KEEP COLORADO WORKING CAMPAIGN LAUNCHED

The Keep Colorado Working Campaign was launched in July to oppose “Initiative 101” – an initiative that will increase Colorado’s minimum wage to $12/hr and the tipped wage to $8.98/hr by January 1, 2020. The first increase ($1.00/hr) will take place January 1, 2017, if this initiative passes at the ballot box in November.

The Colorado Restaurant Association has joined Keep Colorado Working in opposing the increase. The CRA Government Affairs Committee and Board of Directors voted to oppose this initiative after a lengthy debate which included reviewing the results of a membership survey conducted this spring. The survey indicated that 80.9% of our members oppose the ballot initiative as written.

In addition to the most recent survey, we conducted another member survey last year on a similar legislative initiative, asking how you would react to a minimum wage increase.

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The results were as follows:

- 89% of you would increase prices
- 72% of you would reduce employee hours
- 71% of you would reduce staffing levels
- 60% of you would limit future growth
- 20% of you would close locations

In March, prior to this initiative being filed with the state, CRA leaders, along with leadership from the Colorado Association of Commerce and industry met with the minimum wage proponents, asking them to consider a compromise. They refused. In fact, they stated that they would ultimately like to see the minimum wage at $15/hr and eliminate the tip credit altogether.

A number of other organizations have joined the coalition to oppose this initiative including The Colorado Farm Bureau, The National Federation of Independent Businesses, The Tavern League, Colorado Business Roundtable and the Colorado Licensed Beverage Association.

Several polls have confirmed that with the proper messaging, this measure can be beaten! In order for the campaign to be effective and win at the ballots in November, it needs additional support.

This being a presidential election year, media and campaigning are expensive. Your financial support will be vital to defeating ballot initiative 101. We can also use your help through a public endorsement from you and your organization, and by speaking out to raise awareness about the opposition of this initiative.

Contributions can be of an unlimited amount and may come from personal or corporate accounts. We hope that you will consider $20 per restaurant seat or $2,000 per location at a minimum, but we will happily accept a contribution of any amount.

Please mail checks to:
Keep Colorado Working
c/o The Starboard Group
7720 East Belleview Ave, #B325
Greenwood Village, CO 80111

Contributions can also be made by credit card by clicking here.

If you have any further questions please contact Sonia Riggs at the Colorado Restaurant Association (303) 830-2972 or Sonia@KeepColoradoWorking.com

DENVER VOTERS MAY VOTE ON PUBLIC CONSUMPTION OF MARIJUANA THIS FALL

Two potential ballot initiatives have been submitted for the November election that would ask Denver voters to consider allowing public consumption of marijuana in Denver. This was a topic of conversation at the Colorado Capitol during the legislative session, but legislators and the marijuana industry could not reach an agreement. As a result, two different segments of the marijuana industry have submitted proposed ballot initiatives for the 2016 ballot.

The first would allow for the creation of marijuana consumption clubs in Denver. There are strict restrictions on the clubs, like age restrictions and distance requirements from schools. Additionally, under this proposal, a marijuana club could not have a retail food establishment license or a liquor license.

The second would permit almost any business to allow for the consumption of marijuana on their premises. There are requirements the business must comply with such as ensuring the consumption doesn’t violate the Colorado Clean Indoor Air Act, it was consumed in a designated area of the business, and the business would have to get prior approval from the local registered neighborhood association. Because this initiative would not limit the types of businesses that could allow marijuana consumption, the CRA is concerned about the impact this would have on public safety and liability for businesses. There are many studies that show when mixing marijuana and alcohol the effects are significantly increased.

Both of these initiatives are in the process of gathering the small number of signatures needed to qualify for the Denver ballot this fall.

LIQUOR INDUSTRY MEETS TO REVIEW COLORADO’S LIQUOR RULES AND REGULATIONS

The CRA, along with members of the liquor industry, local and state regulators, law enforcement, and groups like Mothers Against Drunk Driving have begun meeting to discuss potential changes to Colorado’s liquor rules and regulations. These meetings occur each summer and give the industry, as well as regulators, the opportunity to make needed changes to the rules and regulations surrounding liquor law.

