

HOSPITALITY NEWS

FEBRUARY ISSUE HIGHLIGHTS

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CRA Working for You!

LEGISLATIVE ISSUES

CRA's government affairs team has been working with the newly formed Legislative Sub Committee on legislation that has already been introduced this session and legislation that we anticipate will be introduced in the near future. The Legislative Sub Committee has been tasked to aid the government affairs team in formulating positions and responses to legislation impacting the restaurant industry in Colorado. We anticipate more than 650 bills to be introduced this year. For a list of some of the bills that we are currently monitoring, see the CRA Legislative Update attached to this newsletter.



GOVERNMENT ACTION CENTER

As part of our goal to ensure a strong government affairs effort, we have a newly revised Government Action Center in the Issues & Policies - Get Involved/Grassroots section of our website. This will allow our members to easily determine who their elected officials are and communicate with those officials about an important issue. The action center will also allow you to find legislation through a key word search. Please remember to keep an eye out for our action alerts in the coming months. We anticipate seeing some important legislation that will directly impact the restaurant industry, and the action alerts allow you to communicate directly to legislators in your district on the issue. We provide background information on the issue, a link to the full text of the legislation, as well as a link to TAKE ACTION so that you may communicate with your legislator.

ENDORSED SERVICE PROVIDERS

The CRA staff and membership committee has also begun to take a comprehensive look at the benefits that our members receive, including our endorsed vendor program. We want to ensure that the offerings we provide to CRA members are comprehensive of your needs and truly beneficial. In the coming months, the staff and membership committee will make adjustments as needed and will inform the membership of any updates that we make.

STRATEGIC PLAN

As the new year is underway, we are moving full speed ahead to tackle the goals of our new 5-year strategic plan. The CRA Board of Directors will spend time at each board meeting this year looking at a piece of the plan and discussing our path toward achieving specific goals. As a reminder, the 5 key focus areas include: Advocacy and Government Affairs, Awareness and Promotion, Member Value, Education and Expertise and Association Excellence. To view the complete strategic plan, click [here](#).

CRA members will be given periodic updates on our progress. If you would like to participate on one of our important committees, please contact our office at 303-830-2972.

SET THE TABLE

2015 National Restaurant Association
**PUBLIC AFFAIRS
CONFERENCE**
April 14 - 15, 2015 • Washington, DC
[#RestaurantsWork](#)

2015 NRA Public Affairs Conference

Be at the Table,
Not On the Menu

Registration for the NRA's 2015 Public Affairs Conference, April 14-15, is now open. Join restaurateurs from Colorado and across the country to meet face-to-face with members of Congress on the issues that affect how restaurants do business every day. See the registration form attached to this newsletter and register today!

ADVERTISE WITH CRA!

Increase your exposure to members,
industry leaders, government and
media executives.

Contact Carolyn Livingston at CRA to
learn more 303-830-2972 x 117 or
clivingston@coloradorestaurant.com

LEGISLATIVE SURVEY RESULTS

In preparation for the 2015 legislative session, the CRA conducted a Member Impact survey to ascertain the position of our members on several issues important to restaurants and suppliers. The upcoming session will be critical for our industry with several issues expected to be addressed which will affect how we conduct business. Thank you for your participation in this effort, we will continue to reach out for any future issues.

1. Should the CRA support or oppose legislation creating a new license allowing the sale of alcohol by the drink in a restaurant that also distills and ferments its own spirituous liquor?

Support: 79%
Oppose: 14.3%
Don't Know: 6.7%

Background: Currently, Colorado law allows restaurants to brew their own beer (Brew Pub license) and to make their own wine (Vintner's Restaurant license), but doesn't allow them to distill and ferment their own spirituous liquors. This legislative session, a bill will be introduced creating a new on-premises liquor license, similar to the Brew Pub license and the Vintner's Restaurant license, allowing a restaurant to produce spirituous liquor on the restaurant's licensed premises. This new "Distillery Pub" license would be required to abide by the same local licensing regulations, and would have a food sales requirement similar to a Brew Pub license. Distillery Pubs would be able to sell their own product, manufactured on the licensed premises, as well as other spirituous liquors, wine and beer for on-premises consumption. Also, they would have the ability to sell a small amount of their product at wholesale to their customers for off-premises consumption, similar to what is allowed for Brew Pubs.

2. Should the CRA support or oppose legislation that would allow for grocery stores and convenience stores to sell strong beer and wine?

Support: 30.5%
Oppose: 63.8%
Don't Know: 5.7%

Background: Currently, under state law a business can have only one license to sell strong beer, wine and spirits at retail for consumption off the licensed premises. This is why liquor stores are single unit enterprises in Colorado. Some of the large grocery stores would like the ability to sell strong beer, wine and spirits in all of their stores in Colorado. Since the last time this legislation was introduced, the CRA has found research showing the potential impact to restaurants could be a loss in alcohol sales in markets where grocery stores and convenience stores are allowed to have multiple licenses selling strong beer and wine (as much as \$100M in sales throughout the state annually). In addition, the research shows that if chain liquor stores and grocery stores are allowed to have multiple licenses it will reduce the variety of craft beers, wine and spirits available to the public. It is believed that this scenario may force many smaller liquor stores out of business, and smaller craft producers do not have the capacity to fulfill the needs of chain liquor stores and grocery stores, therefore variety and availability will be reduced.

