#SkiptheSlip Update: CRA's Matt Sutton discloses logistics behind switching to e-receipts

Banning paper receipts may seem like an easy solution to reducing litter in California, but some restaurants face costs of nearly $35,000 if they do not already have capable point-of-sale systems.

“It may seem like these electronic receipts are super commonplace and there is no question
that some restaurants use them and some businesses use them,” said the CRA's Vice President of Government Affairs, Matt Sutton. "But they are not widespread and it doesn’t change with a flip of a switch."

**FULL STORY**

**Opinion: Lowering the state’s legal BAC will ensnare casual drinkers**

Assembly Bill 1713 would reduce the blood-alcohol level (BAC) used to determine whether someone is legally impaired from 0.08 to 0.05. Will it actually reduce accidents or is it misguided legislation?

**Read more**

**Can restaurants really ditch disposables?**

The fundamental solution will require a much broader change in infrastructure, from the way consumers are taught to handle their disposables, to the collection and ultimate end life of that plastic spoon.

**Read more**

**Restaurant Leadership Conference**

Learn how to drive success by turning your guest feedback into sales. Join Merchant Centric at booth 206 of the Restaurant Leadership Conference, from Sunday, April 7, to Wednesday, April 10 at the JW Marriott Phoenix Desert Ridge Resort & Spa, Phoenix, AZ. Stop by and see real time feedback from your guests and your competitors guests.

**Learn More + Register**
Podcast: A Deeper Dive on Kids' Meals
How have children's menus changed recently in response to millennial parents' priorities?
Read more

In an era of excessive food waste, a plea to cut down your portions
Washington Post food critic Tom Seitsema makes the case for reducing restaurant portions to curb waste.
Read more

A great case for composting disposables
Seattle chain Taco Time uses all compostable food ware to prevent plastic contamination.
Read more

A California Michelin Guide may put the Capital City on the map
Will Sacramento see its dining scene elevated to the stars?
Read more

Webinar for Insurance Brokers: Health Benefits and Solutions for CRA Members
Learn about the health benefits, programs and solutions available exclusively to CRA members from the UnitedHealth Group. The National Restaurant Association and the CRA continue to work strategically with UnitedHealthcare® to help address the diverse healthcare needs of the hospitality industry.
Learn More + Register
Member Content: How to handle negative reviews

CRA member Bluewater Grill shares their protocol for positively responding to online comments. You may have had a bad online experience, but thankfully on Yelp and other forms of social media you can often turn the situation around with a thoughtful response!

HERE’S HOW
**Rock n' Roll: CRA Sacramento's 39th Annual Golf Tournament**

Registrations and sponsorships are available now! A portion of all proceeds from the tournament will benefit Restaurants Care, powered by the CRA Foundation.

[Read more](#)

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**News You Need to Know: Stopping merchants from going cashless**

In several parts of the country, policy makers have made it illegal for a business to not accept cash payments. San Francisco may become the next jurisdiction to prohibit businesses from being completely cashless.

[Watch now](#)

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**CRA Foundation: Where are they now?**

Kris Lara was a ProStart student from Southern California before he landed a job at Wayfare Tavern in San Francisco.

[Read more](#)

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**Board Member Spotlight: Buttercup Diner celebrates 30 years in business**

Benjamin Shahvar has hosted the CRA’s Legal Center Road Show, served as a CRA State Board Member and has celebrated 30 years in business.

[Read more](#)

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**CRA MEMBER BENEFIT**

Visit our partner page to secure your member booth discount for WFHE. See you at the show!

**NEW MEMBER DISCOUNT**

New CRA members receive the $99 introductory rate for their first year on workers’ comp insurance.

**FEATURED PARTNER**

Join the CRA Foundation for a day helping connect ProStart students with hospitality industry leaders.
## EVENT CALENDAR

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Check out other upcoming events and register here.