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Here’s to the next 20 years!
During the second quarter of 2019 we celebrated the 75th anniversary of the Nebraska Restaurant Association and the 100th anniversary of the National Restaurant Association at “Taste of Nebraska”. It was an opportunity to socialize, recognize, and celebrate the accomplishments of our restaurant and allied members and enjoy a trip down memory lane reflecting on the history of the restaurant industry in Nebraska.

In the last edition of Hospitality News, I discussed membership and in particular the contribution of a growing and active membership to our effectiveness in the political arena. The importance of working with other associations to advance or oppose common legislative issues was also discussed. This session has adjourned and our cooperative efforts have been successful in holding the line on wage increases, policy options affecting licensing, and budget-busting employee benefits programs.

We expect to see similar bills carry over into the 2020 session and we will have the support of other industry associations in opposing them with one significant exception - the minimum tip credit wage. Opposing this legislation is of great importance to full-service restaurants, sports bars, fast casual restaurants, and similar hospitality activities but it is of little interest to other business entities. The Nebraska Chamber of Commerce and Industry will register opposition and we will have the moral support of the Nebraska Retail Federation and the Nebraska Grocery Industry Association but I expect that the Nebraska Restaurant Association will be the only state association testifying at length against this legislation. The Business and Labor Committee, with the current membership, is certain to move the bill out of committee so we will need to defeat it on the floor. We are fortunate to have allies in the legislature who understand the industry and the issue and will speak effectively during debate.

**In order to prepare to deal with the minimum tip credit wage which is so critical to segments of our membership we need to provide accurate statistical data to our allies in the legislature and provide opportunities for our members to meet with senators before the next session convenes. We also need to grow our base by recruiting new members who represent the industry segments most affected by the legislation.**

Senator Dan Quick introduced a minimum wage bill that did not advance out of committee. I think the reason it did not advance is that it conflicted with Senator Hunt's minimum tip wage bill. What is noteworthy regarding this minimum wage legislation is that it ties the minimum wage annual increase to the five year historical average of the CPI, caps it at 3.5% annually and freezes the minimum tip wage at the present level. Using the CPI average over the past five years the minimum wage would have increased by $0.77 in year five. This bill as introduced is not supportable but it could provide a foundation for discussing the relative effects of minimum wage and the tip credit on restaurant profitability and arriving at consensus on legislation that we could find acceptable.

We will be discussing these issues at board meetings and develop firm positions on legislation before our annual meeting next January. Comment and advice from our members is welcome all year.
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Brewsky’s brings home the bacon at the 2019 Star City BaconFest

Nebraska Restaurant Association (NRA) member Brewsky’s captured bacon enthusiasts’ first place votes at this year’s BaconFest held April 7 at Lincoln’s Cornhusker Marriot Hotel. Brian Waller, Brandon Garratt, Trevor Scholz and Akim Tran, Brewsky team members, wowed the crowd with their Sweet & Spicy Sliders – seasoned slow smoked pork injected with apple cider topped with Granny Smith Apple Coleslaw, diced candied Jalapeno Bacon and a Raspberry Bullet Bourbon Jam entrée.


Well over 600 bacon enthusiasts enjoyed gourmet treats crafted by leading Lincoln-area restaurants and a creative high school team from the Papillion LaVista South High School ProStart program. Sponsored by the Nebraska Pork Producers Association and the Nebraska Restaurant Association proceeds from the event will provide $9,000 in scholarships to culinary students.

Hats off to our participating chefs from 9 South Char Grill*; Brewsky’s*; HiWay Diner*; The Single Barrel/Mulberry BBQ*; HopCat*; McKinney’s Irish Pub; The Eatery*; Ashland Country Club; Rodizio Grill*; Lazlo’s Brewery & Grill/Fireworks*; Hurts Donut Co.; Screamers Dining & Cabaret; Billy’s Restaurant; Smoking Gun Jerky; Hormel; Buzzard Billy’s; Le Cupcake; Art & Soul; Papillion LaVista South ProStart Students; The Cornhusker Marriott*; Miller Time Pub and Grill*; and Green Flash. *Denotes NRA members
The mission of the Nebraska Restaurant Association is to represent, educate and promote the hospitality industry in the state of Nebraska. With an overarching goal this large, we realize we cannot accomplish our mission on our own. Consequently, we have established relationships across various industries to help us accomplish this goal. We value each and every one of the relationships we have established over the years as we work toward growing and serving our membership across the state.