3. Should the CRA support or oppose legislation giving local liquor licensing authorities the ability to regulate the location of manufacturer sales rooms?

Support: 69.8%
Oppose: 25.5%
Don't Know: 4.7%

Background: Currently, manufacturers of wine, beer and spirits have the ability to conduct sales of their products on the licensed premises, and in some cases at a location not on the licensed premises, where they manufacture their products. In recent years, the number of small manufacturers opening their manufacturing facilities and producing only

enough product to be sold in their sales or tasting rooms has increased by 64% for craft distillers and 160% for craft breweries. There are examples of sales rooms adding kitchens or pairing with food trucks to, in essence, create small restaurants or bars. Under current law, the State licenses manufacturers and the local liquor licensing authority has no control where these sales rooms are located. This allows sales rooms to open almost anywhere without having to go through a 30-day posting requirement or a needs and desires hearing that is required for all other on premises licenses.

4. Should the CRA support or oppose legislation that would ban the indoor use of electronic cigarettes similar to the current ban on smoking indoors?

Support: 81.1%
Oppose: 17.9%
Don't Know: .9%

Background: Since the passage of the Colorado Clean Indoor Air Act, which outlawed smoking indoors in most Colorado businesses, there have been many non-smoke producing products created. These products, like electronic cigarettes, don't fall under the Clean Indoor Air Act and therefore can be used in any establishment which chooses to allow their use. Concerns have been expressed to the CRA by restaurant operators of patrons using these products in their establishments. At issue is the operator not being able to tell if the products contain nicotine, marijuana, or something else since these products are generally odorless. Therefore, if an operator is caught allowing a patron to consume drugs on their licensed premises, including marijuana, they can be punished with the loss of their license.

Call for Industry Spotlight Award Nominations – Deadline Extended to February 6

Do you know someone that has made outstanding contributions to our industry and the community? This is your opportunity to recognize them and nominate them for an award that will be given during the 2015 Industry Spotlight Awards on April 6. Winners will be publicized to the media and the community. We are currently taking nominations for the following awards:

- Colorado Foodservice Hall of Fame
- Noel & Tammy Cunningham Humanitarian Award
- Exceptional Newcomer Signature Dish Award
- Philanthropist Signature Dish Award
- Outstanding Professional Signature Dish Award
- Regional Outstanding Professional Signature Dish Award
- Outstanding Media Professional Signature Dish Award

Visit the website [here](#) to download the nomination form, and to learn more about these awards including the names of past winners. The deadline for nominations has been extended to Friday, February 6, 2015. Please send your nominations to Sara Nakon at snakon@coloradorestaurant.com or fax to 303-830-2973.

2015
INDUSTRY
SPOTLIGHT
AWARDS

WE ALL NEED HEALTH INSURANCE

IT'S TIME TO CHOOSE YOUR 2015 COVERAGE



Enrollment Centers Are Open

Walk-ins welcome • No appointment needed • Free expert help

Denver - 16th Street Mall

16th and California • Denver
Mon, Feb. 1-Sat, Feb. 11 — Noon-6 P.M.
Thur, Feb. 12-Fri, Feb. 13 — 10-6 P.M.
Sat, Feb. 14-Sun, Feb. 15 — Noon-6 P.M.
Mon, Feb. 16-Tues, Feb. 17 — 10 A.M.-6 P.M.

Colorado Springs – Liberty Tax Office

445 E. Cheyenne Mtn Blvd, Suite H
Mon, Wed, & Fri — 9:30 A.M. – 4 P.M.
Tues & Thurs — 1-5 P.M.

Grand Junction – Hilltop's Family Resource Center

2897 North Ave • Grand Junction
Mon-Fri — 8 A.M.-5 P.M.
Sat (appointment only) 9 A.M.-Noon

Greeley - Westlake Village Shopping Center

2028-B 35th Ave • Greeley
Mon, Thurs, Fri — 8 A.M.-5 P.M.
Sat — 10 A.M.-6 P.M.

Lakewood - St. Anthony Hospital

Medical Plaza ONE
11750 W. 2nd Place, First Floor • Lakewood
Tues, Feb. 3 – Fri, Feb. 6 — 3-7 P.M.
Sat, Feb. 7 — 10 A.M.-2 P.M.
Tues, Feb. 10 – Fri, Feb. 13 — 3-7 P.M.

Southeast Denver/Aurora

8821 E. Hampden Ave, Suite 207 • Denver
Tues & Wed — 1-5 P.M.

Open Enrollment Ends February 15! Get Covered Now!

