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Rotella’s Italian Bakery Inc.

A Family Tradition Since 1921

Proud Member of:
Nebraska Restaurant Association
Allied Member

rotellasbakery.com
Our first major event this year was our annual meeting on January 29, 2018 at Lazlo's in Lincoln, NE. It was a great social event and dinner, followed by the installation of officers and directors. Jay Jarvis with Lazlo's and Fireworks restaurants was our host and also our newly elected President. Two new directors were installed, Michael Behrens and Mitch Tempus. Michael was also elected as the Secretary/Treasurer for 2018.

The new Unified Partnership Agreement with the National Restaurant Association was discussed in the fourth quarter edition of Hospitality News. The implementation process is still underway, supported by a series of webinars designed to provide training and assist in member recruiting. As outlined by the agreement, all members of the National Restaurant Association and their owned restaurants are members of the national and state associations.

National chain franchise owners in Nebraska are entitled to a special dues rate which we expect to be the same as we assess stores owned by franchise operations domiciled in Nebraska. We have been provided a database listing national members in Nebraska and our first review indicates that it results in a net gain of at least 150 new members. The National Restaurant Association shares dues collected from corporate members with state associations to support these additional members. The amount shared is based on an agreed formula defined in the Unified Partnership Agreement. We also receive a commission for all ServSafe and ServSafe Alcohol products sold in Nebraska and financial support for the ProStart Program.

Membership development remains our number one priority in 2018 and we will continue working with our Allied and Restaurant board members to implement the innovative initiatives they have offered to support this effort.

There is renewed interest in the Central Nebraska Chapter so we will be working with members who have expressed interest in assuming leadership positions to get this initiative back on track.

Reminder to our members owning or franchising twenty or more restaurants: May 7, 2018 is the deadline for complying with FDA menu labeling requirements and we do not expect that date to be extended this year.
NRA ENDORSED PROVIDERS

United Health Care
Health Insurance
Contact: Alliah Sheta
alliah.sheta@optum.com
www.uhtogether.com/nera
UnitedHealthcare offers health insurance plans to meet the needs of individuals and employers. They also offer dental, vision and many other insurance plans to help keep you and your family healthy.

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Specializing in employment and labor laws, Jackson Lewis offers members a significant discount for legal services.

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Heartland offers a full line of payment acceptance and payroll processing options designed specifically for association members. Local representation. Flexible, one-stop solution.

Broadcast Music Incorporated (BMI)
Music Licensing
Contact: Jessica Frost
615.401.2873
Nebraska Restaurant Association members can save up to 20% thru BMI. BMI collects license fees on behalf of songwriters, composers and music publishers and distributes them as royalties to those members whose works have been performed.

The Nebraska Hospitality News is published by the
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Lincoln, NE 68506
Phone 402.488.3999 Fax 402.488.4014
National Restaurant Association
Educational Foundation
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Star City BaconFest 2018 to cook up creative bacon-based treats

Bacon lovers, this is the news you’ve been waiting for: Star City BaconFest 2018 returns to the Capital City for the third year on April 22 at Lincoln’s Cornhusker Marriott Hotel.

Again this year, chefs from several popular area restaurants will offer up their creative bacon-infused samples of everything from sweet to savory – and about everything in between.

Doors will open at 4:30, with bacon sampling continuing until 7:00 p.m. Admission is $25 for adults, with children 12 and under free. Ticket availability is limited, so purchasing early is strongly suggested. Tickets can be purchased on-line at starcitybaconfest.com.

Entertainment throughout the evening will be provided by Screamers Dining and Cabaret. Pepsi will be offering free soft drink samples.

Star City BaconFest is sponsored again this year by the Nebraska Restaurant Association (NRA) and the Nebraska Pork Producers Association (NPPA). Proceeds go toward scholarships for ProStart culinary students in Nebraska.

Jane Stone, Domestic Marketing Director with the Nebraska Pork Producers Association, says the NPPA is excited to join with the Nebraska Restaurant Association to bring Star City BaconFest to Lincoln again this year.