**John Wade**  
Director of Operations  
Restaurants, Inc.

“There are many legislative issues that directly impact our industry. Working together we have a stronger voice to be heard by the elected officials making the laws. The Nebraska Restaurant Association is our voice. Also, in a time when good employees are in such high demand, the NRA helps cultivate the next generation of employees in high school through the ProStart program and by raising money for scholarships for culinary students.”

**Jeff Maul**  
Vice President-Executive Director  
Lincoln Convention and Visitors Bureau

“We are fortunate to have a strong partnership with the Nebraska Restaurant Association, which helps build our community brand by educating our visitors and future residents on the many unique opportunities for food. These unique offerings are often complemented by service that can only be found in the Midwest, a characteristic most often noticed by visitors. The team at the Nebraska Restaurant Association is the leading advocate for doing what’s right for its members by creating partnerships at the local, state and federal levels, a path that is often lockstep with our organization, moving Lincoln forward for years to come.”

**Rich Otto**  
Government Affairs  
Nebraska Retail Federation

“The Nebraska Retail Federation and Nebraska Restaurant Association are seamless partners in lobbying elected officials at the state and national level. Our combined voice as influential nonprofit organizations provides proactive and direct representation on legislation that impacts both industries. Key issues impacting both retail and restaurants include swipe fees, immigration reform, tax reform and labor/management policies like overtime.”
“Over the years the Nebraska Restaurant Association and the Nebraska Grocery Industry Association have worked together on developing language that benefits both restaurateurs and grocers. We have worked together as a team to promote sound language in both local ordinances and through the Nebraska Legislature. As a result of our partnership we have successfully promoted food safety and implemented changes that protect consumers yet maintained flexibility to ensure that industry can comply. Many of our issues are similar in nature, from labor issues such as work comp and unemployment through tipped and minimum wage and food safety. As a result of our partnership, both organizations are stronger and more viable than ever before.”

Kim Brown
President
Sysco Lincoln

“The Nebraska Restaurant Association in many visible ways represents the unique qualities, needs and economic prowess of our many hospitality partners and affiliated businesses. The NRA unites thousands of wise and independent thinkers into a respectful, yet undeniable “ROAR” that cannot be ignored by those wanting to influence our industry. Having been part of this incredible industry, and as a member for decades, I have witnessed first-hand the wonderful work and respected message delivered by the NRA year after year.”

Kelsey Kummer
Human Sciences & Education Consultant
Nebraska Department of Education

“The Nebraska Department of Education promotes career development, professional development for educators, and work-based learning experiences for students through Career and Technical Education. By building partnerships with business and industry through the Nebraska Restaurant Association, Family and Consumer Sciences teachers are better able to prepare their students for the future demands of the restaurant and hospitality industry in Nebraska and beyond! Our goal is that all students and teachers are equipped with the skills necessary to prepare their students to be college and career-ready through high quality standards and instruction.”

Brendan Flanagan
Vice President, Federal Relations
National Restaurant Association

“The partnership between our National and Nebraska Restaurant Association ensures the industry needs are advanced and protected at both the state and national level. Whether it be advocacy, research, workforce development, training or other product needs, we strive to provide meaningful value for the industry together.”
The 2019 session of the Nebraska Unicameral Legislature has adjourned. This was a very busy session for your Nebraska Restaurant Association. We were successful in stopping an attempt to increase the minimum tip wage, but it was the toughest fight we have faced on this issue to date. Based on our polling of the body, we were concerned that there were enough Senators in favor to pass it, but we were sure there were not enough to stop a filibuster. We sincerely thank Senator Halloran and Senator Lowe as without their filibuster of the bill, we may have lost the fight. Rest assured that this issue will be back in the future and stopping it will be more of a challenge each session. There was also a major effort by rural senators to reduce property taxes, which resulted in several proposals to shift the tax burden to sales taxes. These proposals included an overall increase in the sales tax rate, increases in cigarette tax, taxing bottled water, soft drinks and candy, along with taxes on several services.

