

SMOKEFREE OUTDOOR DINING

WHAT BUSINESSES NEED TO KNOW

In May 2016, Council introduced two new conditions on footpath permits to encourage more smokefree public spaces in Palmerston North.

This means, businesses that use Council owned footpaths to place tables and/or chairs will need to fulfil these conditions.



WHAT ARE THE PERMIT CONDITIONS?

Businesses who apply to use Council owned footpaths to place tables and/or chairs will need to ensure:

- 1. There are no ashtrays or similar devices in the area
- 2. Smokefree signage is displayed at all times.

While it is not a ban on smoking, the conditions are a part of Council initiatives to make Palmerston North smokefree so the city has a healthy community and contributes to Government's 'Smokefree 2025' goal.

Do the smokefree outdoor dining conditions apply to all businesses?

Not all businesses will be affected, only business owners who use Council owned footpaths to place tables and/or chairs. Businesses that use a privately-owned footpath in this way will not be affected.

Unaffected businesses are encouraged to seriously consider the benefits of declaring a smokefree outdoor dining space on their premises. In a survey conducted by independent researchers following the introduction of the conditions, a number of café and restaurant managers said a positive impact was smoke not drifting inside.

What are some tips for a smooth transition to smokefree outdoor dining?

Get your staff involved in the process, and make sure your staff know:

- > Why your outdoor areas are going smokefree;
- > The benefits of having smokefree outdoor areas;
- ➤ How to communicate with customers about going smokefree outdoors;
- > How to approach a customer who starts smoking and politely inform them that the area is smokefree.

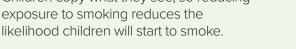
This is also a good opportunity to support staff members who want to guit smoking. Free local support is available from TOAM stop smoking support services by calling 0800 40 50 11 or email toam@tewakahuia.org.nz

BENEFITS OF SMOKEFREE OUTDOOR AREAS



It protects our children

Children copy what they see, so reducing exposure to smoking reduces the likelihood children will start to smoke.





It helps people quit

It creates a positive environment for those who have quit to stay smokefree. Most people who smoke want to quit. Exposure to smoking can trigger cravings and make it harder for those trying to quit.



It reduces litter

It means staff don't have to deal with ashtrays or cigarette butt litter.



Customers want smokefree outdoor dining

96.4% of people surveyed at recent local community events said they would be more likely, or as likely to visit outdoor dining areas if they were smokefree.



It creates a healthy environment for staff and customers

Protection from the harms of second-hand smoke and preventing smoke drifting inside. There is no safe level of exposure to second-hand smoke.



L-R Barista co-owner Gail Shirley with members of the Smokefree Reference Group, Julie Beckett (Te Whatu Ora: MidCentral) and Kerry Hocquard (Smokefree advocate)

BARISTA CAFÉ SUPPORTS SMOKEFREE OUTDOOR DINING

Award-winning cafe, Barista, is a locally owned and operated café and bistro in Palmerston North. Owners Steve Sayer and Gail Shirley bought the café 10 years ago and blended their experience in theatre and art to create the fresh, interesting, homegrown and healthy café we know today. We spoke to co-owner Gail about why they support smokefree outdoor dining:

Why was providing a smokefree outdoor dining space important to you?

"We want everyone to enjoy their meal, and it's not about excluding anyone but more about supporting those who want to reduce or quit smoking by removing the triggers. For someone who is on a journey to quit, the sight of ashtrays and people smoking, or the smell of smoke can sabotage their efforts."

What impact has smokefree outdoor dining had on your customers and staff?

"Initially we lost some groups, but lately I've seen a few returning to enjoy the social aspect and the coffee. Our staff are glad they don't have to clean ashtrays and when I'm singing, I appreciate not having smoke wafting in through the doors."

What advice do you have for other businesses who are yet to get on board with smokefree outdoor dining?

"Smokefree outdoor dining is an inevitable process and it's better to embrace it now as it's becoming the new norm. Council made the transition very easy by providing signage and suggesting where signage should be placed, and we didn't really need to do anything else".



SMOKEFREE SIGNAGE

Communicating with your customers is key to having successful smokefree outdoor dining areas, and displaying signage prominently in outdoor areas will ensure the message gets across.

If you're thinking about where to get signage to fulfil the permit conditions, there are a number of options available to you:

> Currently Council have a supply of signs which are available for free at present. There are three types of signs available:

DISPLAY SIGN 130mm 130mm 130mm 90mm Smokefree







- Signs are also available directly from Te Hiringa Hauora and can be ordered online. The majority of signs, including window sticker signs, are free.
- Alternatively, businesses can put their own personality into their signage by designing it themselves. Involving customers by running a design competition is another great way to raise awareness about smokefree outdoor dining.