“Nebraska Pork Producers work hard every day to provide quality pork to our state and the world,” she says. “Since bacon is just about everyone’s favorite cut of pork, what better way to represent our industry than at a fun gathering of our consumers sampling bacon-based goodies creatively prepared by some of Lincoln’s finest chefs.”

Throughout the evening, BaconFest attendees will have the opportunity to vote for their favorite bacon-inspired treats. Additionally, prizes will be given away including such items as Bacon for a Year, Gourmet Bacon of the Month Club membership, bacon cookbooks and bacon coupons. The grand prize will be a Traeger Pro 22 grill.

Participating vendors include: 9 South Char Grill, Ashland Golf Club, Billy’s Restaurant, Brewsky’s, Cappy’s Hot Spot Bar and Grill, Coop’s Corner, John J’s Chow Hall at The Graduate, HiWay Diner, HopCat, Leadbelly, McKinney’s, Moka’s Kitchen Gourmet Popcorn, The Normandy, Smoking Gun Jerky, That Place Steakhouse & Saloon, The Eatery, Screamers Dining & Cabaret, Single Barrel, and Venue Restaurant & Lounge.

Hormel Foods is providing products for the chefs to use during Star City BaconFest 2018. For more information, visit Star City BaconFest at starcitybaconfest.com.
Serving the unique health care needs of small employer members.

UnitedHealthcare works with the National Restaurant Association and the Nebraska Restaurant Association in a strategic alliance, offering exclusive health care pricing and solutions for NRA small employer members.

3 ways NRA small employer members can access UnitedHealthcare’s exclusive offerings:

1. For small businesses with 2-99 employees: New Restaurant & Hospitality Association Benefit Trust option for fully insured hospitality groups.

2. For small businesses with 51 or more employees: Up to a 5 percent discount on manual medical rates for fully insured groups.

3. For small businesses of all sizes: Up to a 5 percent discount on specialty benefits products (dental, vision, life, disability, accident and critical illness) for fully insured groups — in addition to all other discounts including bundling benefits programs.

New Restaurant & Hospitality Association Benefit Trust option for small employers.

The new Restaurant & Hospitality Association Benefit Trust is now available to quote as an option for NRA hospitality member groups. The RH Association Benefit Trust is a new health benefits solution insured and serviced by UnitedHealthcare and focused on small employers with 2-99 eligible employees. This solution can offer NRA members some of the same advantages of large employers regarding more health plan designs for product and potential pricing flexibility. Available nationally, the new RH Association Benefit Trust features a product portfolio with more than 120 health plan designs. It is just one more way for hospitality businesses to access UnitedHealthcare’s solutions for NRA members.

Contact Alliah Sheta at alliah.sheta@optum.com for more information on the hospitality associations alliance program.

Contact your broker or UnitedHealthcare representative to get a UnitedHealthcare quote.

Visit uhctogether.com/nera.
Introducing the National Restaurant Association pharmacy discount card

...can be used by virtually anyone.

A new member value benefitting the National Restaurant Association Educational Foundation and its state partners.

Help attract and retain quality employees with the NRA Pharmacy Discount Card program – a new prescription savings solution for members of the National Restaurant Association and its state restaurant association partners, including the Nebraska Restaurant Association. It is completely FREE and can help NRA members and their employees save up to 75% (with an average savings of 40%) on all FDA-approved prescription medications. This program is not insurance and can be used by virtually anyone, including those who are uninsured and those who are purchasing a prescription not covered by their insurance.