Check Locations and Times Near You! Hours of Operation Vary. ConnectforHealthCO.com

NRA Restaurant Neighbor Award – Colorado Winners

The National Restaurant Association with American Express honors restaurants each year that have had outstanding community service and involvement. This award highlights the positive contributions that restaurants make in their local neighborhoods each day. We are excited to announce that we have awarded the NRA Restaurant Neighbor Award on the state level to **Epicurean Group** and **The Kitchen**. NRA will review winners from each state to determine four national winners that will receive \$5,000 each to support their community efforts and an all-expenses-paid trip to Washington, D.C. to receive their award during the gala awards dinner in April 2015. Congratulations to Epicurean Group and The Kitchen for all that you do in our community every day.

EPICUREAN GROUP

The Epicurean Group operates a food truck, but with a twist. Every two weeks the truck makes a rewarding stop at the Volunteers of America mission in downtown Denver. Here they provide meals for more than 500 people (over 5,500 in 2014) served by owner Larry DiPasquale himself. The menu varies but always exemplifies Epicurean's standard of quality fare, if it is served at a fundraising gala or a wedding it may also be served at the mission. The recipients of the meals are typically homeless or in poverty. This service provides more than just a hot meal, it provides dignity and respect to all that need it. In addition, they donate more than 100,000 servings of food to programs like We Don't Waste and Sock's Place to ensure that all food they are unable to sell ends up in the belly of someone who needs a wholesome meal, and not in the landfill. Immediately following every Bronco game, 24 volunteers spend hours packaging food which is distributed to over 8 locations in town the next day, free of charge. All year long, they use the premise of Epicurean Cares to support many other charitable causes. Their chefs cook for and managers and staff attend numerous events over the course of the year to support causes such as autism, adoption, Visit Denver, Pro Start and hospice, just to name a few. Nearly all of their almost 60 full-time year round employees are on the list to volunteer for the food truck.

THE KITCHEN

Focusing on "Community Through Food" the Kitchen's mission is to offer guests locally grown, responsibly sourced food from a community of farmers, ranchers, and purveyors. They created their own 501c3 in 2011 – The Kitchen Community (TKC) which promotes school gardens. They created the Learning Garden concept which is hands-on learning environment and experiential play spaces built in schools and community settings aimed to help reverse trends in childhood obesity, improve academic performance, and strengthen communities. The Kitchen Community has now built more than 200 Learning Gardens across the country in some of the largest school districts in the nation, including Chicago Public Schools, Los Angeles Unified School District and Denver Public Schools. Thousands of dollars a year are donated to The Kitchen Community from The Kitchen. On their menu they have a salad that whenever someone orders one they donate \$2.00 to the Learning Gardens in the community. Also each Monday is Community Night and 20% of the proceeds from the night are donated to The Kitchen Community.

congratulations

Food for Thought Education Series Labor Law Regulations – Learn What's New in 2015

On February 17, Todd Fredrickson the Regional Managing Partner from Fisher & Philips, LLP and Peter Wingate, PhD the Deputy Director of the Colorado Division of Labor will join us to talk about what is new in 2015 in regards to labor laws and preparations you need to make now to protect you and your restaurant.

This Session Will Cover:

- Do you have a current situation you aren't sure how to handle? This is a safe place to ask those tough questions.
- Hear the projections of what the future of labor laws will hold on the Federal and State level.
- The Wage Protection Act has new penalties, enforcement, audits, and fines. Learn the changes and how to avoid penalties.
- Tips on what to do if USDL comes to your restaurant for an audit.
- Prevention is the number one tool, learn what to think about and how to take action.

Speakers:

Todd Fredrickson
Regional Managing Partner
Fisher & Philips, LLP

Peter Wingate, PhD
Deputy Director
Colorado Division of Labor

Tuesday, February 17
10:00 – 11:30 am
CRA Office and Live Webinar

To register contact Sara Nakon at snakon@coloradorestaurant.com or 303-830-2972. Registration is free for members and \$25 for non-members.

Mark your calendar for the March Food for Thought – Tuesday, March 10 when we tackle allergens and what you need to know.



Be Ready for a Claim Before it Happens

by Mindy Carrothers, Pinnacol Assurance

When an employee is injured on the job, many employers don't know where to start. From taking care of the injured worker, to filing the claim, to figuring out what happened, a workplace injury can be overwhelming. Like dealing with a flat tire without a spare, getting caught unprepared for an injury will make the experience more difficult than it has to be.

You can't know the details of an accident before it happens, but there are some simple steps you can take now that will make the process go more smoothly when an injury does occur:

- Designate medical providers – To comply with Colorado law, you must designate at least *two medical providers to treat your injured workers. Just as important, you need to let your employees know who those providers are, before and after an injury. Pinnacol has template letters and forms that make this step easy.
- Ask employees to report injuries within 24 hours – You may not always be on the jobsite, so make sure your employees and supervisors know that all injuries should be reported immediately to ensure the injured worker gets the care they need. Reporting the injury promptly will also help your employee get back to work safely and quickly, and keep claims costs in check. You can report an injury by visiting Pinnacol.com or by calling 800.873.7242.
- Distribute important follow-up resources – Following an injury, it's important to talk with the employee about what happened, and conduct your own analysis of what caused the accident. That way, you can determine if any preventive measures could keep the same thing from happening again. Pinnacol has an Employee Accident Report and an Accident Investigation Report to mitigate the hazards. You might consider printing these forms out and have them handy on every job site.

