

MAY/19/2020

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THE SOURCE



SERVING UP THE LATEST CALIFORNIA RESTAURANT NEWS

CALIFORNIA



California's new coronavirus dine-in guidelines spell big shifts for some restaurants

The state's new guidelines, to which counties can add their own restrictions, were released last week, and will take some getting used to.

"Having servers wearing face masks and having people standing outside and not milling around at the cocktail lounge or bar waiting for their table—it's just going to be very different,"

President and CEO of the California Restaurant Association, Jot Condie, said. “There’s going to be a lot of iteration and testing and adjusting going on with our industry. It’s going to be a new world. It’s almost like landing on the moon.”

See also the modified benchmarks that counties must meet before they can reopen:

California’s Roadmap for Counties

FULL STORY



Opinion: Six things the Legislature can do to help California recover from economic devastation

The COVID-19 pandemic has devastated the California economy, especially public-facing businesses. That said, instead of imposing new burdens on employers, the key is to alleviate financial pressures so they can recover and rebuild the workforce.

[Read more](#)



Opinion: Rules stifling businesses must be reconsidered

Gov. Gavin Newsom has issued an executive order that will sharply increase the cost of workers’ compensation insurance. It creates a rebuttable presumption that any essential workers who contract COVID-19 must have been infected while at work.

[Read more](#)



EMPLOYERS: Create a Culture of Safety in Your Restaurant

Successful restaurants provide a consistent experience for guests, who expect quality service, quality food, and a fair price. While these well-developed systems drive financial success, so does occupational safety. Be sure you are incorporating occupational safety into your existing daily checklists and operational procedures. Protect your employees and your financial success.

[Read more](#)

RESOURCES



On Demand ServSafe - Free Reopening Guidance Training Video

The nation's leader in food safety training, released ServSafe Reopening Guidance: COVID-19 Precautions, the third video to help restaurant and foodservice employees learn best practices to employ during the coronavirus outbreak.

[Register today](#)



Virtual Summit: Responding to new workplace risks and evolving employee and customer expectations

Join HUB's virtual summit for perspectives and guidance on how to move forward in the midst of uncertainty. This complimentary summit is intended for business executives and HR leaders who are looking for both practical guidance for today and forward-looking perspectives for tomorrow.

[Explore sessions](#)



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YOUR RESOURCE CENTER
Coronavirus (COVID-19)



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CRA NEWS

Emily Kinney x RESTAURANTS CARE



Join BMI songwriter Emily Kinney on Instagram Live for a special performance benefitting Restaurants Care

instagram: @emmykinney

DAY: MAY 23RD

TIME: 2:00 PM (PST)

TO DONATE:

TEXT RESTAURANTS20

TO 71777

The Walking Dead star to sing for Restaurants Care on Saturday, May 23 at 2 PM

Join BMI artist and actress Emily Kinney, from AMC's hit show, The Walking Dead, for an Instagram Live special performance benefitting Restaurants Care! Tune in Saturday, May 23 at 2 PM on her Instagram @emmykinney and donate by texting RESTAURANTS20 to 71777 after her performance. Donations will go towards restaurant workers affected by COVID-19.

MAKE A DONATION



News You Need to Know: State makes changes to reopening benchmarks

State officials have modified the benchmarks that counties must meet before they can reopen. An earlier set of benchmarks were vocally opposed by



Boost beverage sales on Friday

Join America's Toast on Friday nights and offer your guests a meal and beverage so they can toast the workers for whom we're most grateful. Every restaurant can participate in the way that best fits their

officials in multiple counties who said meeting the requirements would be too difficult, potentially delaying reopening by many months. However, we don't yet know what counties think of the modified metrics, which were released by the state Monday. More than 20 counties moved further last week into the second stage of reopening, which means restaurants have opened, too. See that list [here](#).

Also in this week's video, Darla tells us about the CRA's response to "right to recall," a policy that dictates which of your employees you can hire back first.

Watch now

concept to reinject their brands and beverage sales into Friday-night dining on Instagram with @AmericasToast.

Learn more

BUSINESS RESOURCES



SPECIAL OFFER

Free barrier & guard quotes, 250 face shields free with purchase!

WHAT YOU NEED TO
KNOW ABOUT THE
CORONAVIRUS. VISIT
CRA'S RESOURCE PAGE.

CORONAVIRUS RESOURCES

Visit our resources page to stay up to date on announcements, CRA webinars, restaurant relief, and state and local restaurant restrictions.

KEEP YOUR RESTAURANTS SAFE



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UPCOMING WEBINARS

MAY

20

11:15 AM - NOON PST

Technomic: Off-Premise Shift

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

MAY

21

10 AM - 11 AM PST

The Whistleblower
Complaints and COVID-19

[More info](#)
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MAY

21

10 AM - 11 AM PST

Employer Hot Topics Q&A

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MAY

22

10 AM - 11 AM PST

Road to Profitability:
Financial Check-up for your
Reopening

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