Administered through OptumRx®, the NRA Pharmacy Discount Card program leverages a large network and buying power to provide access to better pricing and meaningful discounts. Here are some features of the program:

- **Accepted at more than 62,000 pharmacies nationwide** – Participating pharmacies in the program include Walmart, Walgreens, Rite Aid, Target, Costco, Good Neighbor, CVS, Duane Reade, Sam’s Club and more.
- **No exclusions apply** – Because this program is not insurance, there are no deductibles, medical history exclusions, limitations or maximums. It is available to NRA member businesses and their employees regardless of health benefits carrier.
- **No fees or forms** – There are no fees or registration forms for this program.
- **Pre-activated and easy-to-use** – The card is pre-activated and can be used immediately by anyone in the entire household. Individuals simply present the card at a participating pharmacy when filling a prescription. If they also have insurance, individuals should present both their insurance card and the discount card to see which card offers the better price.
- **Privacy is protected** – Claims are processed by OptumRx and privacy is protected. Personal information will never be rented or sold to a third party.
- **Co-branding option for member employers** – This program offers NRA member employers the option to co-brand the pharmacy discount card with their logo. All production costs are covered.

Not only will members and their employees save money on prescriptions by using the NRA Pharmacy Discount Card but they also will help give back to the National Restaurant Association Educational Foundation (NRAEF) and state restaurant association educational foundations. Each time a prescription is filled using this card, the NRAEF and its state partners will receive a portion of the proceeds.

For more information on the NRA Pharmacy Discount Card program or to place an order to receive cards for your member business, contact Alliah Sheta at alliah.sheta@optum.com.

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Legislative issues

The 2018 legislative session will adjourn on or before April 18. This is the second session of the two year legislative cycle and a “short” session lasting 60 legislative days. The following are bills that you may have an interest in.

LB165 - This bill requires mandatory use of the federal E-Verify program and an additional license, renewable on an annual basis, for all Nebraska business units with more than twenty five employees. We testified and have worked in opposition. The bill has not been advanced by the committee and has not received a priority designation. We do not expect it to advance this session.

LB211 - Legislation to increase the minimum hourly tip wage was introduced in the past several sessions and was introduced again in the 2017 session. LB211 would initially set the minimum tip wage at 40% ($3.60) of the current $9 minimum wage and eventually raise it to 50% ($4.50). We testified against the bill at the committee hearing. It was advanced by the committee to General File but was not prioritized by a Senator so it did not get discussed by the body in the 2017 session. However, even though it was not prioritized it did get discussion by the body in the 2018 session. We worked to inform Senators and were confident that there were not enough votes to pass the bill but time ran out before it came to a vote. We do not expect it to make it back on the legislative agenda this year but we will be watching closely.

LB436 - There have been efforts nationally to blur the fact that employees of franchisees are not employees of franchisors. To clarify this in Nebraska law, Senator Laura Ebke introduced LB436 at our request. It clarifies that persons who work for a franchisee are employees of only the franchisee and franchisors are not employers of franchisees and are not the employers of employees of a franchisee. It was not advanced by the committee in the 2017 session. We again worked to advance it in the 2018 session but were not successful.
LB559 - Nebraska restaurants collect and remit sales tax and receive practically nothing for this service. The cost to restaurants is significant - especially on credit card sales as the restaurant is forced to pay the credit card swipe fee on the sales tax portion of the charge. Bills have been introduced at our request in past sessions to increase the amount Nebraska’s restaurants receive for collecting and remitting sales tax. The amount that this would cost the State of Nebraska was more than the state could absorb with the projected budget shortfall. In the 2017 session LB559 was introduced at our request by Senator Schumacher. It would prohibit payment card networks from imposing interchange or swipe fees on the sales tax portion of a purchase made using a debit or credit card. This addresses part of the problem and does not cost the State any money. The bill was not advanced by the committee in the 2017 session. We again worked to advance it in the 2018 session but were not successful.

LB1120 - Contains a number of provisions intended to clarify and strengthen the Nebraska Liquor Control Commission’s ability to regulate the alcohol industry. For example, it includes the Music Licensing Agency Act which would provide protections for those entities that are being aggressively contacted by agencies claiming to hold the copyrights to the music being performed and demanding a licensing fee. It also requires wholesalers to notify the Commission in writing of their retail customers who are more than 34 days overdue. We supported the Music Licensing Act portion and opposed the reporting to the Commission of retailers more than 34 days overdue. The bill was prioritized by the General Affairs Committee and will probably be considered by the body before adjournment.
On December 4, 2017, the Department of Labor announced its intent to expand the scope of ‘tip-pooling’ permitted under federal law. Under the current rules of the Department of Labor, promulgated during the Obama Administration in 2011, employers are entirely prohibited from requiring tipped workers to pool and share their gratuities with non-tipped workers.

