, LA

Smoke-free Restaurants
*good for health
good for business*



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Going smoke-free is a big change that can make big improvements to the health of your patrons, your employees – and your business.

Secondhand smoke kills tens of thousands of non-smokers each year. It contains more than 4,000 chemicals, including at least 69 known to cause cancer.

To protect their customers and employees, more businesses are going smoke-free.

In fact, more than half of the U.S. population is now covered by smoke-free laws in restaurants, bars and other businesses. Economic studies show that smoke-free laws have not hurt sales or profits, and in fact, sales sometimes increase after businesses go smoke-free.

Across the nation, Zagat surveys have consistently found that restaurant goers are more likely to dine out when restaurants are smoke-free.

ZAGAT
SURVEY.

According to Zagat, America's top restaurants guide, 89% of Americans think restaurants should be smoke free.

“I stand here before you to say ‘It will be a decision that you are very proud of and there will be no economic hardship for you, I can almost guarantee it.’”

James McBratney
Owner
Jimmy Max, Staten Island, NY