This year Sonia Riggs, CRA President & CEO, and Pete Meersman, CRA Chief Strategy Officer, were appointed to participate on the LED Working Group. This summer’s topics include powdered alcohol

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regulations, trade practice issues, the new law allowing for grocery store sales of alcohol, and more. The CRA will keep you informed of the progress with these meetings as they move forward.

CRA TO MEET WITH HEALTH DEPARTMENTS TO DEVELOP A UNIFORM HEALTH INSPECTION COMMUNICATION SYSTEM

In August, the CRA will begin meeting with representatives of the state health department, local health departments, the retail food industry, and Colorado counties to discuss what a statewide communication system should look like to communicate health inspection information. These meetings were the result of legislation this year that banned the use of letter grading to communicate health inspection results. That legislation requires a stakeholder group to develop a uniform communication system that provides accurate, effective, and fair information to the public about the cleanliness of retail food establishments while prohibiting an overly simplified system like a letter or symbol. We will continue to update you as we make progress.

New Members

Angry Olive Consulting, Inc., Denver | Andrew Parr
Avelina, Denver | Kevin Jennings
Bistro Barbes, Denver | Jon Robbins
Blueprint Bar, Denver | Ryan DiFranco
Bob Yoswa Agency, Colorado Springs | Bob Yoswa
Colorado Department of Corrections, Colorado Springs | Charleen Crocket
Domino's Pizza, Colorado Springs | Steve Figg
Earth Smart Media, Highlands Ranch | Fred Layment
Eyenalyze, Conway AR | Michael Rasmussen
Giggling Grizzly, Denver | Erik Zumbahlen
Lamar Advertising, Denver/Thornton | Lori Johnson
Platinum Age, Loveland | Ben Cvetkovich
Porcelanosa USA, Denver | Antonio Romero
Zall Company, Denver | Stuart Zall
CRA members will not only receive discounted member pricing on Sirvo’s job platform but their listings will also be posted to the CRA careers site as well as Sirvo and its partner networks for increased visibility and greater candidate reach.

SIRVO BECOMES OFFICIAL JOB BOARD PROVIDER TO THE CRA

CRA MEMBER BENEFITS
Each job post costs $40, but as a CRA member you receive 15% off all of your job posts. Additionally, your jobs will appear on the CRA job board as well as on the Sirvo network.

REGISTER YOUR BUSINESS
Go to Sirvo.com/CRA and click “Register”. Once you’re done registering your business, click post a job. Your CRA membership benefits will be applied automatically each time you post.

LEARN MORE & REGISTER YOUR BUSINESS AT SIRVO.COM/CRA
JOIN US FOR A HIP-HOP THEMED, ONE-DAY EVENT OF WORKSHOPS, PANELS & KEYNOTE THAT WILL INSPIRE + IGNITE YOU.

WHO SHOULD COME:
Creatives / Restaurateurs / Entrepreneurs / Chefs
GMs / Makers / Bakers / Journalists / PR Pros
Bartenders / General Public

The opportunities for meaningful connection with the Who's Who [networking] that can lead to the Who-Knows-What [groundbreaking work, collaboration, marriage!] are worth the ticket, alone.

Chef David Lopez - formerly a co-DJ for the Denver Nuggets - will be spinning hip-hop records for us, too!

SUNDAY, SEPTEMBER 18
9:30 AM - Check In
10:00 AM - Program Begins
4:15 PM - Program Ends
4:15 - 5:30 PM - Cocktail Hour

CRA Members get a special ticket price that is $30 off of the regular price!

Check out the full line-up of movers, shakers, and history makers active in the Denver food scene.
www.canwekickit.eventbee.com
The Colorado Alcoholic Beverage Symposium's mission is to educate liquor licensees about statutes, rules and regulations in Colorado's alcohol beverage industry. In order to accomplish this, CABS recruited top professionals in the industry to educate participants about Colorado's ever-changing regulatory climate.

This year the Symposium, August 2-3, has added a business acumen track to help liquor licensed business owners, managers and co-workers understand and adapt to the changing landscape of the industry and the general complexity of the business. Spanning two days, attendees will experience a series of keynote speakers, breakout sessions, tasting seminars, and a reception at the Governor's Mansion.

For tickets, click here!
SHOWCASE YOUR RESTAURANT AT DENVER FOOD + WINE FESTIVAL

Want to get in front of 5,000 food, wine, and spirit enthusiasts? Promote your restaurant at the Denver Food + Wine Festival.