Under the new rules proposed by the Trump administration, employers would be expressly permitted to require servers and other tip-earning employees to share their tips with employees working in the kitchen and other “back of the house” positions. The only catch is that employers can only require this tip-pooling among tipped and non-tipped employees when the employer does not take a “tip credit.”

The Department of Labor has been accepting public comments on the proposed rule for nearly three months, and the window for public comments officially closed on February 5, 2018. The Department has 60 days following this close of public comment to respond to and address the principal points raised in the comments.

The proposed rule has been a source of heated debate and elicited hundreds of thousands of largely unfavorable public comments. This scrutiny comes in light of estimates by the Economic Policy Institute that tipped employees would stand to lose $5.8 billion per year should the Department of Labor proceed with its proposed revisions. Further complicating the matter are reports that Department of Labor officials intentionally suppressed an internal economic impact analysis after finding that the proposed rule would negatively impact tipped employees.

Further muddying the waters are two requests for appeal, currently lodged with the United States Supreme Court and seeking a decision on whether tip pooling should be permitted at all. The Ninth Circuit, for example, holds that an employer can’t make workers share tips under any circumstances, including a tip pooling arrangement. The Fourth and Tenth Circuits disagree. The Supreme Court has not yet agreed to hear the appeal and resolve these conflicting authorities. Should it decide to do so, the Department of Labor’s proposed rule could be a moot point. Continued developments are inevitable, with far-reaching implications no matter the outcome.

Please contact Jackson Lewis with any questions about the proposed rule or other compliance issues with regard to tip-pooling and tip credit laws.
MONDAY, APRIL 16TH, 2018
Embassy Suites, LaVista

RECEPTION AND SILENT AUCTION  5:30 PM
DINNER AND AWARDS  7-8 PM
JIMMY BUFFETT TRIBUTE BAND  8-9 PM

‘DANCE OF A PARROTHEAD’
- A TRIBUTE TO JIMMY BUFFETT

Featuring all of Jimmy’s biggest hits, and that unmistakable sound of the islands, they will have you singing and dancing all night long!
The sizzle of a successful menu

So….you successfully pulled a customer in to your restaurant. What’s Next? To get them seated and hand them a menu – **BOOM**! You’ve just launched your number one tool to earn profit.

The menu is the single most overlooked profit driver in restaurants, and sometimes it is left to sit for six months or more with no attention or changes. Your menu is your restaurant’s billboard. It tells the story of your brand and food. It guides your customer, and if engineered correctly, will help them select the most profitable items on your menu. Over 70% of customers decisions are made when they first open your menu. It is important that you guide them through your menu to your most profitable items. It is a proven fact that a customer reads your menu very differently than how they would read a book, paper or magazine as the eye moves and lands uniquely on each page. This is called **Menu Eye Flow**. There have been many studies done on how the proper placement of items on your menu will lead to greater profitability.

In addition, there are four key elements that help enhance your menu. Those elements are: **Positioning, Highlighting, The Sizzle, and Value Perception Pricing**. All of these elements are vital components to a successful menu. Each one plays an important part in helping you communicate your menu items effectively to your customers. As well as how they perceive the value of each menu item. Without these four elements your menu profitability will be significantly reduced.

Unfortunately, DIY restaurants often experience common mistakes when creating a menu without the help of a professional menu engineer and designer.

1. **They fail to conduct a competitive and profitability analysis at least twice a year.** Without knowledge of what your menu item is truly costing you, and what is being driven to your bottom line, you could easily be upside down on your menu item price points. Just as we know markets fluctuate, your menu pricing should be set to absorb the highs and lows of the markets. This comes from running each menu item through a plate cost analysis, then determining the profit percentage you would like to make.

