

Smoke free restaurants



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According to an article in Public Health News titled “ Number of Smoke-Free’ Restaurants Soars”, and published March 9, 1999, cigarette smoke contains over 4, 000 chemicals and exposure to environmental smoke or secondhand smoke is responsible for 1, 000 non-smoker deaths in Washington state each year. Listed below are some ideas that will help eliminate the problem of cigarette smoke ruining many meals in restaurants. In the past few years some public places have established their facilities as non-smoking out of respect of the customers health and enjoyment. Some examples are public transportation and public federal buildings. The customer respect issue regarding smoking needs to be adopted by all restaurants to avoid the nuisance of stale tobacco smells and tastes.

Once solution to eliminate this problem is to create all restaurants as non-smoking.

A second idea is to require all restaurants to install air purifier/cleaners. Non-smoking restaurants, enclosed smoking sections and required air purifier/cleaners offer different ways to eliminate dining in a smokey restaurant. Creating restaurants as non-smoking would avoid the problem of nicotine odors ruining many meals. The Onion, located in downtown Spokane, requires that all smoking be done in the bar area. The bar is separated from the main restaurant by a gate.

I ate lunch at this restaurant, and while I was there smoke from the bar drifted to my table and spoiled my lunch. The non- smoking policy is catching on in various public places and restaurants taking on the same policy would solve this problem of spoiled meals caused by cigarette smoke.

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Enclosed smoking sections is also a solution to smokey restaurants. Enclosed smoking areas have solved the cigarette odor problem for public Bing halls and I believe that it could also work for restaurants. Denny's restaurant has a little glass wall about 3x2 feet in size that separates the non-smoking section from the smoking section.

That wall does nothing to help smoke prevention in non-smoking areas. Keeping smoke in one room and clean air in the other would help me to appreciate and fully taste the food that is being served. The enclosed rooms would enhance the enjoyment for the food and show customers that restaurants have concern for the health and enjoyment of all customers. An air purifying system is also an option that reduces smoking odors and displays concern for customer satisfaction from the restaurant industries. Requiring restaurants, that choose to serve smokers and non-smokers, to install an air purifying/ cleaning system ensures cleaner air for the facility.

Angel hair pasta with shrimp and fresh tomatoes drenched in creamy garlic herb sauce is what The Olive Garden menu read.

Once I was served this appetizing entree I took a few bits and disappointment set in. Cigarette smoke from the bar wafted over to my table and engulfed my food. Kathy, my co-worker, became so upset with the smoke ruining her food that she complained to the manager on duty. The interruption and nuisance of cigarette smells in restaurants would decrease if cleaning equipment was installed. The purifying equipment cleans the air with such quickness that cigarette smells seem non-existent. But the best chance at restaurants changing their ways is to offer all available solutions.

If all restaurants become non-smoking, create enclosed smoking areas and/or install air cleaning systems this would create a cleaner, safer and healthier environment for all. In a survey conducted by the Tobacco & Health in Washington State Organization done in 1996 the outcome of adults favoring some sort of smoking restriction was 45% and 24% thought smoking should be strictly prohibited. I have a right to eat in a restaurant and enjoy my meals without environmental cigarette smoke ruining my food.