Coalition of business groups releases ads against Proposition 15

The CRA is a member of a coalition of business groups who oppose the so-called split-roll tax initiative, which would increase taxes on commercial properties, raising costs for landlords and the small businesses who rent from them.

WATCH VIDEO
**Nine CA counties allowed to reopen and expand businesses**

Several counties, including Riverside, Alameda, and San Mateo, have moved from the very restrictive purple tier to the red tier in the state’s multi-step reopening structure. In these counties, restaurants are allowed by the state to reopen indoors at 25% capacity, as long as the county also allows this forward movement. Others have moved even further, into the yellow or orange tiers, where indoor dining is allowed at 50% capacity.

**SF says indoor dining won’t resume until end of month at earliest**

San Francisco could reopen indoor dining now at 25% capacity, which is allowed by state officials in areas listed in the red tier for reopening. However, city officials have decided not to allow a reopening indoors until progress against the coronavirus puts them in the next tier, orange.

**California expands family leave protections to millions of small business workers**

The bill aims to give workers protection and peace of mind amid the pandemic.

**SF startup envisions future where all restaurant takeout containers are reusable**

A startup is picking up containers from customers, washing them, and returning them for reuse.

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**Proposition 15 is the wrong way to reform California’s tax system.**

“Because Prop. 15 raises property taxes, those higher taxes will get passed onto small business tenants, who rent. These businesses, in turn, will pass higher costs on to consumers in the form of increased prices on everything we buy — groceries, fuel, utilities, clothing and health care.” — Former Los Angeles Mayor Antonio Villaraigosa.

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**SF Gate**

**NBC Bay Area**
Unfortunately, it is another new burden on the businesses struggling to stay afloat.

Read more

Take sanitation to the next level with your ice machines! Manitowoc NXT Delivers.

Save today on Manitowoc’s exclusive, next level sanitation including Luminice II. Luminice II uses “active air” technology by recirculating the air inside the ice food zone over a UV light. This "active air" inhibits the growth of yeast, bacteria, and other common microorganisms within the exposed food zone components.

Learn more

NATIONAL

Welcome Diners Back with the ServSafe Dining Commitment
**ServSafe Dining Commitment helps restaurants promote health, safety practices**

Even before coronavirus, the restaurant industry followed a long list of health and safety measures. Now, that list is much longer and more rigorous than ever before. Restaurants who choose to take the ServSafe Dining Commitment will receive a decal and other materials they can use to let guests know that health and safety are a priority.

LEARN MORE

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**New York City indoor dining reopening restrictions leave some restaurants wondering, is it worth it?**

When restaurants reopen September 30, it will be at 25% capacity and come with many new safety measures, including temperature checks and contact tracing.

Read more

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**COVID: Pubs and restaurants in England to have 10 p.m. closing times**

Restaurants are continuing to struggle in many parts of the world as some regions are seeing new spikes in cases of coronavirus and others are looking ahead to what the fall season may bring. In the UK, they were closed and then reopened and are now facing restrictions again.

Eater London

BBC
CRA members: Free Sexual Harassment Prevention Training

Let the CRA help you take care of one of your commitments to your employees. This training will be required for all businesses with 5 or more people: for supervisors and non-supervisors because of a new law that takes effect on January 1, 2021.

Register today

YOUR RESOURCE CENTER
Coronavirus (COVID-19)

Extraordinary Flavor at Your Fingertips

Add a splash of joy. From apple to watermelon, caramel to chocolate chip cookie dough—and everything in between—our syrups and sauces are here to help you create tantalizing drinks.

Learn more
The CRA names LA business leader Madelyn Alfano chair of board

“Madelyn is a leader in every room she walks into,” said CRA President and CEO, Jot Condie. “She has an unmatched ability to clearly visualize a path forward and take action even during uncertain times. We are particularly grateful to have her leadership as chair of the board during the unprecedented economic crisis that restaurants and communities face today.”

FULL STORY

News You Need to Know: Newsom signs workers’ comp law, others bills

A new law signed by Governor Newsom addresses coronavirus outbreaks at work – and when workers are covered by workers’ compensation benefits. Meanwhile, the CRA

CRA members: Get exclusive offers from CRA’s Exclusive and Preferred Marketplace vendors

The CRA Marketplace is now open and serves the needs of restaurants across California. Members receive exclusive
continues to fight for a special legislative session to tackle our recovery plan, which includes protection from unwarranted lawsuits, relief for restaurants being evicted, help with the costs of false reopening and much more.

Watch now

SoCalGas has increased the rebate amounts for all qualified foodservice equipment by 50%

These rebate ‘kickers’ will be in effect for equipment purchased between 9/1/2020 – 12/31/2020 or until the funds have been exhausted. The new rebate amounts will be applied automatically. For example, rebates for qualified convection ovens are now $750.00/oven (up 50% from $500/oven), and rebates for qualified fryers are now $1123.50/vat (up 50% from $749/vat). You can apply for the rebate plus the 50% kicker.

Learn more

Legal partner content: California enacts workers' compensation presumption that applies to most employers with COVID-19 “outbreaks”

California Governor Gavin Newsom just signed legislation that establishes a workers’ compensation presumption that will apply to most employers in the state that have a COVID-19 “outbreak” through 2022 – meaning it is much more likely that worker infections will be covered under workers’ comp coverage.

Read more

COMMISSION-FREE ONLINE ORDERING FOR RESTAURANTS

Maximize sales at all points of customer interaction with Ritual ONE, a commission-free multi-

@CALRESTAURANTS
Connect with us through Facebook for daily CRA updates!

TOGETHER WE ARE MAKING A DIFFERENCE
 Restaurants Care has helped hundreds of restaurant workers and their families, but our work isn't done
channel ordering platform. yet. To get involved email aharshfield@calrest.org

# UPCOMING WEBINARS

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<tr>
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<th>TIME</th>
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CHECK OUT OTHER UPCOMING WEBINARS HERE.

ALWAYS IN THE KNOW
Subscribe now to the CRA YouTube channel and get notified about the latest CA restaurant news.