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# Alcohol beverage training deadline, + natural gas fight continues

Tuesday, August 23, 2022

## THE SOURCE



SERVING UP THE LATEST CALIFORNIA RESTAURANT NEWS

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### California

The mission of the California Restaurant Association is to be the definitive voice of the California foodservice industry.

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## **Gas restrictions continue; the CRA pushes back**

Cities in California and in other states have pursued bans on natural gas appliances at a feverish pace. The CRA filed a lawsuit against the city of Berkeley when it passed the first such ban in California – and we continue to pursue that case through the courts.

“Our hope is that the court will rule in our favor, and if they don’t, we will consider our options and perhaps appeal and pursue this further,” said the CRA’s President and CEO, Jot Condie. “If we have to go all the way up to the Supreme Court, we may.”

[Read more](#)



### **Restaurant run by robots to open in SF; plans nationwide expansion**

A fully-automated dining spot in San Francisco centers around a refrigerated container that offers customers many meal combinations. It was developed by a team of engineers who came up with the idea while in graduate school at Stanford University.

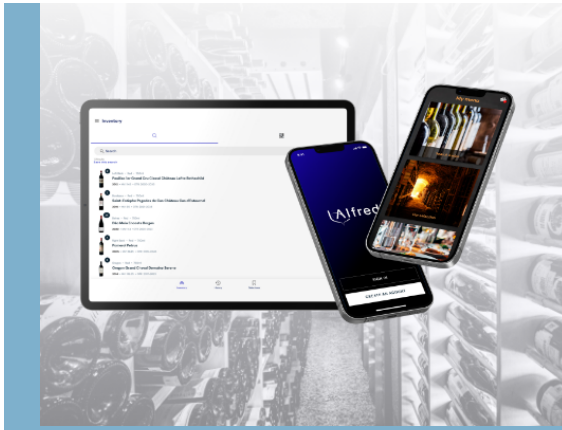
[Read more](#)



### **REMINDER: The deadline to complete the state’s new Responsible Beverage Service Training is fast approaching**

The CRA is aware that servers attempting to take the training have had difficulty with the state’s portal. As we have informed our members, the Department of Alcoholic Beverage Control has said they’ll take an educational approach toward businesses that have not yet met the requirement. The CRA partners with ServSafe to offer the training, but users must first register through the ABC’s portal.

[Read more](#)



### **Optimize your wine & spirits inventory management with Alfred**

Alfred's solutions for restaurants and hotels can improve productivity and increase profit through inventory management of wines and spirits, as well as a restaurant's customer experience through a Digital (or printed) wine list and digital menus.

**[Book a demo](#)**

## National



### **National Restaurant Association: Restaurants Endure Weaker Business Conditions as Economic Pessimism Grows**

“Consumers are watching prices rise faster in grocery stores than they are in restaurants and see an increased value in spending their food dollars in restaurants. However, the moderate menu price increases aren’t balancing the surging input costs, and this is forcing operators to cut hours, change their menus, postpone expansions, and reduce third-party delivery,” said the National Restaurant Association’s President and CEO, Michelle Korsmo.

**[Read more](#)**



### **Lower-income households cutting back on restaurant outings**

An overwhelming majority of lower-income households are eating meals and snacks at home, and 40% of adults in those households say eating healthier foods is proving cost-prohibitive.

**[Read more](#)**

2022

CRF SCHOLARSHIP RECIPIENT



“ Thanks to your support, I will be the first in my family to obtain a college degree. Growing up in a less privileged community has not only offered financial and academic challenges, but has also helped me realize the value of a college education. ”

KEVIN

Cal State Long Beach



**CA Restaurant Foundation Awards \$130,000 in Scholarships**

This year, 44 deserving students will be awarded a total of \$130,000 in co-branded scholarships! Since 1981, CRF has provided scholarships to those pursuing degrees in Culinary Arts, Hospitality Management, Food Science, and more.

