GOVERNMENT AFFAIRS

Department of Labor releases long-awaited overtime rule

If enacted, it would increase the current salary threshold at which managers could be eligible for overtime pay. How will this affect Californians specifically?

FULL STORY
2019 Restaurant Day at the Capitol
Join your industry peers and the CRA to advocate for California's restaurants as the #VoiceoftheIndustry. Watch the video for more information. Registration is open now!

Watch now

Stinging rebuke to proposal to lower legal Blood Alcohol Content to 0.05
Gary Richards, who is called Mr. Roadshow, has covered traffic and transportation in the Bay Area since 1992 for The San Jose Mercury News. This is his take.

Read more

What have wage hikes cost restaurants?
For most, a 3 to 9 percent jump in labor expenses in the last year, according to a new survey by tech supplier Harri.

Read more

Food and beverage legal round up
Recent legal news affecting the restaurant, food and beverage and hospitality industries.

Read more

Did you know that California is the largest producer of Hispanic-style cheeses?
Among the hundreds of delicious cheeses made with milk from California cows, you'll find a variety of versatile Hispanic-style cheeses like Queso Fresco, Oaxaca, Cotija and Manchego. See how Chef Brandi Key uses California Hispanic-style cheese to create a craveable Mexican Pizza at the Tasting Room in Houston, TX.

Watch now
El Pollo Loco unveils second rebrand in a year

The new logo, replacing one introduced a year ago, focuses the brand on the newly envisioned "L.A. Mex" identity.

Read more

Five mistakes leaders make about employee engagement

Engagement in its purest form is how much someone cares about their work, their co-workers and their organization. The path to caring is not paved with chili dogs and cornhole games.

Read more

New edible straws made from seaweed to serve as plastic alternative

Now that plastic straws are served solely upon request in California, restaurants continue to try unique materials in place of single-use plastics.

Read more

James Beard Foundation releases list of top women-led San Francisco restaurants

International Women’s Day was last Friday, March 8! Here is a roundup of restaurants led by women, serving up excellence.

Read more

CRA NEWS
CRAF: California ProStart Cup on March 15 + 16

The CA ProStart Cup is an electrifying event that puts high school culinary and hospitality management students to the ultimate test. Students from across the state can compete in three events: the Culinary Cup (3-course meal in 60 minutes), the Management Cup (pitch a new restaurant concept), and the Innovation Cup (new robot, app or software to improve restaurants).

FULL STORY

March 11, 2019

Should restaurants be held liable for outside food delivery drivers?

A new bill aims to treat third-party food delivery drivers as though they are contracted labor, making restaurants liable in cases when there’s a dispute over wages or worker’s compensation insurance.

CRA Board Member Kevin Fat to speak on the Sacramento Business Journal’s Business of Food + Agriculture panel

The Business of Food & Agriculture seminar will feature two panel discussions focused on this impactful and essential industry in the Sacramento region.
Read more

MEET OUR LEGAL PARTNER
Attend the upcoming Watching the Clock legal webinar, sponsored by Weintraub Tobin.

#CRASAC GOLF TOURNAMENT
Step onto the green with the Sacramento Chapter to benefit the Restaurants Care and ProStart.

MANAGEMENT SOFTWARE
Offering the most comprehensive and innovative all-in-one restaurant management software available for the restaurant industry.

EVENT CALENDAR

**KROST Seminar**
Restaurant Management: Operations, Systems + Financial Controls

**ServSafe Training**
Marina del Ray: ServSafe Food Protection Manager Certification

**Legal Seminar**
Managing March Madness by Fisher Phillips, LLP

**CRA Los Angeles Chapter**
Attend the Los Angeles Chapter Industry Mixer with fellow members and the Chapter Board
CHECK OUT OTHER UPCOMING EVENTS AND REGISTER HERE.