

THE SOURCE



SERVING UP THE LATEST CALIFORNIA RESTAURANT NEWS

GOVERNMENT AFFAIRS



Many low-income Californians don't use credit cards. Should stores be required to accept cash?

Advocates for low-income residents say people who don't bank or use credit cards should still be able to purchase goods and services. California is the latest jurisdiction in the country where businesses may soon be prohibited from being cashless.

[FULL STORY](#)



California introduces law to stop delivery apps screwing over restaurants

Third-party food delivery is expected to grow, and yet, it is rife with problems. AB 2149 would require the apps to get permission from restaurants before listing a menu or brand on their platform. It would also require the apps to loop restaurants into important information about the customer. Read the news release [here](#).

[Read more](#)



Bill targets single-use plastics in push to make manufacturers responsible

New federal legislation would require the manufacturers of single-use products to collect them and recycle them. One of the authors is Rep. Alan Lowenthal (D-CA), whose state has seen a severe lack of recycling infrastructure.

[Read more](#)



Navigating a New Course for Food & Beverage

F&B establishments are driving growth in retail real estate and are essential to the consumer's shopping experience. Wolfgang Puck and other industry trailblazers will share what concepts are on the rise in the food sector.

Registration discount for restaurant owners/employees.

[Register now](#)

INDUSTRY NEWS



La Cocina will introduce its women-led food hall with a week of splashy dinners

Every March for the past three years, La Cocina — the Mission District’s women-, immigrant-, and POC-focused kitchen incubator — has held a week’s worth of prix fixe dinners that pair up-and-coming chefs currently enrolled in La Cocina’s program with an established Bay Area star chef.

[Read more](#)



Denny’s CEO: Consumers drawn to innovation

Denny’s CEO John Miller said he sees consumers craving innovation. To him, it’s not about what’s already available, but the focus is more on the higher culinary standards restaurants can bring to traditional items.

[Read more](#)

Southern California Food Industry Conference – 2050: Future of Food Through Technology

March 5, 2020, Hyatt Regency Orange County. Hear experts discuss the future of food. Speakers include Dr. Robin Lougee, Industrial Research, IBM; Dr. Hamed Faridi, McCormick Company; Dr. Jose Ordovas, Nutrition and Genomics Center, Tufts University; Dr. Eric Decker, Univ. of Massachusetts.

Visit our website for a full list of speakers, topics and to register. Full Day \$125.00.

[Learn more](#)

CRA NEWS



Partner Content:

Did you know that 550,000 Americans every year have their first heart attack?

Making small changes can help prevent heart problems—and these tweaked habits can add up over time. Focusing on heart-health strategies, like opting for wholesome veggies and fiber-rich whole grains at the grocery store, adding mini workout breaks to your calendar or even controlling your breathing when stress builds up, can make a significant impact on your overall health. Learn more heart-health strategies to incorporate into your daily routine this February for heart month—and to continue all year long.

[LEARN MORE](#)



News You Need to Know: Bill would improve third-party delivery

AB 2149, a bill just introduced by Asm. Lorena Gonzalez, D-San Diego, would be a big step toward improving third-party food delivery for restaurants and their customers. It does two things: require the delivery apps to loop the restaurant into important customer information and require the apps to get permission before they list a restaurant's brand or menu on their platform.

[Watch more](#)



Partner Content: Workplace safety is the next focus in the #EmpowermentEra

Employee safety has always been important, but the recent public shaming of allegedly hazardous workplaces reveals that the public's disdain for companies that provide unsafe environments for their employees is increasing. No longer can you ignore the public cries to eliminate or minimize occupational hazards.

[Read more](#)

CIA BEV PRO SUMMIT for ERAGE FESSIONALS



CIA SOMMELIER SUMMIT MAR. 01-03

Get \$70 off registration with
bevproreferral

LIGHT UP YOUR APPETITE MAR. 30-APR. 01

\$30 off tix to F&B Innovation
Conference in Las Vegas with
code **CRA30**.



CRAVE THE DATES FEB. 23-29

Join us for a mouthwatering week
where talented chefs + restaurateurs
offer culinary masterpieces.

EVENT CALENDAR

FEB

Long Beach

23

Dine Out Long Beach
Restaurant Week Begins

[More info](#)
[View website](#)

FEB

Online

25

Restaurant Day at the
Capitol Training Webinar #1

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

FEB

Los Angeles

24

Restaurant Industry Forum:
Service Charge Models

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

MAR

Fresno

01

March Match Up

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

CHECK OUT OTHER UPCOMING EVENTS AND REGISTER HERE.



Educate Yourself
Partner Education Events





CALIFORNIA
RESTAURANT
ASSOCIATION

CALREST.ORG



T 800.765.4842 • F 916.447.6182

621 CAPITOL MALL, SUITE 2000, SACRAMENTO, CA 95814

Copyright © 2020. All rights reserved. [Privacy Policy](#)

ADVERTISE

BECOME A MEMBER
