ScienceDaily Your source for the latest research news								
News	Articles	Videos	Images	Books				
Health & Medicine	Mind & Brain	Plants & Animals	Earth & Climate	Space & Time	Matter & Energy	Compu		
Science News				💣 Share 🛛 🖉 Blog 🔍 Cite				

Hazards from Secondhand Smoke in Bars and Restaurants

ScienceDaily (Feb. 18, 2010) — New research by the Oklahoma Tobacco Research Center (OTRC) shows that concentrations of secondhand tobacco smoke inhaled in smoking rooms of restaurants and bars are exceptionally high and hazardous to health.

See Also:

Health & Medicine

- Smoking
- Lung Cancer
- Staying Healthy
- Plants & Animals
- Soil Types
- Extreme Survival
- Microbiology

Reference

- Smoke
- Tobacco smoking
- Indoor air quality
- Emphysema

According to the study, which appears in the center's new report "Tobacco Smoke Pollution in Oklahoma Workplaces," the average particulate level measured in restaurant smoking rooms was beyond the hazardous extreme based on levels established by the U.S. Environmental Protection Agency. The level found in bars was even worse.

"These levels are exceptionally high and not healthy for the employees and patrons exposed to particles found in secondhand smoke," said Heather Basara, M.D., an industrial hygienist and lead investigator on

Tobacco smoke levels were evaluated based on measurements of very fine suspended particulates in the air, particles smaller than 2.5 microns, which come primarily from tobacco smoke.

the research.

Levels averaged 380 μ g/m³ (micrograms per cubic meter of air) in the restaurant smoking rooms tested, and 655 μ g/m³ in the bars. Restaurants with no smoking averaged just 26 μ g/m³.

The EPA scale ranks outdoor levels of particulate pollution as "unhealthy" at 66-150, "very unhealthy" at 151-250, and "hazardous" at higher concentrations such as the levels found in the Oklahoma restaurant smoking rooms and bars tested for this report.

Robert McCaffree, M.D., Co-Director of OTRC, said, "Secondhand smoke exposure is a serious health hazard, accounting for approximately 700 deaths a year in Oklahoma, mostly from heart disease -- including heart attacks -- and lung cancer. Even brief exposure is harmful. Because this exposure is readily preventable, business owners and public policy makers would be well-advised to act as soon as possible to assure smokefree environments for all public places and all indoor workplaces."

Ads by Google

Second Hand Smoking Facts Learn about the Effects of Smoking & Explore Different Ways to Quit

Health.com/Quit-Smoking

Lung Cancer Treatments

Chat online with an oncology expert about today's treatment options. CancerCenter.com/CareThatNeverQuits

The E-Ciqarette EXPOSED*

News 10 Warning. Do Not Try ECiq Until You Read This Special Report www.News10exclusive.com/Health

BBQ Wood Chips and Chunks

(1) Hickory, Apple, Oak, Cherry -We are in CT so shipping is cheaper www.BestBarbecueWood.com

Related Stories

Indoor Smoking Bans: Are They Creating Unhealthy Outdoor Zones For Secondhand Smoke? (May 23, 2007) — With the growing number of smoking bans in restaurants and bars driving smokers outside, researchers are hoping to find out whether secondhand smoke from smokers clustered outside these ... > read more

Workers In No-Smoking Restaurants Show

Lower Carcinogen Levels (July 1, 2007) — A new study compares the level of a tobacco-specific carcinogen in nonsmokers who work in restaurants that allow smoking with that of employees in restaurants that ban it. Restaurant workers exposed ... > read more

Secondhand Smoke Linked To Risk Of Tooth

Loss (Apr. 4, 2007) — A recent study that subjects with periodontitis who were exposed to secondhand smoke were more likely to develop bone loss, the number one cause of tooth ... > read more

Study Raises Concerns About Outdoor

Second-Hand Smoke (Nov. 19, 2009) — Indoor smoking bans have forced smokers at bars and restaurants onto outdoor patios, but a new study suggests that these outdoor smoking areas might be creating a new health ... > read more



New Bony-Skulled

Science Video

Just In:

Pavement Marki Going Too Fast

Structural Engine Technology

Fire Scientists E Environmentally

more science vi

Breaking New

Airlines, scientis split over impact ash

Iceland volcano spews less ash, boosting travel hopes

Cloudy skies del space shuttle's homecoming Volcanic ash

relentless as tremors rock Ice Microbes galore

Email or share this story: More	Ads by Google		
Story Source: Adapted from materials provided by University of Oklahoma.	Smoker Employee Rights Investigation of Termination & Discrimination Against Smokers www.cmht.com		
 Need to cite this story in your essay, paper, or report? Use one of the following formats: APA University of Oklahoma (2010, February 18). Hazards from secondhand smoke in bars and restaurants. <i>ScienceDaily</i>. Retrieved April 20, 2010, from http://www.sciencedaily.com MLA /releases/2010/02/100216140303.htm Note: If no author is given, the source is cited instead. 	Non-Invasive Treatment Smart. Safe. Fast. Precise. Now at Halifax Health. Learn more. www.halifaxhealth.org/AttackCancer Number of stories in archives: 84,416		
Find with keyword(s):	Search		

Enter a keyword or phrase to search ScienceDaily's archives for related news topics, the latest news stories, reference articles, science videos, images, and books.

seas; "spaghetti" mats Pacific more science news

In Other News ...

Iranian missile may be able to hit U.S. by 2015

European flights resume, new ash cloud on horizon

Citigroup posts best results in nearly 3 years

Obama administration subpoenaed in Fort Hood probe

U.S. to end military operations in Haiti on June 1

Toyota to pay \$16.4 million fine, recall Lexus SUV

Goldman trader takes time off; reform momentum grows

U.S. open to Iran nuclear fuel deal despite doubts

more top news

Copyright Reuters 2008. See Restrictions.

Free Subscriptions

... from ScienceDaily

About This Site | Editorial Staff | Awards & Reviews | Contribute News | Advertise With Us | Privacy Policy | Terms of Use Copyright © 1995-2009 ScienceDaily LLC — All rights reserved — Contact: editor@sciencedaily.com Part of the **iVillage Your Total Health Network**