We welcome your feedback on the following summary of the session:

**LB400 Increase Minimum Tip Wage.**
Senator Megan Hunt introduced the bill that would set tipped minimum wage at 50% of the state minimum wage ($4.50/hour) by 2021. NRA Executive Director Jim Partington testified in opposition to the bill at the hearing on February 11, 2019. His testimony pointed out that all employees make at least the minimum wage of $9 per hour and the average wage of wait staff is $12.67 per hour statewide. Tipped employees earn considerably more. However, the bill was advanced by the Business and Labor Committee to the full body of the Legislature and had significant support but not enough support to overcome the filibuster. LB400 did not pass in the 2019 session but it is still alive as advanced by the committee and could be reconsidered by the body in the 2020 session.

**LB289 Property Tax Reduction - Raising Other Taxes.**
The Nebraska Restaurant Association opposed LB289 at the Revenue Committee hearing. The comprehensive Revenue Committee package would increase the state sales tax rate by one-half-cent, hike the state cigarette tax and eliminate several sales tax exemptions while dedicating all of that increased revenue to property tax reductions delivered through increased state aid to schools. The bill is still alive for the 2020 session but will need to show support from 33 senators to get back on the agenda.

**LB383 Increase Minimum Wage.**
Senator Dan Quick introduced the minimum wage increase each year based on the most recent 5-year period consumer price index (CPI). The increase would be limited to no more than a 3.5% increase and included a freeze on the tip wage at the present level. NRA testified in opposition. The Business and Labor Committee did not advance the bill but could do so in the 2020 Session.

**LB305 and LB311 Paid Sick Leave and Medical Leave Insurance.**
The NRA is opposed to both bills introduced by Senator Sue Crawford.

**LB305** requires one hour of paid sick time for every thirty hours worked. This included part time employees and affected employers with four or more employees. In addition, an employer couldn’t require an employee to search for or find a replacement worker to cover the hours during which the employee is on paid sick time.
LB311 creates a fund similar to unemployment where employers pay into a fund from which paid leave will draw. Base is the first four of the last five completed calendar quarters preceding the first day of a covered individual’s benefit year. Employees are eligible for benefits after 26 weeks of consecutive employment. An individual may use paid family medical leave to care for a family member or domestic partner. Leave consists of up to 12 weeks during any benefit year if such leave is taken for a qualifying reason. Both LB305 and LB311 faced challenges including opposition from the business community and significant costs to the state.

Both bills were advanced by the Business and Labor Committee, but did not pass. Both will be alive for the 2020 session.

LB304 Expansion of Cottage Food. The Nebraska Restaurant Association moved to a neutral position on LB304 when the Agriculture Committee added an amendment to address food safety. LB304 would require that cottage food producers comply with five basic requirements: (1) register with the Department of Agriculture; (2) take a nationally accredited food safety and handling class, like ServSafe; (3) label their foods as homemade and that they may contain allergens; (4) comply with any local food safety and handling guidelines; and (5) if private well water is used to produce food, the well needs to be tested for nitrates or bacteria before producing and selling food. The bill passed the body and was approved by the Governor.

LB732 Food Truck Vendors. We opposed the initial version of this bill because it imposed significant limitations on local control of zoning and regulatory issues. After discussions with Senator Vargas these limitations were removed and the bill focused on reciprocal recognition of county permits and streamlining the permitting process for mobile food vendors. We took a neutral position on the final draft of the bill but it did not pass during this session. We expect to see it back next year.
Cheers to better business solutions for bars & grills!

Bars, grills, and nightclubs are bustling gathering places for people who want to kick back and have fun. The majority of your bar’s revenue comes from alcohol sales, so leverage your point of sale (POS) technology so beverages are delivered quickly and popular drinks are flowing. However, not every POS system can get the job done — make sure you choose one of the best POS systems for bars, with the right features for a bustling nightlife operation.

1. **Tableside Service Functionality**

Some POS systems assume that bars and nightclubs are drinks only, but if yours serves food, your POS system should integrate with tableside service and perhaps seating reservations. The best POS systems for bars allow servers to input food and beverage orders into a mobile device and transmit them to the bartender or kitchen so staff can begin to prepare them immediately.

