

RESTAURANT TIMES & HEALTH NEWS

In this Issue:

What makes good business sense?

Protecting yourself from liability, guarding your employees' health, and keeping your business safe.

GASP of Colorado (the Group to Alleviate Smoking Pollution) is a statewide nonprofit organization that promotes smoke-free policies, educates the public about the dangers of secondhand smoke, and publishes the *Colorado Guide to Smoke-Free Dining*.

Sources:

- ¹ National Restaurant Association, Feb. 12, 1993 memo
- ² *Journal of the American Medical Association*, Vol. 280, 1998, and Vol. 286 July 25, 2001
- ³ *New England Journal of Medicine* 329:1543, 1993, and *Consumer Reports*, 1995
- ⁴ Centers for Disease Control, BRFSS 2000
- ⁵ Centers For Disease Control, Science Vol. 208, 1980
- ⁶ National Fire Protection Association, 1998 Annual Report

11 More Smart Reasons Smoke-Free Policies Make Good Business Sense

Protect yourself from liability

1. Reduce the risk of lawsuits being filed by employees who become ill from working in the smoking section and breathing secondhand tobacco smoke.¹
2. Eliminate disability claims based on secondhand smoke exposure.¹
3. Prevent violations of the Americans With Disabilities Act that result from limiting access by people with respiratory problems who cannot patronize your establishment due to tobacco smoke pollution.

Guard your employees' precious health

4. Protect your most important assets — your health, the health of your employees, and the health of your customers.
5. Food service workers exposed to tobacco smoke have an increased risk of lung cancer and heart disease.²
6. Nonsmokers exposed to tobacco in a very smoky bar have ten times more NNK (a product of a tobacco carcinogen) in their urine than before their exposure to tobacco smoke.³
7. Reduce sick leave caused by exposure to secondhand smoke.
8. Attract more employees since 80% of all adults in Colorado do not smoke.⁴
9. End complaints from employees about having to work in the smoking section.

Keep your business safe

10. Restaurants that allow smoking can have six times the pollution of a busy highway.⁵
11. Reduce the incidence of fires. Smoking caused 4.5% of the 500 restaurant fires from 1993 to 1997 — resulting in \$7.2 million in property damage, six injuries, and one death.⁶

It Pays to Be Smoke-Free

Join 4,600 other restaurant employers who care. Call GASP for a free information packet about how to clear the air in your establishment. Smoke-free establishments receive a free listing on GASP's Web site plus a free link to their Web site.

Call GASP today at 303/444-9799, send an Email to info@gaspforair.org, or visit our Web Site: www.GASPforair.org.



Food for Thought

Trying to segregate tobacco smoke pollution in a restaurant is like trying to have a non-chlorinated section in a chlorinated pool. Tobacco smoke simply circulates through ventilation systems and drifts into other areas. Ventilation systems remove only a fraction of the cancer-causing chemicals in tobacco smoke and therefore cannot fully protect the health of restaurant & bar workers.

The Easy Way to:

- Keep your business safe
- Guard your employees' precious health
- Protect yourself from liability

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Published by GASP of Colorado
The Group to Alleviate Smoking Pollution
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Boulder, CO 80303

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TIMES & HEALTH
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