



September 30, 2020

## Watch Your Inbox for Restaurant Economic Insights

The National Restaurant Association introduces Restaurant Economic Insights, a new **member-exclusive newsletter**. This research-based communication will be sent at the end of each month to all Association members.

Restaurant Economic Insights delivers the most current economic indicators, trends, survey revelations and state of the restaurant industry analysis.

Content comprises data and analysis from the Association's Research and Knowledge Group and incorporates reports from the Bureau of Labor Statistics, the U.S. Census Bureau and other government data resources, including updates on...

- Restaurant industry employment
- Total U.S. employment
- Restaurant sales
- Menu prices
- Food costs
- Results from Operator and Consumer sentiment and intention surveys

... as well as the Association's Restaurant Performance Index, the monthly composite index that tracks the health of and outlook for the U.S. restaurant industry.

## Association Comments on Updated HEROES Act for Restaurant Industry Relief

Sean Kennedy, the National Restaurant Association EVP of Public Affairs, released a statement on the updated House HEROES Act, which includes a version of the RESTAURANTS Act:

“The House version of the RESTAURANTS Act is a tremendous step in the right direction, and we applaud Speaker Pelosi for her efforts. Unfortunately, the House proposal denies federal support for small regional chain restaurants, as well as individual owners of small franchise restaurants. After six months of a pandemic that has brought our industry to its knees, policymakers cannot pick restaurant winners and losers for federal relief. Even more restaurants and jobs will be saved if the House adopts the Senate version of the RESTAURANTS Act. Led by Sens. Roger Wicker (R-MS) and Kyrsten Sinema (D-AZ), it takes a balanced approach to providing federal support to all restaurants that are suffering. We urge congressional leaders to embrace this approach.

Read the full [statement](#).

## Extended COVID-19 Furloughs, Layoffs and Other WARN Act Concerns: Avoiding Notice Requirement Pitfalls

The federal WARN Act and state “mini-WARN” Acts seek to protect workers from abrupt layoffs by requiring some employers to give advance written notice of mass layoffs. The effects of COVID-19 on restaurant employment may present hidden liabilities for operators.

On Tues., Oct. 6, 3 p.m. EDT, Angelo Amador of the Restaurant Law Center hosts a webinar with guests from RLC Law Firm Partners Jackson Lewis and Sheppard Mullin to offer insights on the Worker Adjustment and Retraining Notification (WARN) Act and various state offshoots.

Michael Jakowsky and Isaac Burker of Jackson Lewis will discuss how the federal WARN Act operates, particularly its current implications on extended furloughs or hours reductions due to COVID-19. Derek Havel of Sheppard Mullin will address a sample of state mini-WARN Act statutes and the peculiarities to consider to remain in full compliance.

[Register](#)

## Learn How Businesses Can Become Anti-Racist with Dr. Kerry Mitchell Brown

To dismantle racism, a person or organization must actively be anti-racist. Dr. Kerry Mitchell Brown, a racial and equity consultant, joins Gerry Fernandez, president of the Multicultural Foodservice & Hospitality Alliance, and host of the second episode of *A Seat at the Table* podcast to discuss how businesses can adopt anti-racist practices. Tune in for episode two and hear how colorblindness is harmful and why open conversations about race are key to dismantling it.

Listen to A Seat at the Table in [Apple Podcasts](#), [Google Podcasts](#), [Spotify](#), or wherever you get your podcasts.

[Learn more about A Seat at the Table.](#)

## Conflict De-escalation Training Video is Free from ServSafe

As restaurants look to enforce COVID-19 requirements, difficult situations may arise with guests adhering to the guidelines. ServSafe Conflict De-escalation: COVID-19 is free training video that includes the following topics:

- Preparation and awareness
- Signs of escalation
- Staying calm
- De-escalation steps
- Assisting others
- Getting help

Once viewers complete the training video, registrants will receive a Record of Training with their name on it. Conflict De-escalation is the latest free training COVID-19 Precaution video from the National Restaurant Association, joining ServSafe Reopening Guidance, ServSafe Takeout, and ServSafe Delivery.

Register to watch all free training [videos](#)

## National Food Safety Month Week 5: COVID-19 Procedures to Follow

It's week five of National Food Safety Month and for its 30th anniversary, ServSafe offers up 30 best food safety practices everyone should know. Each of the five weeks during the month of September focuses on a different area of food safety:

- Week 1: [Personal Hygiene](#)
- Week 2: [Cleaning and Sanitation](#)
- Week 3: [Safe Food Preparation](#)
- Week 4: [Following Food Safety Procedures](#)
- Week 5: [COVID-19 Safety Procedures](#)

This week focuses on precautions operators should take to mitigate the risk of COVID-19 transmission on and off premises. Tips include the proper procedures for:

- Social distancing
- Takeout and delivery
- Cleaning, sanitizing, and disinfecting
- Handling employee and customer illness
- Hand washing

Free educational materials for owners and operators, employees, and the industry at large are available, focusing on the best tips and lessons learned in the last 30 years. All five weeks' themes come with blog posts, social media, posters, and activity sheets to aid in training staff, this month and every month going forward.

Get all [NFSM safety information and resources](#)

## Virtual Events and Webinars

### Upcoming

Oct. 7, 1 p.m. EDT: [Animal Protein Sustainability: Separating Fact from Fiction](#) – Presented by the North American Meat Institute

Oct. 8, 11 a.m. EDT: [Main Street Strong](#) – Presented by DoorDash

Oct. 14-Fri., Oct. 16, 1 p.m. start EDT: [Fourth Annual Restaurant Legal Summit](#) – Presented by the Restaurant Law Center of the National Restaurant Association

## Available On-demand

[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

[Calculating What's Next: Restaurant COVID Recovery Review for Tax and Finance Pros](#) – Presented by Sage Inacct

[Paid Sick and Family Leave, What Comes Next?](#) – Presented by the Restaurant Law Center and Fisher Phillips

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](#).

**#TheGreatAmericanTakeout Campaign** continues, download social media assets [here](#).

### Resources Available from ServSafe

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

## Contact Us

For questions about your membership, [click here](#).

For questions about government affairs, [click here](#).

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