AUGUST/13/2019 VIEW THIS EMAIL IN YOUR BROWSER

THE SOURCE

SERVING UP THE LATEST CALIFORNIA RESTAURANT NEWS

GOVERNMENT AFFAIRS

California adopts emergency regulations for wildfire smoke exposure

In advance of the California fire season, the Department of Industrial Relations now requires employers to determine if employees working outdoors (such as on patios) would be exposed to high particulate matter. Businesses that may be affected should have a point person on staff and a plan in place.

FULL STORY

California privacy law sets national agenda as federal talks fizzle

As a federal privacy law falters, the California Consumer Privacy Act (CCPA) is getting national notice. The business community thought there would be time to alter problematic issues in the bill, but the deadline for compliance is January 1, 2020.

Read more

Could single-use plastics actually be best for the environment?

Despite all of the recent bans on single-use plastics, some studies show that available replacements aren't necessarily better for the environment. In fact, they may actually be worse than single-use plastics as they disintegrate more slowly.

Read more

Did you know California is the nation's largest producer of Hispanic-style cheeses and dairy products?

Watch how Chef Akhtar Nawab turns traditional Mexican dishes inside out.

See video

INDUSTRY NEWS

Working Lunch podcast: How restaurants can cope when tragedy comes to their doorstep

Unfortunately, violence sometimes occurs at business locations. How they respond is important, as well as what they do to help retain employees on a day-to-day basis.

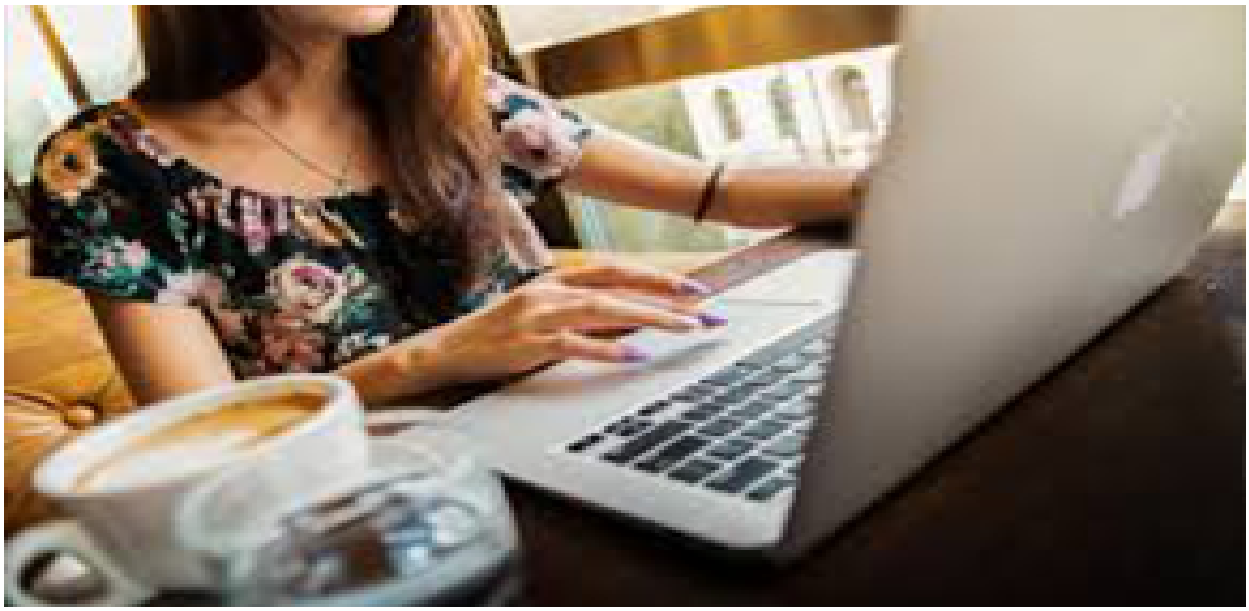
Listen now

Restaurants sidestep delivery fees with enhanced carry-out programs

Online carryout orders, which are up 279% in the last five years, give consumers a convenient, friction-less ordering experience without the added fees.

Read more

CRA NEWS



Member Content: 15 tips for how to use Facebook ads for restaurants

CRA member Toast has put together a guide to restaurant marketing on Facebook. Read on to learn how you can save money on your advertising budget and attract more guests by using Facebook ads and taking a smart, targeted approach.

FULL STORY

News You Need To Know: Bill to extend alcohol hours gets another look

A bill that would let select California cities extend alcohol service hours later into the night will be in the hands of Gov. Newsom this year. Sabrina takes us through the finer points of this bill, which is often misunderstood.

Watch now

Partner Content: Vacation time under California law

This Friday's Five from legal partner Anthony Zaller reviews five issues on vacation policies that can create traps for employers operating in California.

Read more

ServSafe
National Restaurant Association

WFHE EDUCATION

ServSafe Food Protection Manager Certification classes. **English** and **Spanish** sessions during WFHE.

WFHE EDUCATION

A Scott Blanchard Seminar: Great Management is the Biggest Contributor to Restaurant Success!

COMING THIS FALL!

Annual Fresno Chapter golf tournament at the Copper River Country Club. Register now!

EVENT CALENDAR

AUG 16 — **Sacramento**
ServSafe Food Protection Manager Certification
More info
Register

AUG 19-21 — **Newport Beach**
ProStart Multi-Day Educator Conference
More info
Register

AUG 19 — **Woodland Hills**
KROST Seminar: Restaurant Management: Operations, Systems + Financial Controls
More info
Register

AUG 25 — **Los Angeles**
LA Chapter: Exclusive Restaurant Mixer with Restaurants Care
More info
Register

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