2. **They offer either too many or too few items.** Have you ever been to one of those places that because of so many items, the menu looks more like a novel than a point of sale? What happens to your customer is that they gravitate towards an item they have either eaten there before, or a menu item that they recognize. Large menus like this actually inhibit the customer from truly exploring your menu, and limit them to fewer items—the exact opposite of what you think a large menu does for a restaurant. If a menu has too few items, it limits the customer to exploring new items, and may make them feel your menu is boring. There is a sweet spot to the number of items each menu category should contain and what will help you keep your menu fresh in the eyes of the customer.

As you consider changing your menu this year, remember some of these key points. Menu engineering and design is a science. When that science is applied properly, it can mean the difference between a profitable year and a not so great year! Feel free to reach out to Tami Catron, PSRC’s Menu Expert if you have any questions, or you would like to know more about the science of menus!
Consider eye scanning patterns for “strategic placement”

One Panel

Two Panel

Three Panel
Join us for the 9th Annual Nebraska Restaurant Association Hospitality Education Foundation (HEF) golf outing on Monday, June 18th, 2018, at Quarry Oaks in Ashland. Proceeds help support the Nebraska Restaurant Association ProStart program.

Event Schedule
10:00 am Registration
11:00 am Shotgun Start
4:00 pm Burgers, Brats and Awards

Format
18-hole, four-player scramble. The field is limited to the first 144 players. Mulligans will be available the day of the event at registration.

Entry
Individual entry is $150 and includes a round of golf at one of Nebraska’s PREMIER 18-hole private clubs, golf cart, boxed lunch, contests, prizes & more! Please be sure to join us after for burgers & brats at the awards presentation!

Sponsorships Now Available
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NEBRASKA
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Hospitality Education Foundation

HOLE 1 2 3 4 5 6 7 8 9 IN
The 2018 tax reform bill and you

Employers should be using the 2018 withholding tables. Many employees will begin to see increases in their paychecks in February. The time it will take for employees to see the changes in their paychecks will vary depending on how quickly the new tables are implemented by their employers and how often they are paid—generally weekly, biweekly or monthly.

The new withholding tables are designed to work with the W-4 forms that workers have already filed with their employers to claim withholding allowances. This will minimize burden on taxpayers and employers. Employees do not have to do anything at this time regarding updated W-4s.

What else?

Corporate tax rates will be cut from 35 to 21 percent. This has biggest impact on C corporations. Additionally, the deductible amount for purchases of qualified property (machinery, furniture, computers, software and any other equipment you may use to run your business) is almost doubled.

Business owners of sole proprietorships, partnerships, S corporations, LLCs and other specified service trades/businesses who report their business income on their personal tax returns will be able to deduct 20 percent of qualified business income (QBI). If your business is qualified as a pass-through entity—and it probably is—then this portion of the Tax Cuts and Job Act of 2017 (TCJA) is the biggest impact you’ll experience.

What the heck is QBI?

QBI can be classified as “the amount of qualified income, deductions, losses and gains for a business”. However, QBI does not include certain deductions, losses, or other investment-related income or reasonable compensation for S corporations, nor does it include certain deductions, losses, guaranteed payments or other investment-related income for LLCs or partnerships. To put it plainly, QBI is the regular income earned by a pass-through entity that does not include regular expenses, wages or guaranteed payments.

Wait, AMTs are mentioned in the new bill?

Not quite. The alternative minimum tax (AMT) has been eliminated. The AMT was designed to ensure that larger businesses pay a minimum amount of taxes in addition to other fees, like the corporate tax. This is another big change that will affect C corporations. However, most small businesses were not subject to the AMT in old legislation.

