

CRA fights for natural gas cooking in federal court, + staff shortages just won't ease

MAY/17/2022

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# THE SOURCE



SERVING UP THE LATEST CALIFORNIA RESTAURANT NEWS

## GOVERNMENT AFFAIRS



### **Restaurants urge Ninth Circuit to revive challenge to Berkeley natural gas ban**

The CRA's fight against the city of Berkeley's ban on natural gas infrastructure continues in the Ninth Circuit court, where a panel of federal judges are determining whether the ban is preempted by federal law. Our attorneys have made a strong argument that the ban is preempted by the Energy Policy and Conservation Act (EPCA.)



### **Inflation triggers California's minimum wage increase in 2023**

California's minimum wage will rise to \$15.50 next year for all employers, an increase that is triggered by inflation levels. The trigger was put in place by the 2016 law that has increased the minimum wage steadily to \$15 per hour. It is already much higher in most of the state's major cities, which have their own local minimum wage. The CRA will continue to advocate for a variety of policies that can help offset costs since this unexpected wage spike adds to restaurants' challenges.

[Read more](#)



### **Restaurants are continuing to experiment with new tactics for attracting great employees**

With restaurants nationwide continuing to struggle with labor shortages as over two-thirds of operators cite labor availability as a key challenge, brands and operators continue to offer creative and attractive employment packages for prospects.

[Read more](#)



### **So. San Francisco: ServSafe® Food Protection Manager IN-PERSON Training & Proctored Exam**

Monday, May 23, 2022 9:00 AM - 4:00 PM  
California State law requires each food service establishment to have at least one employee who is certified in food safety and sanitation. This one-day session will review the key terms and concepts from the ServSafe textbook.

[Learn more](#)

# NATIONAL



## **Staff shortages, inflation threaten restaurants trying to rebound from pandemic restrictions**

The ongoing labor shortage isn't limited just to the U.S. In Canada, restaurateurs are taking the same steps that they have here in California: streamlining menus and closing altogether some days.

[Read more](#)



## **The National Restaurant Association Show: It's Great to Be Back**

More than two years after the COVID pandemic brought in-person events to a screeching halt, the National Restaurant Association's annual show is back this year, and longtime attendees can hardly wait.

"Being at the show is always a reminder of the depth and breadth of our industry. Restaurant and foodservice companies collectively employed 14.5 million people at the start of 2022 (a figure still well below the 15.4 million employed before the pandemic)." — Don Fox, CEO of Firehouse Subs and member of the NRA Board of Directors.

[Read more](#)



## Save up to \$4,000 on foodservice equipment with California FoodService Instant Rebates Program

Did you know qualifying companies can receive up to \$26,000 per employee in a tax refund through the new federal ERC rule? Businesses who have maintained their workforce and employees during the COVID-19 pandemic can qualify for this relief.

[Learn more](#)

## Online Alcohol Server Training.

**Fast. Convenient. Online. State Approved.**



## We'd love to meet you at the CRF Mixer San Diego

Calling all San Diego restaurant managers and owners! You're invited to join the California Restaurant Foundation for a free mixer on June 7 at Hangar76 in Oceanside. Enjoy networking, drinks, and appetizers. We'll also provide information on how your crew can access Restaurants Care, a free relief fund.

[RSVP Here](#)



## **ServSafe® Alcohol Responsible Beverage Service Online Training for California**

The Responsible Beverage Service (RBS) program is now being offered by the CRA. The training is required under new California law. In this week's video, Sabrina tells us the value of the training and all it provides, including teaching alcohol servers how alcohol influences behavior, and how to identify signs of intoxication.

To learn more and for a full set of compliance resources provided by the CRA, please use the following link <https://www.calrest.org/post/servsafer-alcohol-responsible-beverage-service-online-training-california>.

[Read more](#)

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### 2022 LA Chapter Elizabeth Burns Lifetime Achievement Award Gala

Each year, the Elizabeth Burns Lifetime Achievement Award recognizes an industry leader who has achieved notable success while also helping advocate for fellow restaurateurs.

[Read more](#)



### San Diego Chapter: 30th Annual Golf Tournament

Wednesday, June 22, 2022

9:30 AM - 5:00 PM PST

Enjoy a day on the course with 150 other industry operators and vendors, while enjoying some of San Diego's best food & drinks!

[Read more](#)



**THE EMPLOYMENT LIFE  
CYCLE: EEO COMPLIANCE  
FROM HIRING TO FIRING**



**SAN DIEGO/LA MESA:  
SERVSAFE® FOOD  
PROTECTION MANAGER**



**LEGAL CENTER ADVICE**  
Exclusive access to legal help

**FROM HIRING TO FIRING**

June 8, 2022  
10:00 AM - 11:00 AM PST

Learn the applicable laws and best practices to help restaurateurs reduce the risk of liability when they interview, hire, discipline, and terminate employees.

[Learn More!](#)

**PROTECTION MANAGER CERTIFICATION**

Monday, May 23, 2022  
9:00 AM - 4:00 PM PST

California law requires every food service establishment to have at least one employee who holds Food Protection Manager certification. Certification must be renewed every five years.

[Learn More!](#)

Members get one call of legal advice every month!

To set up a call with one of our legal partners, please call 800.765.4842 ext. 2743 or email [helpline@calrest.org](mailto:helpline@calrest.org).

[Learn More!](#)

## EVENT CALENDAR

**MAY**  
**23**

9:00 AM - 4:00 PM

San Diego/La Mesa:  
ServSafe® Food Protection  
Manager Certification  
(ENGLISH)

[More info](#)  
[Register](#)

**MAY**  
**23**

9:00 AM - 4:00 PM

So. San Francisco: ServSafe®  
Food Protection Manager IN-  
PERSON Training &  
Proctored Exam

[More info](#)  
[Register](#)

**JUN**  
**6**

9:00 AM - 4:00 PM

San Diego/La Mesa:  
ServSafe® Food Protection  
Manager Certification  
(SPANISH)

[More info](#)  
[Register](#)

**JUN**  
**8**

10:00 AM - 11:00 AM

CRA Legal Center Webinar:  
The Employment Life Cycle:  
EEO Compliance from Hiring  
to Firing

[More info](#)  
[Register](#)

CHECK OUT OTHER UPCOMING EVENTS AND REGISTER HERE.



**Educate Yourself**  
Partner Education Events



## WELCOME TO OUR NEWEST MEMBERS!

818 Restaurant Ventures, LLC dba Claudine Kitchen & Bakeshop | Rosie McCann's Irish Pub & Restaurant | Dok Bar & Restaurant | Chicken Foot Fine Foods LLC | Etcetera Wine Bar | Real Food Companies dba Scratch Bakery | Savvy Cellar Wine Bar & Restaurant | Testo Pepesto Italian Restaurant | Dajani Hospitality, Inc. dba The Ab Catering | Red Dot Restaurant Group dba The Red Chickz | Tesouri Sui Piatti LLC dba Il Sogno Italiano | Milt Enterprises, Inc. | Bottega Americano | Rosie McCann's Irish Pub & Restaurant

## WELCOME TO OUR NEWEST SERVICE PROVIDERS!

Sake High! | Sarkhosh Insurance Agency | sunday | Atmosphere | Bayley and Associates LLC | Boh Technologies | Grossmont Adult Ed | Law Office of Mansfield Collins | SMUD

## WELCOME TO OUR NEWEST MARKETPLACE PARTNERS!

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T 800.765.4842 • F 916.200.3453

621 CAPITOL MALL, SUITE 2000, SACRAMENTO, CA 95814

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