

THE SOURCE



SERVING UP THE LATEST CALIFORNIA RESTAURANT NEWS

GOVERNMENT AFFAIRS



Labor Board sides with McDonald's in landmark union case

A ruling from the National Labor Relations Board has determined that McDonald's should not be held liable for its franchisees' labor practices. The decision may come as a relief to other chains as well. It's at least the second big labor-related win for McDonald's this year. Earlier, a court ruled that the company is not a "joint employer."

FULL STORY



California regulators clear way for natural gas bans to take effect

The fight over natural gas use in California is playing out on multiple fronts: at the state level, by cities, and now, in courts. In spite of at least two separate lawsuits filed over the last few weeks, state regulators have just made it easier for cities to ban the use of natural gas.

[Read more](#)



San Diego halting enforcement of controversial ban on foam containers

Rather than continue to move ahead with a controversial ban on foam containers, city officials in San Diego say they've decided to conduct an environmental analysis, known as an Environmental Impact Report. The decision is a result of a lawsuit filed by the California Restaurant Association.

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2-day workshop led by Facebook's former head of internal ads & business product training

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INDUSTRY NEWS



After 71 years in business, legendary East Bay restaurant to close

With rent prices so high and no one in the family willing to keep the restaurant, the Hayward Ranch, which opened in 1948, will close New Year's Eve. The owner's daughter Katerina Sarantakis said, "It's really a shame, because there's a lot of history here."

[Read more](#)



Haight's long-running Blue Front Cafe strips its hours, citing economic pressures

In another example of the effect of third-party delivery on longtime restaurants, San Francisco restaurant Blue Front Café is slashing its hours. The owner cites high delivery fees as well as ongoing neighborhood construction as problems.

[Read more](#)



Business Fitness 2.0, January 14-16:

Our Business Fitness workshops are created with restaurant operators in mind! New, updated content will keep you ahead of the curve, prepared for an ever-changing consumer landscape and freshened up on tools/systems to drive success. Let us share our knowledge with you to help achieve prosperity in this New Year!

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CRA NEWS



Updated Industry Insight: Service charges definition and guidelines

On October 31, 2019, the California Court of Appeals for the First Appellate District, Division Two in San Francisco ruled that an employee of a banquet catering company could proceed with a proposed class action claiming the company violated state law by distributing a 21 percent service charge added to customers' bills to managerial workers who did not serve food and drinks. The court's holding is broad enough to suggest that unspecified service charges imposed by hotels, banquet facilities, conference halls, event centers and similar businesses may have to be paid to employees providing the service.

FULL INDUSTRY INSIGHT



News You Need to Know: Service charges must come with disclosure

An appeals court recently determined that a service charge can be a tip. The case is ongoing, but for now, if you add a service charge to the guest check or to a catering contract, you must either make sure all those dollars are going to the service staff or you must disclose to the customer that the funds are not going to the service staff.

[Watch now](#)

Whenever disaster strikes, restaurants and their workers give time and meals to those in need

During this season of giving, help us help them in their time of need. Restaurants Care provides grants to restaurant employees facing unforeseen crises, like the wildfires that devastated California this year and last.

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