Special opportunities include:
- **Denver Food + Wine Festival Grand Tasting** – Saturday, September 10. Provide food samples that represents your cuisine.

Visit denverfoodandwine.com for event details.

Please contact Emily Zajicek, ezajicek@corestaurant.org for DFW restaurant participation information; or Mary Mino, mmino@corestaurant.org, (303) 830-2972 for DFW sponsorship opportunities.
For the second year in a row, the CRF is pleased to announce that the Foundation has been awarded $342,000 from the Colorado Department of Labor's Hospitality Career Secondary Education grant program to support the expansion and enhancement of the Colorado ProStart program.

“The grant funds we received in 2015 from the CDLE made it possible for us to support our Colorado ProStart programs like never before,” said Mary Mino, CRF president. We funded more than $152,000 directly into our high schools to invest in equipment, technology, industry certifications, school business enterprises, and student achievement with amazing results.”

In 2016, CRF will continue to expand ProStart to more Colorado high schools, provide ServSafe Food Handler and Manager Food Safety certifications to students, and provide additional funding through program enhancement grants to improve the quality of ProStart programs in 30+ high schools.

For more information about the Foundation and the Colorado ProStart program, please visit corestaurant.org.

HEARTFELT THANK YOU TO CRAIG REED

After 25+ years, our friend and colleague Craig Reed has retired from his position at The Broadmoor. Craig has been invaluable to the CRA and to our industry as a whole. From hosting our many Board of Directors meetings and numerous golf tournaments, to his unyielding support of Colorado ProStart and the Foundation, Craig has been instrumental in the success of our organization. He has attended more CRA functions that we can count and has provided wise leadership in our government affairs efforts.

Craig served on our board of directors as Chairman and was most recently our liaison to the National Restaurant Association Board. Thank you, Craig! We will miss your extra touches at the Broadmoor, but we look forward to your continuing involvement with CRA as a Past Chairman of the Board.

In his own words:
I am very thankful for all the great friendships I have developed within the entire industry, especially those through the CRA. My involvement has been extremely special to me. Not only have I met many wonderful people, I have also learned more than I could have imagined. Our industry is a special one. I look forward to continuing my involvement.
GREEN YOUR TAKEOUT SERVICE
By Certifiably Green Denver

People are eating on the run more frequently, making takeout food a staple in the modern American lifestyle. In fact, over 50 percent of Americans now eat takeout at least a few times per month (www.statista.com). While it may be good for business, it is not always as kind to the environment given that a lot of packaging is required to transport food from the kitchen to well beyond the restaurant. As a result, the American population tosses out enough paper bags and plastic cups, forks and spoons every year to circle the equator 300 times (www.cleanair.org). With a few modifications, however, restaurants can greatly reduce the impact that their takeout practices can have on the environment. Here are a few pointers:

Containers. No one likes to have a pile of packaging towering over their takeout meal. In fact, one of the biggest considerations for millennials and eco-minded people selecting a takeout restaurant is the quantity and materiality of the packaging. Get creative about how you can pare it down. Does that sauce really need to come on the side in its own container or can you get a partitioned box instead? Do you need individually wrapped utensils? Not only will less packaging make for happier customers and less waste, it can save you a lot of money too.

Styrofoam™. While it may look innocuous and be cheap on the front end, those white polystyrene foam cups and food containers are environmentally problematic enough that they were banned in San Francisco. Made from petroleum and chemicals, the Styrofoam™ manufacturing process releases 57 chemical by-products, including chlorofluorocarbons which are responsible for damage to the ozone layer. The EPA and International Agency for Research on Cancer have classified it as a possible carcinogen and it can also cause a host of other health problems for people who are exposed to it regularly. (blog.epa.gov)

Don’t be deceived by the recycling symbol on the bottom either – Most municipal recycling programs do not accept Styrofoam™, so even if well-meaning patrons put it in the recycling bin, it will be fished out to live in the landfill for more than a million years as it will not decompose. The good news is that there are a lot of other good and cost-effective alternatives. Look for containers made from high recycled content. If you have compost service available in your municipality, compostable products are a great option.

