SF restaurant leaders sound alarm on industry crisis at City Hall meeting

There’s no community in California where restaurants don’t feel the intense financial pressures of rising labor costs and rising rents, but in some cities, it’s worse than others. One of those cities is San Francisco, where even some popular, well-known eateries are closing. During a public hearing last week, the San Francisco Board of Supervisors spent several hours hearing from restaurateurs about exploding labor and healthcare costs, along with a long list of other difficulties like skyrocketing rents and inadequate public transit for their employees. But, what will the Supervisors do to help?

“We need to do something now, or we will be gone,” said Terrence Alan of 46-year-old Castro restaurant Café Flore.
French seafood bistro Plouf closing in SF after 23 years

It’s one thing when you hear that a restaurant is closing because their style of food or service just wasn’t popular anymore, but when a restaurant stays busy, customers still like it, and yet, it doesn't make money anymore? Well, there's something else going on.

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Santa Rosa to explore accelerating move to $15 an hour minimum wage

Even as some small and independently owned businesses across the Bay Area have closed, citing higher costs, Santa Rosa officials are considering moving faster to a higher minimum wage.

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Why is it becoming increasingly impossible to open a restaurant on the Peninsula?

A restaurateur about to open a location in Mountain View was told seven months after he took over a space that the building’s grease trap needed to be updated. That will push opening day back another three to four months. The owner estimates that plans, permits, building and inspections for the new location will take at least one year.

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UC's biased, activist labor research centers

Some of the University of California's most high-profile economics researchers do work that is funded by labor unions or have worked as labor activists themselves. Yet, those facts are never disclosed when their research is released and used by lawmakers to write or support public policy.

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Restaurants face workplace hair bias laws
Employee hairstyles are getting renewed attention along with new laws. As of Jan. 1, 2020, California has a natural hair discrimination law. But how do you balance anti-discrimination with health code ordinances?

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Restaurants are getting smaller, and that’s by design
Even though more people are eating out than before, some estimates are that dine-in now accounts for about 15% of a typical restaurant’s sales compared to several years ago, when it was roughly 40%. That’s leading to new designs with less need for dining space.

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CRA NEWS

California Restaurant Association Foundation: Chefs curate a fall feast for the Grateful Table

We have a sneak peek at the menu for the third annual Grateful Table, to be held Oct. 12! The communal dinner celebration supports Restaurants Care, the CRA Foundation's emergency assistance fund for restaurant workers. The event features chefs from Roy’s, the JW Marriott Desert Springs Resort, Sysco LA and more. Guests will enjoy live music, a twilight reception in the garden, and a dessert bar under the stars. Click through to read the full menu and buy tickets.

LEARN MORE

News You Need to Know: The bad bill that failed, thanks to state senators

Teddy Balestreri is the new Chair of the State Board of Directors
A state bill that didn’t get much attention in the news this year was AB 1066, which would have extended unemployment insurance benefits to union members who go on strike. Today, workers eligible for unemployment benefits are those who are laid off at no fault of their own.

The CRA is thrilled to welcome Teddy Balestreri of the Cannery Row Management Company in Monterey as the new Chair of the State Board of Directors. He takes over from the previous Chair, Lorraine Salazar, who served for the 2018-19 session.

EVENT CALENDAR

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