2. **Easy Customer Management**

Customers are looking forward to a fun night out. Keeping patrons happy will mean drinks will be flowing faster and sales will be higher. The best POS systems for bars should give people the convenience they expect, including split checks and transferring a tab from bar to a table without checking out when seating becomes available.

3. **Easy Menu Management**

You need a system with the capability to set up variable pricing for events like ladies’ nights or happy hour, where pricing depends on the day and time. Bar managers can preload drink and food specials into the system for the week, day or specific timeframe, so busy bartenders don’t need to calculate discounts or click extra screens to apply promotional pricing. When the happy hour pricing or special event ends, the system will automatically revert to the regular prices.

4. **Robust Inventory Management for Liquor**

The best POS systems for bars feature advanced inventory management functions that help monitor inventory levels and reorder at the appropriate time. They also provide you with easy-to-read reports that allow you to monitor trends and use them as guidelines to make sure you’re ordering the proper items in the right quantities. Inventory management reporting will also provide insight into which beverages are in demand, as well as high vs. low margin drinks.

5. **Reporting**

If you are managing inventory accurately, detailed reports give insight into inventory, clearly show profit vs. loss, and help you set pars. These reports can also help you identify incidents of internal theft, which can make up as much as 24% to 26% of gross sales. In addition, sales reports can help you determine your pour cost and weed out poor menu pricing. Leveraging reports can really pay off. For $500,000 in beverage sales, every 1% reduction in pour costs is an extra $5,000 in your pocket.

**Operate a Business Like None Other**

Restaurant POS systems often claim to support operations at bars and nightclubs, but your business needs specific features and functions that all POS systems don’t offer. Don’t settle for a POS system that isn’t designed for your business. With the right point of sale features, your bar or nightclub operation will benefit with an improved bottom line and the ability to provide customer-pleasing service with streamlined processes that save time and money.
Congratulations to Raising Cane’s franchisee – Southern Hospitality Ventures!

Raising Cane’s franchisee – Southern Hospitality Ventures (SHV) - received the 2019 Restaurant Neighbor award from the National Restaurant Association Educational Foundation in Washington, D.C. on March 27. Owners Justin and Jennifer Jones were honored at an industry awards gala and shared their story of giving back to the community with industry icons and members of Congress.

In 2009, SHV partnered with Cell Phone for Soldiers – a nonprofit organization that provides free communication tools to active duty military members and veterans by recycling old cell phones in exchange for calling cards – and started collecting phones from customers in their restaurants. When individuals donated a phone, they received a free-meal-with-purchase offer. Since the campaign began, enough cell phones have been collected to give over 822,000 minutes in calling cards to Nebraska troops. Over $32,000 in meals have been given away to donors, and over $102,000 has been raised for the National Guard Foundation.

In addition, SHV created two annual clothing campaigns to support individuals in the community. ‘Raising Coats with Raising Cane’s’ was created in 2007 and has since collected nearly 21,000 new or gently used coats for people in need. In 2009, ‘Stuff the Bus’ was formed to help in-need students. To date, the program has collected enough school supplies to help over 12,300 students and raised nearly $49,000 for local schools. Through these programs and others, since opening their first Raising Cane’s in 2006, SHV has donated over $1.8 million to the communities where they operate.

Created 20 years ago in partnership with American Express, the Restaurant Neighbor Award is an annual awards program that recognizes exceptionally innovative and effective community service projects and draws attention to the positive impact restaurants have in their local neighborhoods. Four national winners are chosen from a pool of state winners to win $10,000 to support their community project. Judges evaluate the winners on overall philanthropic impact and the duration of their involvement, innovation, and level of support.
Celebrating 75 Years of Success

For more pictures visit https://www.facebook.com/pg/NebraskaRestaurantAssociation/photos/?tab=album&album_id=2022027701185578

Master of Ceremonies Jim Otto entertained the guests

Doug and Michelle Daize treated the team from The Eatery to a night out at Taste of Nebraska

Kim Brown, Sysco Lincoln chats with Jan Moore, Amigos

Guests enjoyed a cocktail reception from 5:30-7pm while viewing and bidding on over 100 silent auction items