[Learn more](#)

**AUG 28-30, 2022**  
Los Angeles Convention Center  
[WESTERNFOOEXPO.COM](http://WESTERNFOOEXPO.COM)



**EXHIBIT** at the Event that **CONNECTS YOU** with the California Restaurant & Foodservice Industry

**WHERE THE LEADING FOODSERVICE PROFESSIONALS GATHER FOR PRODUCT SOURCING**

*click to learn more*

**CRA Live Trainings @ the 2022 Western Foodservice + Hospitality Expo**

**AUG 28**

8:30 AM - 4:30 PM

**Los Angeles: ServSafe® Food Protection Manager Certification (SPANISH CLASS & EXAM)**

[More Info](#)

**AUG 29**

8:30 AM - 4:30 PM

**Los Angeles: ServSafe® Food Protection Manager Certification (ENGLISH CLASS & EXAM)**

[More Info](#)

[Register](#)

[Register](#)

**AUG 30**

8:30 AM - 12:30 PM

**Responsible Beverage Service Training - Special Session at Western Food & Hospitality Expo**

**More Info**



**HERE'S TO THOSE WHO IMAGINE MORE**

We support the California Restaurant Association and salute the entire restaurant industry for your perseverance and adaptability these past two years. All of you have helped change the game for our industry to keep it moving forward.

**CohnReznick's Hospitality Team**

## CRA News



**PAYCHEX®**

## **The Employee Retention Tax Credit Program Has Closed But Businesses Can Retroactively Claim Credit – 12 minute read**

For employers who qualify, including borrowers who took a loan under the initial PPP, the credit can be claimed against 50 percent of qualified wages paid, up to \$10,000 per employee annually for wages paid between March 13 and Dec. 31, 2020.

[Read Now](#)



### **A lot at stake with days to go in legislative session**

The State Legislature has just days to make a final decision on hundreds of bills. There are many that the CRA is working for – and many we are working against. That includes AB 257, the bill that directly targets counter-service restaurants by allowing an unelected “sector council” – rather than elected representatives – to make workplace rules for these establishments. The bill’s proponents claim that this segment of the restaurant community has higher rates of workplace violations. However, the state’s own enforcement data says otherwise.

**Watch now**



### **Help for F+B Workers Affected by Wildfires**

If you know a food and beverage worker in California who is facing loss of wages as a result of damaged or destroyed restaurants due to wildfires or the loss of a home, please have them apply for a grant from Restaurants Care. All grant applications are submitted online [here](#). The application is in English and Spanish.

**Apply now**



**Get Certified In-Person for the Required Responsible Beverage Service Training**

San Francisco Wine School is hosting a special in-person training for the required RBS training at the Western Foodservice & Hospitality Expo. The deadline is fast approaching on 8/31/22 to get certified for all alcohol servers and managers. All registrants will receive free show admission as well!

**[Learn more](#)**



**San Diego September Restaurant Week**

The 20th Annual San Diego Restaurant Week returns Sunday, September 25 through October 2! Get registered today.

**[Learn More](#)**

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## Event Calendar

**AUG 28**

3:30 PM - 4:15 PM

**Legal Center Live @ the Western Food  
Hospitality Expo**

**[More Info](#)**

**[Buy Tickets to the Expo](#)**

**AUG 29**

8:30 AM - 4:30 PM

**Los Angeles: ServSafe® Food Protection  
Manager Certification (ENGLISH CLASS &  
EXAM)**

**[More Info](#)**

**[Buy Tickets to the Expo](#)**

**AUG 29**

12:30 PM - 1:15 PM

**Legal Center Live @ the Western Food  
Hospitality Expo**

**More Info**

**Buy Tickets to the Expo**

**AUG 29**

8:30 AM - 4:30 PM

**Los Angeles: ServSafe® Food Protection  
Manager Certification (ENGLISH CLASS &  
EXAM)**

**More Info**

**Buy Tickets to the Expo**

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