By following the steps above – and informing your supervisors and employees about your expectations – you'll be prepared to handle a workplace injury quickly and effectively. You can find templates, forms and resources on Pinnacol.com by clicking the Resources tab in the navigation bar, then scrolling down to the Claims Management Resources link.

*A new bill passed by the Colorado legislature requires that employers select four medical providers to treat their injured workers, effective April 1, 2015.

Taste & Savor at the Broadmoor to Benefit CRAEF



Help create a new Broadmoor tradition by taking part in the Inaugural Taste and Savor food, wine and spirits event, March 5-8, 2015. Join Three Michelin Star Chef, Curtis Duffy of Grace, Chicago - Shawn McClain of Sage, Las Vegas and Alex Seidel of Fruition and Mercantile Dining and Provision, Denver to name a few. In addition to *Michelin Star Chefs*, *Food and Wine* and *Bon Appetit* Best of winners, join Master Sommeliers, James Beard Award winners and more from across the country at the iconic Broadmoor resort in Colorado Springs, Colorado. This exclusive epicurean weekend is packed with gourmet dining, seminars, panel discussions and instruction from today's culinary and viticultural leaders – all against the backdrop of the beautiful Rocky Mountains. Colorado ProStart students are thrilled to be participating in the event. Proceeds will benefit the CRAEF and the Colorado ProStart program.

Packages for this incredible weekend start at just \$1,025 per person* and include Classic accommodations for three nights, an invitation to our exclusive Thursday Reception and Saturday Gala, admission to all Taste and Savor Events, and a decadent Sunday Brunch. Two-night packages including all events Friday – Sunday start at \$750 per person*. www.broadmoor.com/tasteandsavor/

*Based on double occupancy and does not include applicable taxes, fees or parking.

Running a business is difficult enough.

Don't let "Cost Creep" make it even tougher.

By now you may have received a notice from your card processor alerting you of a fee increase based on October's interchange rate adjustment. What you may not know is many card processors take advantage of these adjustments by tacking on additional fees for themselves and making you think they come from the card brands. Heartland calls this "Cost Creep" — and we want no part of it. We have a suspicion you don't either.

To find out how you can stop Cost Creep, contact Heartland Team Colorado at 866.976.7183

Exclusively endorsed by



45 State Restaurant Associations



Colorado ProStart Students Provide Personal Chef Services to 2015 FIS Alpine World Ski Championship Teams - February 2-15, 2015



The CRA Education Foundation and the Colorado ProStart program are thrilled to have been asked to provide personal chef services to world-class athletes from three countries participating in the 2015 FIS Alpine World Ski Championships to be held in Vail/Beaver Creek. Eight high school teams comprised of an industry chef mentor, a teacher, and four culinary students will be cooking breakfast and dinner daily for teams from Albania, Lichtenstein, and New Zealand. "We are honored for the opportunity to participate in this world-class event by showcasing our industry's young talent," said Mary Mino, President of the CRAEF. "The Colorado ProStart program is designed to prepare students for the highest level of professional food preparation, and the FIS Alpine World Ski Championships is certainly that."

Led by their industry mentor chefs, the eight high schools will rotate cooking responsibilities among the three athletic teams during the 14 days of competition. Days will begin at 4:00 am as they rise and begin to prepare breakfast service for the athletes. Days will end at 9:00 pm when dinner service has ended and cleanup has been finished. During the day the students will have the opportunity to cheer for the athletes at some of the skiing events, while they juggle homework and food preparation for the day's meals. "Working together with industry, these students will be providing high-quality, nutritionally-dense meals to the athletic teams," said Paul Aylmer of Epicurean Group, and CRAEF Board Chairman. "The Epicurean Group was pleased to help the Colorado ProStart team with the development of the 14-day meal plan".

Each high school team consists of an industry mentor, a teacher and four students. High schools participating in the 2015 FIS World Alpine Ski Championships include:

BOULDER HIGH SCHOOL, BOULDER, CO

Industry Mentor: Danny Flanagan,
Executive Chef, Sanctuary Golf Course,
Sedalia, CO

**CORONADO HIGH SCHOOL,
COLORADO SPRINGS, CO**

Industry Mentor: Nathan Dirnberger,
Executive Chef, School District 11,
Colorado Springs, CO

**ENGLEWOOD HIGH SCHOOL,
ENGLEWOOD, CO**

Industry Mentor: Ellen Heumann,
Certified Culinarian, Johnson & Wales
University, Denver, CO

GRANDVIEW HIGH SCHOOL, DENVER, CO

Industry Mentor: Tom Smiley, Culinary
Instructor, Johnson & Wales University,
Denver, CO