M’s Pub was named Restaurateur of the Year. Bobby McKinney (C) accepted the award for Ann Mellen from John Wade (L) and Jim Partington (R)

Scott Barnard (C) accepts the Allied Member of the Year Award for Hiland Dairy from Board President John Wade (L) and Jim Partington (R)

Joel Priest (C), Hospitality Management Systems, received the Volunteer of the Year Award from John Wade (L) and Jim Partington (R) for his tireless volunteer work for HEF

Chuck Parker (C) of Pepsi and Todd Carter (R) of Coke were recognized as Platinum Sponsors by John Wade (L), Board President

Jim Partington (R), Executive Director, and John Wade (L), Board President, present the Governor Award to Nebraska’s Pete Ricketts (C)

Title Sponsors Kim Brown (L) President Sysco, Lincoln and Larissa Codr (C), Heartland with John Wade (R)

Brandy Nielson, Membership and Marketing Director and Jim Partington, Executive Director, the heart of the Association

Keynote speakers Matthew and Sarah Baker-Hansen shared their stories about Nebraska’s hidden treasures in food and drink
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Members making news

Nebraska Restaurant Association members make a commitment to the communities they serve. During the recent flooding that ravaged the state, members reached out to aid in relief and recovery efforts.

**Sysco Lincoln.** “Our team unanimously agreed to support the Red Cross chapter and food banks that serve the region” said Kim Brown, President, Sysco Lincoln. Sysco Lincoln donated $15,000 and Sysco Corporate added another $10,000. The $25,000 will go toward food, meal kits, and other basic needs to assist displaced families and individuals.

**Raising Cane’s.** Member Raising Cane’s held a fundraiser at all of its Nebraska restaurants on March 20 and raised almost $8,000. In addition, every restaurant served as a drop site for supply donations and thousands of items were received. A check and the supplies were presented to the Salvation Army for relief efforts.

**Subway.** Over 200 Subway locations statewide helped raise funds for flood relief through the Nebraska Preparedness Partnership during a campaign held April 8 - May 6. The campaign directly benefits the Nebraska Strong Charity Campaign.

**Firehouse Subs.** The non-profit Firehouse Subs Public Safety Foundation raised money at various Nebraska and Iowa Firehouse Subs restaurants. All funds raised will help provide food for flood victims, volunteers and first responders, replace rescue equipment that was damaged or lost in the recent floods and fund new equipment to assist with future natural disasters.

**Buffalo Wild Wings.** Buffalo Wild Wings donated 10 percent of all sales March 20 to the Flood Relief Efforts of Nebraska.

**McDonald’s.** McDonald restaurants in Nebraska and western Iowa donated 10% of sales on March 22 to the American Red Cross, as well as schools and local charities for flood relief efforts. The campaign, held from 4 pm to 10 pm, raised over $105,000

**In addition…daVinci’s**

On April 21, this family owned business held its 36th annual free Easter dinner at its 11th and G location. Hundreds of low-income community members enjoyed a warm meal of pasta, pizza, and garlic bread – and donated cupcakes - served by volunteers. The family started the event as a way to give thanks to the community and because “no one should be alone on Easter.”

Do you have news to share? Send your information to bnielson@windstream.net. We want to hear from you!
Revisions to joint employment tests

A finding of joint employment means an employee may hold more than one alleged employer jointly and severally liable for legal violations.

**National Labor Relations Act**

For more than 30 years, the National Labor Relations Board maintained that a joint-employer relationship existed only where “two separate entities share or codetermine those matters governing the essential terms and conditions of employment.” To support a joint-employer finding, the Board required evidence that an alleged joint employer “meaningfully affect[ed]” matters relating to the employment relationship and that its control over such matters was “direct and immediate.”

In 2015, the Board overruled this precedent, announcing that it would no longer require “direct and immediate” control over workers to establish a joint-employer relationship. Instead, it would consider both reserved and indirect control as potentially sufficient to establish a joint-employer relationship, regardless of whether the right to control was ever actually exercised.

Employers and pro-employer groups widely criticized this 2015 decision as vague and impractical. Their complaints were not ignored. Late last year, the Board shifted course, announcing formal proposal of a rule that would reinstate the pre-2015 joint employer standard, requiring direct and immediate control. The Board is currently in the process of formulating its final rule. While the Court’s opinion will likely affect the Board’s formulation, the extent of that impact remains to be seen. Some anticipate that the Board’s final rule will be published in the coming weeks.

