Investigation: Delivery drivers caught grubbing on food orders

A TV crew from CBS Los Angeles caught delivery drivers helping themselves to food orders before delivering them. How to solve this problem? An LA County Supervisor suggests that restaurants seal the packages before they go out the door.

If you're a CRA member, we have a free roll of stickers for you to use to seal your to-go orders. Contact Kim Joy to make sure your customers receive safe food.

FULL STORY
**A titanic battle over work looms**

Get ready for an epic battle on the 2020 ballot, and no, we're not referring to the presidential election. This is about California's so-called “gig workers.” Uber, Lyft and others who want their employees to remain independent contractors have filed their promised ballot initiative, which aims to undo a new California law that would reclassify those workers as employees. Three companies have each pledged $30 million toward this fight.

Read more

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**Fees, taxes, red tape**

In a letter to KQED, the San Francisco Bay Area's public broadcasting station, bar owner Ben Bleiman sounds a loud alarm bell.

“I've owned ten bars and restaurants in SF for more than a decade,” Bleiman wrote. “And, I need you all to hear me: We are dying.”

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World Vegan Day 2019 Statistics: Plant-based diets on the rise in the US

Last Friday was World Vegan Day, and some of the related news coverage shared eye-opening statistics about the huge interest in plant-based eating among millennials. If you're not sure of the right steps to take to explore or add vegan dishes to your menu, Restaurant Insider has some ideas, here.

Read more

Things to do in wine country once the fires are out

Restaurants in Northern California have faced damaging power outages on top of smoke and threat from wildfire. At the same time, many have been out in their communities feeding first responders and evacuees. They could use some love from their customers in return.

Read more

Do you have qualifying coverage? Do your employees know?

Under the new CA mandate, those who fail to maintain qualifying health insurance coverage could face a financial penalty unless they qualify for an exemption.

Learn more about what you need to do as an employer.
Ask CRA:
I have an employee who works in the kitchen, but also has a janitorial company. He wants to clean my restaurant after his shift via his janitorial company as a 1099. Given that he is an employee of mine, are there any issues with using him as a 1099 for janitorial?

CRA Helpline: While it is not common, it is possible for a worker to be both an employee for one purpose and an independent contractor for another. If the worker has an established janitorial company and services other clients through that business, that worker may also be able to service your business as an independent contractor. This is because the janitorial work is outside the scope of restaurant's core business of providing food and service to customers. In order to properly classify the worker as an independent contractor, he or she would also need to be free from the company's control while...

FULL ANSWER
Unemployment benefits available to workers impacted by wildfire

People who've lost jobs or work hours because of a wildfire or related weather conditions can apply for unemployment benefits. Also, an update on the Fair Work Week Ordinance in LA: It will regulate the scheduling of employees' work hours and applies to grocers and retailers – not restaurants – but many CRA members have had questions about it.

Watch now

workplace safety audit

Before OSHA arrives to do a workplace inspection, make sure you have your safety systems in order. That way, you'll not only avoid costly fines, but potentially avoid workplace injuries as well.

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<tr>
<th>Nov 08</th>
<th>Nov 14</th>
</tr>
</thead>
<tbody>
<tr>
<td>San Diego</td>
<td>Fresno</td>
</tr>
<tr>
<td>Restaurants Salute to Service</td>
<td>R.I.P.E. Educational Breakfast</td>
</tr>
</tbody>
</table>

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Legal Seminar: Holiday Party Dos and Don'ts
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