**STANDLEY LAKE HIGH SCHOOL,
ARVADA, CO**

Industry Mentor: Jon Morpurgo, American
Culinary Federation Certified Chef de Cuisine,
Sysco Denver, Denver, CO

SUMMIT HIGH SCHOOL, FRISCO, CO

Industry Mentor: Kevin Clarke, Certified
Culinary Educator and Director of Culinary
Education, Colorado Mountain College
Culinary Institute, Summit, CO

**THUNDERRIDGE HIGH SCHOOL,
HIGHLANDS RANCH, CO**

Industry Mentor: Jason Morse, Executive Chef/
Owner, 5280 Culinary, LLC, Highlands Ranch, CO

**ROARING FORK SCHOOL DISTRICT,
YOUTHENTITY, GLENWOOD SPRINGS/
CARBONDALE, CO**

Industry Mentor: Matt Maier, Chef/Owner,
Aspen Private Chefs and Backcountry Brownies,
Aspen, CO

ProStart Scholarship Applications Due April 3!

On May 7, 2015, at the Colorado Restaurant Association Education Foundation's Annual Scholarship Awards Luncheon to be held at the Westin Hotel Denver, more than \$36,000 in scholarships will be awarded to qualified Colorado ProStart high school and undergraduate students pursuing their post-secondary education in foodservice and hospitality-related programs.

Applications for these scholarships are now online now at www.colorador-estaurant.com under the "CRA Education Foundation" tab. All applications and transcripts must be postmarked by April 3, 2015.

2015 CRA Education Foundation Events

March 5-8: Taste & Savor at The Broadmoor @ The Broadmoor Hotel

March 20: 16th Annual ProStart Invitational Sysco Hospitality Cup Competition @ Johnson & Wales University

April 6: CRA Industry Spotlight Awards @ The Ritz-Carlton Denver

April 18-21: 14th Annual National ProStart Invitational @ San Diego, CA

May 7: 13th Annual CRAEF Scholarship Awards Luncheon @ The Westin Denver

June 22: 15th Annual ProStart Golf Challenge @ Valley Country Club

June 25: Top Taco @ Denver Performing Arts Complex Sculpture Park

September 10-12: 11th Annual Denver Food and Wine @ Metropolitan State University of Denver

MENU OF FACTS

We have updated our menu of facts to include the 2015 statistics. You will be receiving this along with your 2015 membership decal in the mail in February.

RESTAURANTS LEAD COLORADO'S ECONOMY IN 2015:

- Total restaurant sales in Colorado are expected to exceed \$10 billion.
- Colorado restaurants will generate \$695 million in state and local sales taxes.
- Colorado foodservice industry will employ 264,200 workers.
- Colorado restaurants account for 40% of all retail workers.
- There are 10,878 eating and drinking locations in Colorado.
- More than 75% of Colorado's restaurants are independently owned and operated.
- Disposable income is expected to advance 3.5% in Colorado, compared to 2.8% nationally.
- Population in Colorado will grow 1.3% compared to 0.8% nationally.
- Total employment in Colorado is projected to increase 2.6%, compared to 1.8% nationally.

THE UNITED STATES RESTAURANT INDUSTRY IN 2015:

- Total U.S. foodservice industry sales will reach \$700 billion, 4% of GDP.
- U.S. consumers will spend \$1.9 billion per day on food away from home.
- The restaurant industry is the nation's second-largest private sector employer with 14 million people employed in 1 million locations.

SMALL BUSINESS WITH A LARGE IMPACT

- ½ of all adults have worked in the foodservice industry at some time.
- 1 out of 3 adults found their first job in the restaurant industry.
- ½ of all adults are restaurant patrons on a typical day.
- 45% of adults said restaurants are an essential part of their lifestyle.
- 23% of table-service restaurant sales come from travelers & tourists.
- Restaurants employ more minority managers and have more women in management and ownership positions than any other industry.

SOURCE: Colorado Restaurant Association using National Restaurant Association and Colorado State Government data. All figures are approximate.



Welcome!

NEW MEMBERS

221 South Oak | Telluride
4th and Main Downtown Grille | Wray
Alberto's Express | Greeley
Avery Brewing Co. | Boulder
Azitra | Broomfield
Block & Larder | Denver
CFO Advisors LLC | Denver
Cugino's Restaurant | Steamboat Springs
Del Frisco's | Greenwood Village
Empire State Pizza | Greeley
Marco's Pizza | Colorado Springs
Pegasus Restaurant | Castle Rock
Smiling Moose Deli | Statewide locations
Smugglers Brewpub | Telluride
Sullivan's Steakhouse | Denver
Taco Junky | Boulder
Three Tomatoes Grille | Golden
TLC Employer Services, LLC | Fort Collins
Will Call | Denver

State of the Plate

Join us for the February State of the Plate as we discuss legislation introduced or proposed the first month of the 2015 session. During each State of the Plate luncheon we invite a legislator to talk with CRA members on a variety of topics ranging from liquor issues, health code, small business challenges, or any issues that may affect your business.