**Fair Labor Standards Act**

Since 1939, regulations interpreting the Fair Labor Standards Act (“FLSA”) have recognized that two or more “employers” can be jointly and severally liable for a single employee’s hours worked under the Act.

Characterized as a “deregulatory proposal” by Secretary of Labor Alexander Acosta, the proposed test for joint-employer liability would limit such liability to circumstances where the purported joint employer actually exercises direct or indirect control over an individual’s terms and conditions of employment. This proposed test differs from the one currently used by a number of courts, in that the proposed test would not consider the purported joint employer’s “theoretical” power to control employees or the employee’s economic dependence on the purported joint employer. The DOL proposes a four-factor balancing test assessing whether the alleged joint employer:

- Hires or fires the employee at issue;
- Supervises and controls the employee’s work schedule or conditions of employment;
- Determines the employee’s rate and method of payment; and
- Maintains the employee’s employment records.

The DOL limits this test to “actions taken with respect the employee’s terms and conditions of employment, rather than the theoretical ability” to take such actions.

This proposed regulation is subject to a 60-day public comment period. Following the public comment period, the DOL will issue a final rule. If adopted by the courts, the proposed test should be more welcome news for franchisors and other associated businesses that have faced uncertainty regarding their exposure to liability as joint employers under the FLSA.

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Need help with law related issues?
Jackson Lewis attorneys are available to assist employers with immigration enforcement issues and other workplace requirements.

Please contact Jackson Lewis with any questions about the joint-employment tests and their application to your organization.
When natural emergencies hit home

Weather in Nebraska is unpredictable, and natural and/or man-made emergencies can happen any day. Nebraska's spring flooding and blizzards are a reminder to restaurateurs - be prepared. It could happen to you. Always have a plan in place before the emergency and make sure staff know the plan, are trained, and understand the role they will play when the unexpected happens.

Plans should include basic steps. First, in the event of an emergency, stop production, service, and sales! Get your customers and staff to safety. It’s not worth taking risks when lives are in danger. Remember, you are liable for your patrons and staff anywhere in your property - the restaurant floor, patio, restrooms, parking lots, etc. The natural emergency may not be in your facility, but you may be affected by its impact. For example, if you find you’re out of water, out of hot water, or you don’t have enough water pressure, stop food production and sales until water service resumes.

**Steps to consider**

1. Keep refrigerators and freezer doors closed to prevent food waste. The temperature of refrigerated food must be below 41°F and frozen foods below 0°F before resumption of sales/food production.
2. Cover open island refrigeration with plastic wraps to reduce loss of product. Again, check products for proper temperature before resuming operations.
3. At all times store food on proper shelving above ground to keep food and supplies dry.
4. Cancel upcoming events as appropriate and notify all concerned parties.
5. If you are expecting incoming orders notify the supplier of your situation. The last thing you need is more stock to show up at your door.
6. Always have working flashlights handy. Access to and from coolers and freezers could be challenging.
7. Always keep emergency numbers visible.

**Document**

1. Prevent theft. Make sure high value items like alcohol and electronic gadgets are locked up.
2. Document and photograph high value items – your insurance company will require proof!
3. If you have a loss of power, document the efforts you’re taking and the losses, like spoiled food, you’re experiencing because of it.
4. If your restaurant is inoperable after the extreme weather, consider donating unspoiled food which is at risk of going bad - but always consult with your insurer before donating.
5. Pests could make their way in during natural emergencies, particularly flooding, and pose a severe threat to food safety in your establishment. Inspect your facility and food stores thoroughly before resuming operations.
6. Any food, ingredients, supplies or dry materials which have come in contact with flood water or pests must be discarded. Document your loss.
7. If any electrical equipment comes in contact with flood water, it must be serviced by a technician and properly inspected before use.
8. Carpet and other flooring in the front of the house must be carefully cleaned/bleached or discarded depending on the damage. Flood waters are dirty with sewage and chemicals and could also contain pests such as rodents, insects, reptiles, and ants etc. If significant time has passed, there may be air quality risks from mold and mildew.