We’ve thrown a ton at you, but don’t feel like you have to understand every single detail about the TCJA this instant. It’ll take some getting used to, but that’s what Heartland is here for.
ProStart and HEF happenings

Thank you to our 2018 ProStart sponsors

HEF UPDATE

Through late fall and early winter, HEF leadership has selected new advisory board members, rewritten the By Laws and developed a 5 Year Strategic Plan.

Final approval of the strategic plan will occur at the next Board of Directors meeting.

Be sure to read the Third Quarter Hospitality News to learn about the new strategic initiatives.

HEF CALENDAR OF EVENTS

Find updates online at www.nebraska-dining.org

April 22
Star City BaconFest
The Cornhusker Marriott, Lincoln

April 25
Raising Cane’s Dine Out Night
All Lincoln Locations 5-8pm

Dine at any Lincoln Raising Cane’s and mention ProStart and Raising Cane’s will donate 20% back to ProStart!

June 18
HEF Golf Tournament
Quarry Oaks, Ashland
The Career Academy and Papillion LaVista South advance to National ProStart Student Invitational

‘Guac and Roll’, the team from Lincoln’s Career Academy, took top honors at the 2018 Nebraska ProStart Competition held March 2 at Omaha’s Metropolitan Community College.

ProStart is a program of the Hospitality Education Foundation, the educational arm of the Nebraska Restaurant Association. The curriculum is designed to teach high school students the culinary and management skills that lead to careers as professionals in the hospitality and food service industry.

Accompanied by Instructor Maybell Galusha, team members Francisco Chavira Gonzalez, Tessa Mariscal, Corbin Reinhardt, and Sagan Smith move on and will represent Nebraska at the National ProStart Student Invitational in Providence, Rhode Island April 27 – 30. Their winning menu included a starter of Mache Salad of Pickled Golden Beets and Red Turnip, with Diced Cucumber, Goat Cheese croquettes, and Honey-Dijon Vinaigrette. The entrée was Pan-Fried Veal Chops with Mushroom-Cider pan sauce, Parmesan-dusted Polenta Fries and Braised Vegetables. For dessert, the team created a White Chocolate Bavarian in a gold-dusted Dark Chocolate Pyramid with sweetened cream Quenelle, Fresh Berries & Mixed Berry Sauce.

Savana Moore and Jazmin Koebel of Papillion LaVista South High School will represent Nebraska in the Management competition. Accompanied by Ms. Louise Dornbusch, Educator and Chef Casey Craven, Team Mentor, the duo will have the opportunity to present their restaurant concept, marketing plan and design of “MoodFood” to a panel of national judges.

Since 1945, the Nebraska Restaurant Association has been the voice of Nebraska’s hospitality and food service industries. We represent, advocate and promote the industry and through our Hospitality Education Foundation, we foster the growth of professionalism in the industry by providing educational opportunities, programs, and scholarships. On the web at www.nebraska-dining.org and on Facebook at facebook.com/NebraskaRestaurantAssociation.
Membership and marketing update

Free ticket to the NRA Show in Chicago!
As a dual restaurant member of the Nebraska Restaurant Association and the National Restaurant Association, you are entitled to one free admission to the largest industry tradeshow in the world! Experience all the activity and the excitement that draws 63,000+ foodservice professionals from around the world each year at the 2018 National Restaurant Association Show May 19-22nd at McCormack Place in Chicago. Contact Brandy with questions on how to register with your membership discount. bnielson@nebraska-dining.org

4th Annual BaconFest April 22nd
The Cornhusker Marriott, Lincoln 4:30-7:00PM
Tickets are now available for this ProStart fundraiser and can be purchased online at www.starcitybaconfest.com. The money raised from this fun event goes to support the Nebraska ProStart program. We love showcasing the bacon-inspired creations that our NRA members come up with! Thank you to the Nebraska Pork Producers for making this event possible!

ServSafe Certification
Do you need to take an online ServSafe exam? Easy! Brandy is a certified ServSafe Proctor. Contact her to set up a day and time to take the online exam and it’s as easy as that! Exams are done in as little as one hour right at the Nebraska Restaurant Association’s office. 1610 S. 70th St, Ste. 101 in Lincoln.