To bag or not to bag? Ask that question! Gone are the days when everyone expects or wants a plastic bag for their food. Here’s a good rule of thumb: if an order requires multiple components that someone couldn’t manage with one hand, ask if they need a bag. Otherwise, let customers ask you for a bag. If the contents are in jeopardy of spilling, a piece of tape or rubber bands should do the trick.

Utensils and Condiments. Do your customers really need the cutlery, napkin, salt and pepper? Chances are that if they’re taking the food home or back to the office, they have access to all of those items there. Ask which items are needed before automatically providing them. This can save you a lot of money and save a lot of unused plastic forks and ketchup packets from a sad fate in the landfill.

Certifiably Green Denver is a free sustainability advising service for Denver’s business community provided by the City & County of Denver’s Department of Environmental Health. For more information, call (720) 865-5457 or visit Denvergov.org/CGD.
It’s been 16 years since Johnson & Wales University (JWU) planted its most western anchor in Denver, and since that time, the private, non-profit institution has proven it is a major player contributing to the region’s thriving culinary and hospitality scene.

Located in the beautiful Park Hill neighborhood, the historic campus has produced a plethora of Colorado culinary trendsetters. This includes James Beard nominee Jorel Pierce of Euclid Hall and Stoic & Genuine, and Denver Five Class of 2015 Aneidra Nichols, formally of Elways, who will be head chef at the hotly anticipated Fish and Beer opening in RiNo.

With a culinary alumni force of more than 40,000 from a four-campus network, the university continues to impact the food industry through its graduates. Recently, the university created an interactive map of JWU alums who are working in the greater metro Denver, from chef owners to executive chefs to beverage directors.

“This tool shows the incredible impact these graduates have on Colorado’s booming culinary and hospitality industries,” said JWU’s dean of culinary education Jorge de la Torre.

Entrepreneurship is rooted in the foundation of the university. In 1914, two entrepreneurial women, Gertrude Johnson and Mary Wales, opened a business school for women in Providence, RI. Flash forward more than a century later, and the university has expanded its academic offerings within culinary, business, hospitality, the arts and sciences, and recently launched an MBA program. Its national footprint extends to four campuses including Providence and Denver, as well as Charlotte, NC and North Miami, FL.

“The entrepreneurship program gave me a road map on how to start and run a successful business,” said Knight. “You can have class after class on managing people, operations, marketing and accounting but until you are in the field working in the trenches, that’s when that knowledge really sets in.”

Entrepreneurship is rooted in the foundation of the university. In 1914, two entrepreneurial women, Gertrude Johnson and Mary Wales, opened a business school for women in Providence, RI. Flash forward more than a century later, and the university has expanded its academic offerings within culinary, business, hospitality, the arts and sciences, and recently launched an MBA program. Its national footprint extends to four campuses including Providence and Denver, as well as Charlotte, NC and North Miami, FL.

“Today’s students get the first-hand knowledge that culinary hospitality is a combination of work ethic, vision, marketing, ‘connecting the dots’, and most importantly, in our industry, it is not what we say, but how we ultimately make people feel,” said Larry DiPasquale, CEO of Epicurean Catering, JWU trustee and recent JWU honorary doctorate degree recipient.

“Students are taught that they are only as good as the last customer experience and have a genuine passion for making it the best.”

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The health and wellness movement has also influenced the College of Culinary Arts curriculum, now offering a Bachelor of Science degree in culinary nutrition, allowing graduates an expanding range of career opportunities such as food scientist, R&D chef, team sports chef and registered dietician. A new culinary initiative has also emerged from the university, called: “Johnson & Wales is changing the way the world eats,” which includes recipes, demos, and a public awareness campaign.

Reflecting on JWU’s overall impact, Knight of The Noshery said, “JWU is training our next workforce and leaders for our local and global community. From internships and working through college years and beyond, the individuals graduating from JWU are helping to shape the Denver food scene.”

DiPasquale echoed a similar sentiment. “As an employer, I am fortunate to have many JWU alumni who are following their passion and helping our company raise the bar in culinary arts, hospitality, and complete event orchestration,” he said.

More than 100 restaurant operators and managers and tech specialists mixed and mingled at the first ever Restaurant Technology Summit held July 21.

