



A Program of Washington County Health Partners

The Pennsylvania Clean Indoor Air Act Compliance Guide for Restaurants

What is it? Does the Law apply to me?

The Pennsylvania Clean Indoor Air Act limits smoking in many public places and has been in effect since 1989. The law applies to restaurants, defining a restaurant as “any eating establishment which offers food for sale to the public.” This law also applies to restaurants with bar areas.

What do I need to do?

If my restaurant has seventy-five (75) or more seats:

The restaurant owner or manager has to provide a non-smoking area large enough to meet the needs of their patrons.

Then the restaurant has to make sure that no one smokes in the non-smoking area by:

- **Posting non-smoking signs** that can be easily seen.
- **Arrange seating** so that smoking and non-smoking tables are separated.
- Verbally **ask smokers to stop smoking** if they light up at a non-smoking table.

If my restaurant has less than seventy-five (75):

The restaurant owner or manager can decide the restaurant’s smoking policy as long as:

- Restaurants which do not have a non-smoking area or are not smoke-free have to post signs at every entrance saying that there is no non-smoking section.
- Restaurants which choose to have a non-smoking area have to make sure their policy follows the requirements for larger restaurants.

Anyone who breaks the law by smoking in a non-smoking area set by employers can be given a civil fine of up to \$50.