Most importantly, restaurants should always follow the direction of local public health authorities. These teams are the most knowledgeable professionals on the situation and coordinate with other authorities to help ensure the safety and welfare of everyone.
**Nebraska ProStart Competition**

…and the winners are…

As you are reading this, the 2018-19 ProStart students and educators are enjoying the warm sunshine of summer. The challenging days of culinary and management competition preparation are long forgotten.

Seventeen culinary and three management teams competed at the Nebraska ProStart State Competitions in February and March. In competition, culinary teams execute a 3-course meal (starter, entrée, dessert) using two butane units. Management teams present the restaurant business plan they developed for the city of ProStartville.

The Hospitality Education Foundation (HEF) is pleased to recognize the following teams and their educators.

**“Best Of” Category at the Nebraska Culinary Competition, February 28**

- **Best of Beef**: Lincoln Career Academy ‘Dream Team’, Maybell Galusha
- **Best of Pork**: Scottsbluff Senior High School, Hannah Liptac
- **Best Use of Dry Edible Beans**: Crete High School, Anita Schwartz
- **Best Appetizer**: Hemingford High School, Suzanne Neefe
- **Best Entrée**: Fremont Senior High School, Carolee Cronin
- **Best Dessert**: Lincoln Southeast, McKenzie Potthoff
- **Best Descriptive Menu**: Lincoln Career Academy ‘Chop It Like It’s Hot’, Maybell Galusha
- **Best Recipe Format**: Papillion-LaVista High School, Audrey Jarvis
- **Most Accurate Costing**: Lincoln Career Academy, ‘Chop It Like It’s Hot’, Maybell Galusha
- **Best Use of Local Foods**: Lincoln North Star High School, Camelle Kinney

**“Final Three” Culinary Teams**

These 3 culinary teams participated in the “Final Three” Competition on March 8

- Lincoln Career Academy, ‘Chop It Like It’s Hot’, Maybell Galusha
- Lincoln Career Academy, ‘Dream Team’, Maybell Galusha
- Papillion LaVista South High School, Louise Dornbusch

*The Winner of the “Final Three”, Nebraska’s Champion ProStart Culinary Team*

Lincoln Career Academy, ‘Dream Team’, Maybell Galusha

**“Best Of” Category at the Nebraska ProStart Management Competition March 1**

- **Best Concept**: Milford Senior High School, Joyce Potthoff
- **Best Menu**: Scottsbluff Senior High School, Hannah Liptac
- **Best Logo**: Papillion LaVista South High School, Louise Dornbusch
- **Best Design**: Papillion LaVista South High School, Louise Dornbusch
- **Best Marketing**: Milford Senior High School, Joyce Potthoff
The Winner… Nebraska ProStart Champion Management Team
Milford Senior High School, Joyce Potthoff

Thank you to these ProStart Competition Judges!!!
Ashland Golf Course: Sarah Anderson
Central Community College: Chef Dustin Schmidt, Chef Lindsay Higel
Core Group: Al Gomez
Doubletree Omaha: Mandy Vanderloo
Hospitality Management Systems: Joel Priest
Metropolitan Community College: Chef Brian O’Malley, Chef Cathy Curtis
Myers Knife Sharpening: Mat Myers
Railcar: Jared Clarke
Raising Canes: Kelli Pilkington
Ralston Arena: Chip Hawkins
Reinhardt Foodservice: Chef Michael Boisseree, Chef Chad Borner
Runza-Papillion: Ryan Peterson
Scott Conference Center: Kimbier Harrold
Sprout Restaurant Concepts LLC: Chef John Benton
The Eatery: Doug and Michelle Daize
UNL Dining: Susan Kruce, Barb McCain
UNL Hospitality and Restaurant Management: Dr. Ajai Ammachathram
US Foods: Jeremy Medved

Best Poster: Scottsbluff Senior High School
Hannah Liptac
Best Critical Thinking: Milford Senior School High, Joyce Potthoff