2018 NRA Board of Officers
Secretary-Treasurer, Michael Behrens, Black Cow Fat Pig Pub & Steak, 2nd Vice-President, Doug Daize, World Eats, 1st Vice-President, John Wade, Restaurants Inc., and President, Jay Jarvis, Lazlo’s Brewery & Grill
ServSafe has been delivering better protection for businesses large and small for nearly 40 years. Based on the same ServSafe manager program that has awarded more than 5 million ServSafe certifications nationwide. No other program comes close.

ServSafe classes are held state-wide through the University of Nebraska Extension Services.

SERVSAFE Instructors Statewide

| Ainsworth     | Pat Jones         | 402.387.2213 |
| Beatrice      | Kayla Colgrove    | 402.223.1384 |
| Columbus      | Amy Peterson      | 402.747.2321 |
| Fremont       | Cindy Brison      | 402.444.7804 |
| Grand Island  | Cami Wells        | 308.385.5088 |
| Hastings      | Cami Wells        | 308.385.5088 |
| Kearney       | Carol Schwarz     | 308.236.1235 |
| Lexington     | Andrea Nisley     | 308.324.5501 |
| McCook        | Nancy Frecks      | 308.334.5666 |
| Nebraska City | Cindy Brison      | 402.444.7804 |
| Norfolk       | Ann Fenton        | 402.329.4821 |
| North Platte  | Nancy Frecks      | 308.334.5666 |
| Ogallala      | Nancy Frecks      | 308.334.5666 |
| Omaha         | Cindy Brison      | 402.444.7804 |
| Seward        | Amy Peterson      | 402.747.2321 |
| Sioux City    | Carol Larvick     | 402.987.2140 |
| Scottsbluff   | Jamie Goffena     | 308.432.3373 |
| Valentine     | Pat Jones         | 402.387.2213 |
| York          | Amy Peterson      | 402.747.2321 |

48,000,000 Americans get sick every year due to foodborne illnesses.

Source: Center for Disease Control

If even one food handler fails to adequately learn or adhere to proper food safety practices, your business – as well as your loyal customers – will be at risk. It's mission-critical to ensure that every member of your food service staff understands what they must do to handle and prepare food safely. One food safety incident can destroy a business, so food safety training is vital.
CALENDAR OF EVENTS
Find updates online at www.nebraska-dining.org

April 16
Taste of Nebraska
Embassy Suites, LaVista

April 17-19
NRA Public Affairs Conference
Washington, D.C.

April 22
StarCity BaconFest
Cornhusker Marriott, Lincoln

April 27-29
National ProStart Student Invitational
Providence, RI

May 8
Sexual Harassment
Upstream Brewing Company, Omaha

May 19-22
National Restaurant Association Show
Chicago, IL

June 18
HEF Golf Tournament
Quarry Oaks, Ashland

September 10
NRA Fall Golf Classic
Hillcrest Country Club, Lincoln

LINCOLN SERVSAFE DATES

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<tr>
<td>Thursday, Apr 19th</td>
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To register, contact Candace Kohnke at 402.641.6415 or email kohnkeconsulting@gmail.com

Need a ServSafe exam proctored?
Contact Brandy Nielson to schedule an appointment.
Call 402.488.3999 x2 or email bnielson@windstream.net
Sexual Harassment: More Than a Headline
Tuesday, May 8th
Free Educational Seminar by Jackson Lewis, P.C.

Workers in the restaurant industry file more complaints of sexual harassment than workers in any other industry. Join us for a one-hour presentation discussing the industry-specific factors fueling this fire, and what service industry employers can do to create a safe work environment and avoid becoming the next cautionary tale.

3:00pm-4:00pm
Seminar by Jackson Lewis, P.C.

4:00pm-5:00pm
Hor d’oeuvres and Cocktails

RSVP to Brandy Nielson bnielson@windstream.net Nebraska Restaurant Association Members and Non-Members are welcome to join!

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