# Smokefree Outdoor Dining Policies Can Protect Customers from Toxic Tobacco Smoke Residue

In 2023, the Thirdhand Smoke Resource Center conducted a study of 10 restaurants in the City of San Diego with outdoor dining patios, 5 which allow smoking and 5 that do not.

## **Background**



Smoking leaves
behind toxic chemical
residue that contains
over 25 chemicals
listed under
California's Prop 65
that are known to be
hazardous to human
health, such as
nicotine and other
carcinogens.



The City of San Diego is the largest city in the County that allows smoking in outdoor dining patios.

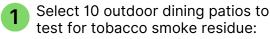
## **The Question**





Is there a difference in exposure to toxic tobacco smoke residue between smokefree outdoor dining patios and patios known to regularly allow smoking?

#### Methods





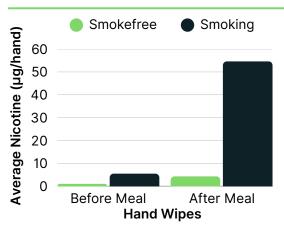
Smokefree Observed allowing smoking

Test levels of nicotine on the hands of 10 volunteers before and after they eat a meal at one of the restaurants' patios.

Test levels of nicotine on a table from each patio.



#### Results

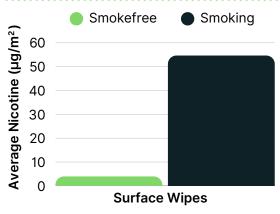


After testing the hands of 10 volunteers who ate at smoking or nonsmoking restaurants...

# 13x more nicotine



was found on the hands of volunteers who ate a meal in patio known to regularly allow smoking



Tables tested at outdoor dining patios known to regularly allow smoking had

# 14x more nicotine



than tables at restaurants with smokefree outdoor dining patios

### Conclusion

Restaurants observed allowing smoking exposed patrons to much higher levels of tobacco smoke residue. Some volunteer hand wipe results were comparable to the amount of residue typically found on children's hands who live with smokers.

Eating outdoors does not have to mean exposure to chemicals and carcinogens.



Smokefree outdoor dining policies can make outdoor dining safer for all San Diegans.

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