

“We all support health codes for restaurants. Why make an exception for the tobacco industry?”

TIM SMEEHUYZEN | OWNER
Smee's Place Bar & Grill, Indianapolis



“Even though the state restaurant association was fighting a smoke-free measure in our county,” Tim Smeehuyzen says, “I took my 160-seat Indianapolis restaurant smokefree in 2004.

“Smee's Place is an upscale, casual, neighborhood venue where people see familiar faces. I had \$8,000 worth of filter equipment going full blast, but these systems are costly to maintain and they're useless against tobacco's toxics.

“Finally, I had enough. We're closed on Sundays, so we washed the place down and cleaned the carpets twice. We opened smokefree that Monday and we've done 10% more business ever since.

“Look, we all know that health codes protect our customers and our industry's reputation. They're good for business in every sense. The same goes for smokefree measures covering hospitality.

“The only real difference? There's no pro-salmonella lobby battling other restaurant health standards. But, for its own business reasons, the tobacco industry fights smoke-free measures nationwide.”

Get the facts at TobaccoScam.ucsf.edu



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Again.

TobaccoScam is a project of Stanton Glantz, PhD, of the University of California School of Medicine, San Francisco, CA 94143-1390.

James Salzano