Thursday, February 19, 2015
Registration Opens at 11:45 am
Lunch – Noon
Speaker – 12:20 – 1:30 pm

Sullivan's Steakhouse
1745 Wazee Street
Denver, CO 80202
303-295-2664

To register fill out the registration form attached to this newsletter and return it to Sara Nakon at snakon@colorador-restaurant.com or fax to 303-830-2973. Registration is a \$35 contribution to HOSTPAC unless you are member of the 550 Club.

STATE
of the PLATE

Your source for current industry issues
presented by HOSTPAC/HIPAC

Call for Committee Members

Have you wanted to get more involved with CRA? This is your opportunity to give back and get more engaged with the organization. This is a terrific way to get to know industry colleagues and get a better feel for the important work that the CRA does. CRA is looking for volunteers to participate in moving our strategic plan forward by serving on the following committees:

- **Communication Committee** – Focuses on the communication tools and messages used to communicate to CRA members and other audiences (website, media relations, allied partnerships, collateral materials, etc.)
- **Convention & Events Committee** – Focuses on the numerous events produced by the CRA, including the education series, Industry Spotlight Awards, WestEx Food Show, and our sponsorship program.
- **Membership Committee** – Focuses on enhancing membership benefits, supporting member needs, member outreach, and growing our membership base.

Each committee will meet four times a year and depending on assigned projects may have additional conference calls or outside work. For more information contact Sara Nakon at 303-830-2972 or snakon@coloradorestarant.com.