Twenty-three vendors showcased various restaurant technologies and provided 7 great presentations on topics such as hiring practices, digital marketing, and data trends for the future.

Thanks to all who participated for making it a great first event!

RECEIVE 1% CASH BACK WITH OUR REVVED UP AUTO LOAN!

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Plus, refinance and lower your current rate by up to 1% (as low as 2.99%)

Rev up the savings now through October 31, 2016. Apply using our mobile app or visit us online.

More Details
INSURANCE AGENCY INTRODUCES NEW ONLINE ACCOUNT ACCESS VIA CSR24

By Sean Pechan, Colorado Restaurant Insurance

At Colorado Restaurant Insurance, our priority is to be there when our clients need us most. We also recognize that as an operator, the times that you need to access information might be different than our Agency office hours. As a solution, the Agency now offers an enhanced customer service experience with a new online service option. CSR24 offers secure online access to your insurance information 24/7 and is accessible via any device. These services are available at no additional cost.

Accessed through the Agency website, CSR24 allows client access to insurance information including auto IDs, claim reporting, policies, request forms and more.

This new program provides a variety of added services, including:

- View and reprint automobile ID cards
- Report claims online with the option to upload pictures and documentation
- View critical policy information
- Request policy changes online
- Access your agent’s direct contact information
- Review and download account documents
- Obtain a certificate of insurance (commercial accounts only)
- Maintain and manage an up-to-date list of certificate holders (commercial accounts only)
- Receive documented confirmation of all activity conducted online

We recognize that a restaurant operator’s time is extremely valuable, and with CSR24 you can access the information and services you need, when you need it, no matter where you are.

For more information about CSR24 or Colorado Restaurant Insurance please contact Sean Pechan or Kirk Bamesberger at (303) 830-2972.
Pinnacol Assurance is committed to offering you a variety of safety services to support your efforts to create a safe environment for your employees — no matter what business you're in or whether you have two employees or 2,000. We're also committed to providing these services regardless of premium size.

Because we know that having quick and easy access to information and services is more critical than ever in today's fast-paced business environment, we've expanded and enhanced our safety resources so you'll have the information you need, when you need it.

**OUR RESOURCES INCLUDE:**

**Online Tools and Safety Materials:**
Not everyone has a 9-to-5 workday or a Monday-through-Friday workweek. That’s why we created resources to help support your organization’s safety program that you can access 24/7, including:
- Informational materials and forms that can be easily downloaded from Pinnacol.com
- Webinars, tutorials, and online courses and videos
- Free loss-prevention and safety materials that can be ordered from Pinnacol.com

**Risk Management Training:**
Pinnacol is committed to providing top-notch free and low-cost training to our policyholders and their employees throughout the year. Training opportunities include:
- Pinnacol-created safety webinars and tutorials
- In-person training seminars
- Annual risk management symposiums

In addition, we’ve partnered with an expert in the field – J.J. Keller – to ensure that we’re fulfilling all your training needs. Through our partnership, our policyholders receive:
- The expertise of a nationally recognized organization specializing in safety and compliance training.
- Access to interactive training courses and video-on-demand courses at no cost to you.

**Safety On-Call Hotline:**
We’re proud to be one of the few in the industry to offer a hotline staffed with highly qualified safety consultants and specialists, including construction safety specialists, industrial hygienists, and ergonomic specialists.

If you need help with safety questions or the resources we offer, we encourage you to call Pinnacol’s Safety On-Call hotline. We’ve found that, for the majority of calls we receive, our safety services team can help you over the phone right away.

- Call 888-501-4752 or 303-361-4700
- Available Monday through Friday, 8 am to 5 pm

Pinnacol is committed to helping your organization build a culture of safety. Let us know how we can help.

**Implementing and fostering a successful safety culture will benefit your restaurant beyond premium savings. The impacts of hidden costs of a workplace injury are considerable. We recommend all operators consider utilizing the safety services that a company like Pinnacol is willing to offer policyholders for no additional charge.**

For more information regarding these services or any insurance products please contact Sean Pechan or Kirk Bamesberger at Colorado Restaurant Insurance (303) 830-2972.
THANK YOU TO OUR ENDORSED PROVIDERS AND CORPORATE SPONSORS

2016 ENDORSED PROVIDERS:

2016 CORPORATE SPONSORS: