



November 4, 2020

Association Readies Advocacy Efforts for Post-Election Push

The National Restaurant Association is carefully monitoring the latest updates on election results. The restaurant industry has an array of immediate needs as well as long-term opportunities and challenges that must be addressed in Washington.

The fundamental importance of our industry will continue to transcend party lines in Washington. We have a diverse workforce; we serve every community across the nation; and our economic impact remains tremendously relevant to policymakers. We will pair this with continued quality research, communications, and advocacy efforts to advance our cause at the federal, state, and local levels.

In the coming days and weeks, there will be many discussions about long-term goals and priorities; however, the short-term needs of the restaurant and foodservice industry—the nation’s second-largest, private sector employer—cannot be overlooked. We ask Congress to support proposals that include immediate relief for restaurants and small businesses across the country. Without this assistance, thousands of restaurants will close before a long-term solution can even be considered.

Business Continuity Coalition Forms to Protect Jobs in Business Interruption Scenarios

The new [Business Continuity Coalition](#) (BCC) brings together more than two dozen industries and companies—representing more than 50 million workers—to work with policymakers & stakeholders to protect jobs and limit economic damage from pandemics and other national emergencies that cause business interruptions.

The BCC, representing the restaurant, entertainment, hospitality, gaming, retail, communications, broadcasting and real estate industries (including the American Hotel & Lodging Association and the National Restaurant Association), advocates for a public/private business continuity insurance program that, in the event of a government-ordered shutdown, will enable employers to limit losses, reduce stress on the financial system, and speed economic recovery.

In related news, the industry won its first restaurant-based business interruption insurance case. A North Carolina judge ruled that an insurer owes a group of restaurants coverage for their losses stemming from state-mandated COVID-19 shutdowns.

It's a move that the group's attorneys say is the first decision to hold that shutdown orders to contain the virus caused a "physical loss," a requirement to pay the claim. The win shows that though these BII cases will be hard fought, legal arguments do have traction and a solid legal rationale.

The Restaurant Law Center filed its first amicus curiae brief (a persuasive "friend of the court" legal document) for a BII claim on behalf of the Restaurant Association of Metropolitan Washington, the first case to make it to an appeals court. In a notice on Nov. 2, the RLC was able to report on the case in N.C. and one in D.C., sharing the brief and outlining arguments.

Make the ServSafe Dining Commitment

Through the ServSafe Dining Commitment, operators pledge to follow four best practices that are effective means for reducing the transmission of COVID-19. Nearly 10,000 restaurants have made the commitment in which they pledge to:

1. Adhere to the updated [COVID-19 Safe Operating Guidance](#) and/or corporate brand guidelines, which are based on CDC, FDA, EPA and OSHA guidelines.
2. Adhere to the laws and guidelines set by their state and local municipalities.
3. Commit to a minimum of one person per location with a current [ServSafe Food Protection Manager](#) certification.

4. Commit to ensuring employees have been trained in [ServSafe Food Handler](#) courses and have gone through the free ServSafe COVID-19 Precaution Trainings.

Learn more at [ServSafeCommit.org](#).

Navigating Current Threats to the Restaurant/Hospitality Industry During COVID

On Tues., Nov. 10, 3 ET, Haris Shawl from Ernst & Young's Cyber Threat Intelligence practice leads a session on cybersecurity, presenting current threat intelligence reports, data, and threat actor behavior specific to the restaurant/hospitality industry, including those observed within the current work-from-home environment. He'll cover:

- Current ransomware trends
- E-commerce threats
- Future risks to the restaurant/hospitality sector: cloud data exposures and risks associated with application development

[Register](#)

Restaurateurs Call for Aid to Prolong Outdoor Dining on YouTube

Restaurants across the country are reeling from the impact of COVID-19-related shutdowns. Outdoor dining provided a lifeline over the summer, but with colder months ahead, restaurants will need support to survive the winter.

Nearly 75% of full-service operators offer outdoor dining, saying it represents 44% of their overall revenue. Local leaders should continue to encourage expanded outdoor dining areas by streamlining the permit process and by enabling restaurants to take over select public spaces. They are called on to incentivize efforts to prolong the outdoor dining season with tax credits and/or funding for the purchase of equipment. Learn more at [RestaurantsAct.com/local-resources](#).

Hear what restaurateurs have to say about the need for continued outdoor dining aid in our video on [YouTube](#)

Black Execs Talk About Racial Equity in America

Against the backdrop of one of the most contentious political seasons in recent memory, a common theme is emerging: The industry must be committed to serving our diverse communities and helping those communities thrive. In our recent [article](#), seven Black restaurant industry executives reveal how race has influenced their careers and the lessons they've learned along the way. Each of their stories captures the entrepreneurial spirit that embodies our industry balanced with the challenges many Black entrepreneurs face when starting a business. They share their vision for changes that will enable true equality and equity going forward.

Join Campaign to Help Children of Restaurant Employees

Children of Restaurant Employees (CORE), a national nonprofit dedicated to providing assistance to F&B industry employees who have children, provides financial relief when either the employee or their child faces a health crisis, injury, death or natural disaster. CORE's Serving Up Hope campaign, launching Nov. 9 as part of National Food & Beverage Employee Appreciation Week, can help restaurants and engaged partners create a social media campaign to raise awareness of CORE and its mission and encourage consumers to support their favorite food and beverage establishments.

Visit COREgives.org

UPDATED COVID-19 Safe Operating Guidance Available for Download

The National Restaurant Association and ServSafe have released an update to the Restaurant Reopening Guidance; the latest edition is entitled **COVID-19 Safe Operating Guidance**.

This updated document continues to offer direction and to provide a science-based framework of best practices for restaurants operating under new COVID-19 rules and regulations.

The guidance focuses on food safety, cleaning and sanitizing, employee health monitoring and personal hygiene, and social distancing (people and spaces). Each section includes a list of actionable items an operation should consider as it evaluates its safety procedures.

Key updates include:

- A new section on preparing workplaces for COVID-19, which addresses layouts and ventilation.
- Additional guidance on when and where face coverings should be worn in the restaurant and how to de-escalate confrontations over policy.
- Additional information on addressing employee personal hygiene and health including updates on front-of-house glove use (discouraged) and considerations when an employee has been exposed to COVID-19 or tests positive.
- Updated guidance on providing ServSafe Food Handler training, and access to free ServSafe COVID-19 training videos for all employees.

You can download a copy of the new guidance document [here](#).

Reopening Marketplace Expands with New Vendors

Five new vendors have been added to the [Reopening Marketplace](#), a suite of products and services specialized for our members operating and reopening amidst the pandemic. [TAIT Barblock](#), [Seating Concepts](#), and [Trust Think Products](#) were added this week and offer competitive options for room divider, PPE, and disinfectant technology. Additionally, services from [ALICE](#) and [Trusaic](#) were recently added to offer solutions in the HR and staffing space. The Reopening Marketplace is an extension of the Marketplace affinity program. In concert with our state partners, this program provides member value through carefully vetted vendors in key operational areas. We are very excited to partner with these companies.

Heartland Webinar - Managing Stress and Staff Morale in an Unrelenting Year

Thursday, November 12, 2020, 2 PM ET

Many restaurants are beginning the holiday season with fewer employees and more demands leading to stress. During this webinar, participants will learn strategies for managing holiday stress and keeping employees motivated.

[Register here](#)

Virtual Events and Webinars

Upcoming

Tues., Nov.10, 3 p.m. ET: [Navigating Current Threats to the Restaurant/Hospitality Industry During COVID](#) – Presented by Ernst & Young (Cyber Threat Intelligence practice) in partnership with the National Restaurant Association

Available On-demand

[Staying Close to Customers During Distanced Times: McDonald's Customer Insight Initiative Helps Restaurants During Pandemic](#) - Presented by the National Restaurant Association Marketing Executives Group

[Open Enrollment During COVID - How is it Different? Who is it for?](#) - Presented by the National Restaurant Association, UnitedHealthcare and GoBenefits

[Extended COVID-19 Furloughs, Layoffs and Other WARN Act Concerns](#) – Presented by the Restaurant Law Center, Jackson Lewis and Sheppard Mullin

[Animal Protein Sustainability: Separating Fact from Fiction](#) – Presented by the North American Meat Institute

[Main Street Strong](#) – Presented by DoorDash

[MEG TALKS: What Marketers Need to Know About the Forever-Changed Restaurant Industry](#) – Presented by Black Box Intelligence

[National Food Safety Month Webinar: COVID-19 Lessons Learned and Breakout Successes in the Foodservice Industry](#) – Presented by the National Restaurant Association

[Crystal Ball 2021: How Upcoming Elections Could Impact Restaurant Regulations](#) – Presented by the Restaurant Law Center and Jenner & Block

[Cleaning, Sanitizing & Disinfecting During COVID-19](#) – Presented by ServSafe

[Virtual Town Hall Series: Former Black CEO's in Foodservice Discuss – Building an Inclusive Executive Suite](#) – Presented by The Multicultural Foodservice & Hospitality Alliance

[From Outbreaks to Pandemics: Why the Essentials of Managing Food Safety Risk Matter](#) – Presented by ServSafe

To access more on-demand, [click here](#).

Helpful Links

[Restaurant Coronavirus Information and Resources](#): For all Association resources on the coronavirus.

[Restaurant Reopening Marketplace](#): Member-exclusive discounts on everything you need to reopen safely.

[RestaurantsAct](#): For updates on the Association public affairs advocacy and grassroots efforts at the national and state level.

[COVID-19 Resource Hub](#): The National Restaurant Association Show's commitment to bringing together leading resources and connections for the industry remains strong. This page delivers key resources, timely webinars, and opportunities to engage with the foodservice community. You can also connect with the 2020 National Restaurant Association Show exhibitors through [online listings](#).

Resources Available from ServSafe

Get your free COVID-19 precautions [videos](#) including ServSafe Delivery, ServSafe Takeout, ServSafe Reopening Guidance and ServSafe Conflict De-escalation.

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