California

Los Angeles sets record temperature as scorching heat wave wallops Southern California

California continues to battle scorching temperatures and wildfires. Beyond making outdoor dining difficult, there is worry over power outages and health risks associated with extreme temperatures.

FULL STORY
Limited Indoor Dining Can Return to Orange County Today

The news is a mix of good and bad for restaurants. They can reopen indoor dining, but at only 25% capacity.

Read more

Restaurant owners share grim outlook over sustained lockdown

A group of Fresno restaurant owners held a rally to discuss the future of their businesses, which doesn't include reopening indoor dining soon.

Read more

Legislature narrowly rejects nation's toughest restrictions on plastics

Had the bills passed, many of the single-use products available to restaurants today would be eliminated from the market in the future, and the grocery industry would have gotten more favorable treatment than community restaurants.

Read more

Newsom's third try on COVID-19

California Gov. Gavin Newsom’s is making his third major attempt to strike a balance between fighting COVID-19 and protecting the economy.

Read more

You take care of your community. We help take care of you.

Exclusive members-only pricing on medical, dental, vision, disability, life and critical illness benefits.

Learn more
As food deliveries boom, so do ghost kitchens

Restaurateurs give up considerable control over how their meals are produced and sold when they decide to team up with a ghost kitchen, but the pandemic has made this idea more attractive.

Read more

Opinion: Two critical elements of a post-pandemic recovery for full-service restaurants

The coronavirus pandemic has created such a dire financial situation for restaurants that most restaurateurs today can't think past the next few weeks or few months, but business consultants and product developers do. And, one of them thinks that some of the changes restaurants have undergone over the last few months are here to stay.

Read more

The Next Level of Sanitation for your ice machines! Manitowoc NXT Delivers.

Follow the link to savings on Manitowoc's exclusive, next levels of sanitation including Luminice II. Luminice II creates "active air" by recirculating the air inside the ice machine food zone over a UV light. This "active air" passes over exposed food zone components to inhibit the growth of yeast,
bacteria, and other common microorganisms.

Learn more

YOUR RESOURCE CENTER
Coronavirus (COVID-19)

On September 15 from 1 PM - 2 PM PT, LivingWorks Suicide Prevention will be hosting their first-ever virtual Youth Summit open to California students in grades 7-12. The online summit will feature performances by popular singers and influencers, along with speaker segments raising awareness for suicide prevention. Know a student who would benefit from this program?

To get the access password, email communications@livingworks.net and then have them join us at www.LWyouthsummit.com on Tuesday the 15th!

Learn more

CRA NEWS
For Members:

**NOW OPEN! CRA Marketplace**

The CRA Marketplace is now open and serves the needs of restaurants across California. Members receive exclusive discounts and all purchases, in turn, support the restaurant industry.

**VISIT THE CRA MARKETPLACE TODAY**

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**News You Need to Know: Bills move to Governor’s desk**
As they wrapped up their legislative session,

**September is suicide prevention month**
Suicide is preventable. That’s why Restaurants Care has teamed up with
state lawmakers sent Gov. Gavin Newsom many bills for his signature, so the CRA’s government affairs team is now lobbying the governor’s office on the bills with the most impact to restaurants. Unfortunately, the legislature adjourned without addressing numerous critical issues, including the restaurant crisis. So, we also continue to call for a special session to bring legislators back to work on the issues raised to date by the CRA including liability and rent relief, tax credits for expenditures related to the false re-openings, and a meaningful hiring tax credit.

Watch now

LivingWorks Start to bring a simple, online suicide prevention training to you and your colleagues. A donation of $5 will be made to Restaurants Care for every training when you click above & use this code: ORG039.

Don’t forget to sign up for our wellness webinar this Friday at 9:30 AM.

Learn more
## UPCOMING WEBINARS

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Webinar Title</th>
<th>More info</th>
<th>Register</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEP 09</td>
<td>NOON - 1:00 PM PST</td>
<td>Top COVID-19 Issues for Restaurants, from Mask Use to Paid Leave</td>
<td>More info</td>
<td>Register</td>
</tr>
<tr>
<td>SEP 10</td>
<td>10:00 AM - 11:00 AM PST</td>
<td>Compliance and Accessibility with Outdoor Dining</td>
<td>More info</td>
<td>Register</td>
</tr>
<tr>
<td>SEP 11</td>
<td>NOON - 1:00 PM PST</td>
<td>The New “Reasonable” Test for Accommodations Post-COVID-19</td>
<td>More info</td>
<td>Register</td>
</tr>
<tr>
<td>SEP 24</td>
<td>10:00 AM - 11:00 AM PST</td>
<td>San Bernardino County Restaurant and Food Service Technology Tips</td>
<td>More info</td>
<td>Register</td>
</tr>
</tbody>
</table>