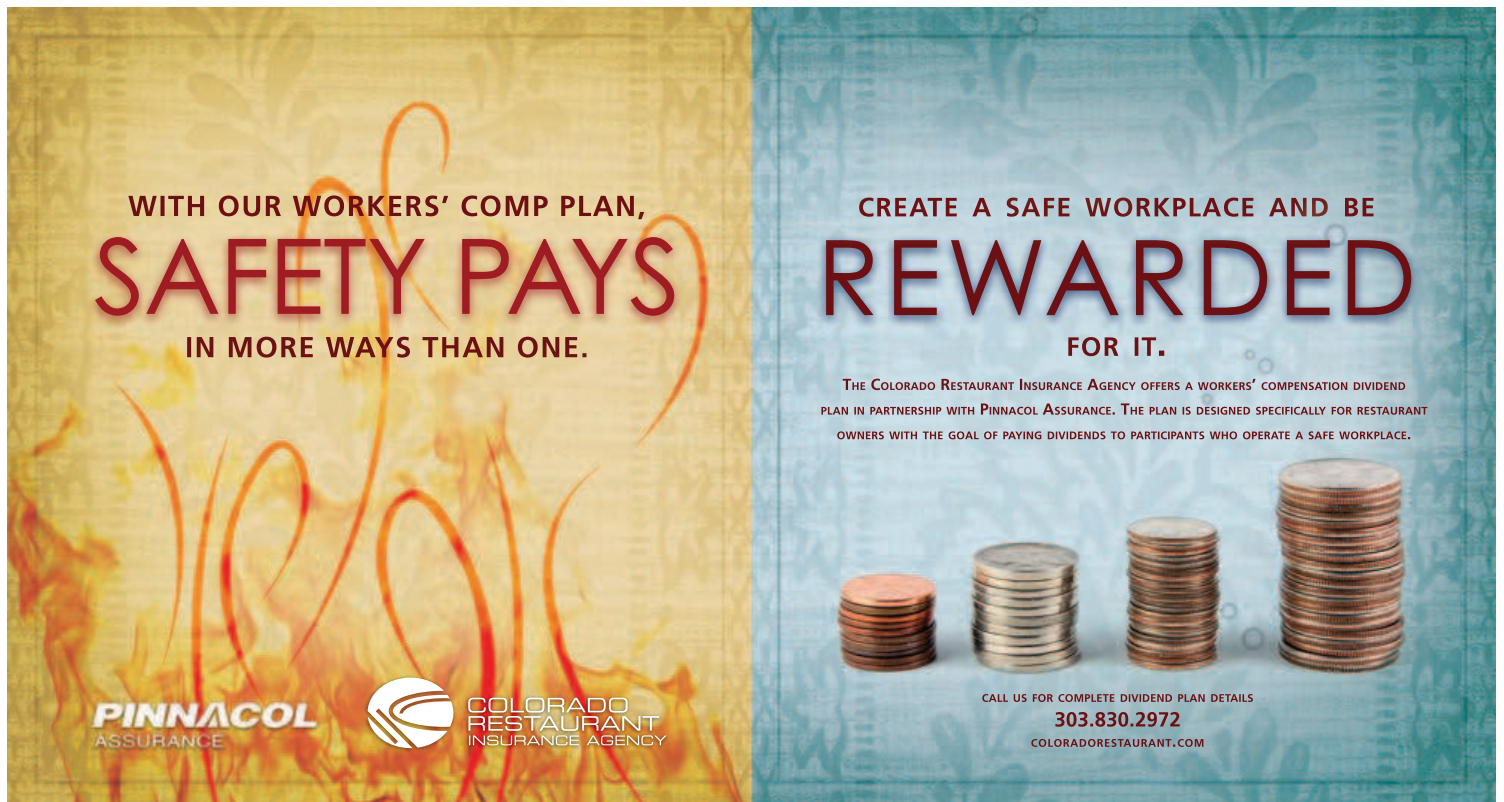
HOSPITALITY NEWS

Explore the great tastes of Colorado®

Legislative Survey Results

Food for Thought Education Series


Restaurant Neighbor Award Winners



WITH OUR WORKERS' COMP PLAN,
SAFETY PAYS
IN MORE WAYS THAN ONE.


CREATE A SAFE WORKPLACE AND BE
REWARDED
FOR IT.

THE COLORADO RESTAURANT INSURANCE AGENCY OFFERS A WORKERS' COMPENSATION DIVIDEND PLAN IN PARTNERSHIP WITH PINNACOL ASSURANCE. THE PLAN IS DESIGNED SPECIFICALLY FOR RESTAURANT OWNERS WITH THE GOAL OF PAYING DIVIDENDS TO PARTICIPANTS WHO OPERATE A SAFE WORKPLACE.



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Document Key:

- CRA-initiated bill ★
- CRA position on a bill ▲ pro
- CRA position on a bill ▼ con
- CRA position on a bill = neutral
- CRA position on a bill ? unsure
- The bill is dead †
- The bill became law ★

January 29, 2015

POWDERED ALCOHOL

▲ **House Bill 1031** by Rep Windholz (R-Commerce City) would

make the purchase, sale, transfer, possession and manufacturing of powdered alcohol in Colorado a class 2 misdemeanor until the federal government approves the sale of powdered alcohol. If the federal government approves powdered alcohol the State of Colorado would have to develop rules and regulations to regulate its sale.

REPEAL "JOB PROTECTION AND CIVIL RIGHTS ENFORCEMENT ACT OF 2013"

▲ **Senate Bill 69** by Sen Woods (R-

Arvada) would repeal most of the "Job Protection and Civil Rights Enforcement Act of 2013" which allows for compensatory and punitive damages to employees who prevail in a discrimination claim against an employer.

BALLOT INITIATIVE REFORM

▲ **House Bill 1057** by Rep Court (D-Denver) and Rep DelGrosso

(R-Loveland) would require the designated representatives of the ballot initiative proponents to appear at all review and comment meetings. If either designated representative fails to appear at the review and comment meeting, the initiative is considered withdrawn. The bill would also require a fiscal impact statement, prepared by legislative council for the general assembly, to be on every signature collection page.

REGULATORY REFORM ACT OF 2015

▲ **House Bill 1065** by Rep Szabo (R-Arvada) would require the

state to issue a written warning to any business, with less than 100 employees, who commits a first "minor violation" of a "new rule." The bill also would have required a state agency to engage the business in educational outreach regarding compliance.

COTTAGE FOODS

= **Senate Bill 85** by Sen Humenik (R-Thornton) would allow

cottage food producers to sell their product to "small businesses" which the bill defines as businesses with less than 100 employees. The bill would also increase the amount of each product a cottage food producer could sell from \$5,000 per product to \$20,000 per product. Note: The bill was amended in committee to remove the ability to sell cottage food to small businesses and reduce the cap to \$10,000 per item. With this amendment the CRA has taken a neutral position.

▼ **House Bill 1102** by Rep Hamner (D-Dillon) would expand what

producers of cottage foods are allowed to sell to include fruit empanadas, tortillas, and pickled vegetables that have an equilibrium pH value of 4.6 or lower. The bill would also require a producer to display a sign at the point of sale identifying that products were made in a home kitchen and any potential allergens.

FETAL ALCOHOL SIGNS

▼ **House Bill 1097** by Rep McCann (D-Denver) would extend the

Fetal Alcohol Spectrum Disorders Commission and turn it into a Type 2 agency under the Department of Human Services. The bill also charges the new Type 2 agency with the distribution and promotion of signs warning pregnant women about the potential effects of drinking while pregnant.

BUSINESS "MAKE MY DAY"

= **House Bill 1049** by Rep Everett (R-Littleton) would give

immunity from criminal prosecution to owners, managers, or employees who use deadly force on a person who unlawfully entered their business to commit a crime.

PLEASE NOTE: CRA Legislative Update is available on the CRA's website (www.coloradorestarant.com). CRA updates this list as new bills are introduced or as the status of the listed bills changes. In addition, we send out email notices and special "ALERTS" to members when we need help on issues or need you to contact certain legislators. It is extremely important that your member record at CRA contains your best contact email address. You can be sure we have it by sending your contact information to CRA at info@coloradorestarant.com. We promise not to share your email address with anyone. We will use it only for important CRA issues.

