

- To All Restaurant Owners Regarding Measures to Prevent Second-Hand Smoke -

“Facility for smokers” do not include facilities for eating, drinking, or playing

In accordance with the Measures to Prevent Second-Hand Smoke in the Revised Health Promotion Act, it is now a general rule that no smoking is allowed indoors in facilities, stores, etc. that are used by 2 or more people.

When installing a smoking area, a smoking room that meets the standards must be installed, and these regulations are specified for each type.

Regarding Type II facilities, including restaurants, you may install designated smoking rooms, designated heated tobacco smoking rooms, or smoking rooms (limited to certain dining establishments that meet specified requirements).

On the other hand, facility for smokers, such as cigar bars, which are primarily intended to provide a place for users to smoke, may install smoking rooms that meet the technical standards. Facilities whose primary purpose is for activities other than smoking, such as eating and drinking or playing games, do not fall under the category of facility for smokers and cannot install rooms for smoking purposes.

The differences between Type II facilities, including restaurants, and facility for smokers are as follows.

| | Restaurants (Type II facilities) | | | Facility for smokers |
|-------------------------------------|--|--|---|---|
| | Designated smoking room | Designated heated tobacco smoking room | (Some restaurants) | Smoking rooms |
| Smoking rooms that can be installed | | | Smoking room | |
| Facilities that can be installed | Type II facility (including restaurants) | Type II facility (including restaurants) | <ul style="list-style-type: none"> - As of April 1, 2020, existing restaurants - Seating area under 100 m² - Small and medium-sized enterprises or private management - No employees | <ul style="list-style-type: none"> - <u>The primary purpose is to provide a smoking area</u> - Facilities available for providing food and drinks - Face-to-face sales of tobacco (including traveling sales) - Does not primarily provide meals recognized as staple foods |
| Installation location | Part of the facility | Part of the facility | All or part of the facility | All or part of the facility |

■ Please note!

There have been multiple reports of some businesses recommending that restaurants become Facility for smokers by explaining that 'if you get a permit for traveling sales of tobacco, you can become a Facility for smokers (= remaining as a shop where smoking is allowed in all seating areas)' and acting as an agent for the traveling sales procedures.

As mentioned above, facilities intended for activities such as eating and drinking or playing games do not qualify as facility for smokers. Please note that even if you go through the procedures for traveling sales of tobacco, it does not mean that your facility qualifies as a facility for smokers, so please be careful. Permission for traveling sales is not permission for facility for smokers.

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