Other Noteworthy ProStart Accomplishments
• Hats off to the Kearney High School ProStart Culinary Team that received first place in the beef entrée division at the Nebraska Cattlemen Classic.
• Louise Dornbusch, Papillion La Vista South High School and McKenzie Potthoff, Lincoln Southeast High School received Nebraska ProStart scholarships in support of professional development at the 2019 National Summer Institutes.
• Congratulations to Maybell Galusha, Lincoln Career Academy, who was recognized as the 2019 Nebraska ProStart Educator of Excellence on May 8 at a reception and dinner in Washington, DC.
• Joel Priest, Vice President of the Hospitality Education Foundation, was recognized as the Nebraska Restaurant Association Volunteer of the Year. Congratulations, Joel!
• Hats off to Tamara Nelson, ProStart Educator at Grand Island Northwest High School for giving the National ProStart exam to students in ProStart.
• Thanks to Papillion La Vista South High School culinary students and their educator, Louise Dornbusch, for representing ProStart at Baconfest.

Chef Maybell Galusha, Lincoln Career Academy, Nebraska Educator of the Year
National ProStart Invitational (NPSI)

Nebraska ProStart Culinary and Management Champions took their winning entries to the National ProStart Invitational (NPSI) held at the Omni Shoreham Hotel in Washington, D.C. May 8 – 11. Kaleigh Ballentine, Noelia Cardenas, Hanna Christiansen and Maddy Perry, The Lincoln Career Academy’s Culinary ‘Dream Team’, competed against 45 other culinary teams. ‘The Violets’, Milford High School’s team of Alyssa Bell, Tierra Nelson, Tori Roth, put their skills to test against 43 management teams.

Under pressure, the ‘Dream Team’ had 60 minutes, two butane burners, and no access to running water or electricity to re-create their 3-course menu of a starter of Seared Sea Scallops with mint pea puree, red pepper curls, squid ink tortellini and pea shoots, entrée of Beef Tenderloin Medallions with purple sweet potato mash, tourne carrots, wasabi aioli, crispy carrots and sunflower sprouts and for dessert, a Chocolate Mousse. Judged on taste, skill, teamwork, safety and sanitation and facing stiff competition, the ‘Dream Team’ placed 26th against teams from around the U.S.

‘The Violet’ Management team presented their restaurant concept, marketing strategies, staffing, and design to judges from leading industry corporations, colleges, and universities. They made a strong showing in the competition using the problem-solving skills they learned in ProStart to quickly answer questions about the challenges faced every day by managers.

The teams were accompanied to NPSI by Nebraska Restaurant Association Membership and Marketing Director Brandy Nielson, ‘The Violet’ Mentor (and former ProStart student) Sharon Skutchan and Educator Joyce Pothoff, and the ‘Dream Team’ Educator Maybell Galusha and Chef Mentor Travis Green.
CALENDAR OF EVENTS

Find updates online at www.nebraska-dining.org

June 17
Hospitality Education Foundation Golf Outing
Oak Hills Country Club, Omaha

September 9
NRA Fall Golf Classic
Hillcrest Country Club, Lincoln

WELCOME NEW MEMBERS

Find updates online at www.nebraska-dining.org

Blue Sushi Sake Grill
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The Charlie Weston Agency focuses on Business Insurance for Restaurant Owners in Nebraska, Iowa & South Dakota; whether that be Fast Food Chains, Casual Dining, Food Trucks, Fine Dining and/or Wine Bars & Breweries. Each industry has its own unique needs, and our agency understand those needs and are here to help. “We know a thing or two because we’ve seen a thing or two!” Product offerings include General Liability, Property, Workers Compensation, Commercial Auto, Commercial Umbrellas, and Key-Employee.

LINCOLN SERVSAFE DATES

To register for ServSafe classes, contact Gary Hosek. Call 402.416.4432 or email gary.hosek@gmail.com Classes are held at daVinci’s, 745 S. 11th Street, Lincoln.

Classes will be held

June 19
July 17
August 21
September 18
October 16
November 20
December 18

For cost and classes outside the Lincoln area, visit http://www.nebraska-dining.org/servsafe-2/.

Need a ServSafe exam proctored?
If your staff is unable to attend classes, have the exam proctored by Brandy Nielson at the Nebraska Restaurant Association office at 1610 S. 70th Street, Suite 101. Contact Brandy to schedule an appointment. Call 402.488.3999 x 2 or email bnielson@windstream.net.
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