2015 State of the Plate Registration Form



Thank you for registering for the 2015 State of the Plate session. Registration is \$35 and benefits the Colorado Restaurant Association HOSTPAC. The information below is gathered to provide to the Secretary of State which is required by law. Contributions to HOSTPAC are not tax deductible as business expenses or charitable contributions.



State of the Plate Month: _____

Name: _____

Restaurant/Company: _____

Please choose one below – Corporate Contribution or Personal Contribution:

PERSONAL CONTRIBUTION (Limited to \$550 per election cycle)

**Article XXVIII, Section 7 – Disclosure. Contributions of \$100 or more from natural persons must include contributor's occupation & employer. (A one-time contribution, not aggregate.)*

Home Address: _____

City: _____ State: _____ Zip: _____

Email: _____ Phone: _____

Employer: _____

Title: _____

CORPORATE CONTRBUTION (Limited to \$550 per election cycle)

Company Name: _____

Check if Company is a LLC –

LLC's contributing to HOSTPAC must provide a written affirmation statement at the time of contribution.

Company Address: _____

City: _____ State: _____ Zip: _____

Email: _____ Phone: _____

PAYMENT INFORMATION

Cash \$ _____

Check \$ _____

Credit \$ _____

Name on Card: _____

Card Number: _____ Expiration Date: _____

Signature: _____

Return To:
Colorado Restaurant Association | 430 E 7th Ave | Denver, CO 80203
snakon@coloradorestaurant.com
Phone: 303-830-2972 or Fax: 303-830-2973



**National Restaurant Association
2015 Public Affairs Conference
April 14-15, 2015 – Washington, D.C.**



Join us in Washington, D.C. April 14-15 for a powerful two-day conference bringing restaurant leaders from across the country together with decision makers in Congress and the Administration. Attendees come from a wide variety of restaurants and positions. This is your opportunity to interact with members of Congress and share with them the importance of the restaurant industry in America.

Why Attend

- Make a difference. Unite with industry peers and promote the restaurant industry’s “America Works here” message to the nation’s lawmakers on Capitol Hill.
- Join your politically savvy colleagues for an insider’s view of the workings of Washington, D.C.
- Hear from top speakers – you will hear from top leaders in Congress, the administration and the restaurant industry.
- Meet the people who shape the policies that affect the restaurant industry, including administration officials, senators and representatives, and key Capitol Hill staffers.

Tentative Schedule

Tuesday, April 14, 2015	
8:00 am – 6:00 pm	Registration Opens
1:00 pm – 2:30 pm	Opening General Session with Keynote Speaker
2:45 pm – 5:30 pm	Roundtable Discussion – learn about the hot topics in the industry and how to make a difference during your hill visits on Wednesday.
5:30 pm – 9:00 pm	Welcome Reception and Gala Dinner Awards Program
Wednesday, April 15, 2015	
7:30 am – 9:00 am	Joint Breakfast Session with AHLA
8:30 am – 9:00 am	Shuttles Depart for Capitol Hill
9:00 am – 4:00 pm	Hill Visits – a more detailed schedule will be given closer to event
4:00 pm – 6:00 pm	Congressional Reception
7:00 pm – 9:00 pm	Colorado Delegate Reception & Dinner

If you would like to attend the conference please complete the registration form and return it to Sara Nakon at snakon@coloradorestaurant.com or fax to 303-830-2973.

Attendee Responsibilities

You are responsible for booking your own airfare to and from Washington, D.C. We recommend flying in and out of Reagan National Airport as it is closer to the Ronald Reagan International Center where the conference will be taking place. You also are responsible for sending your hotel room request to Sara no later than March 6. If you register after March 6 you will be responsible for booking your own room and may encounter higher rates.

CRA Responsibilities

Once the registration form is received we will register you for the conference, reserve a hotel room for the specified days, and count you for the dinner on Wednesday evening. We will use your credit card to pay for all expenses.



**National Restaurant Association
2015 Public Affairs Conference
April 14-15, 2015 – Washington, D.C.
CRA Registration Form**



Please fill out the information below and return to Sara Nakon at snakon@coloradorestaurant.com or fax to 303-830-2973 by March 6.

CRA will use your credit card below to book you registration, hotel, and dinner. As a reminder you are responsible for your airfare to and from Washington, D.C.

I will be attending the NRA Public Affairs Conference - \$185/per person
(CRA has registration scholarship opportunities available for those in need. Please contact Sara for more information.)

Please reserve a room for me to arrive on: _____ depart on: _____

I will be attending dinner on Wednesday night - \$140/per person Number attending _____

Name(s): _____

Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

I authorize charges for NRA Public Affairs Conference Registration, hotel room, and the Wednesday night dinner against my credit card; please secure my seat(s) on my behalf.

Credit Card Number: _____ Expiration: _____
(You may also call Sara to submit your credit card number.)

Type of Card: Visa Mastercard Amex Discover

Signature: _____

REGISTRATION DUE MARCH 6

For more information contact Sara Nakon
303-830-2972 x112 or snakon@coloradorestaurant.com