



Member Update

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By Tony Burton • May 06, 2024

Smart Brevity® count: 3 mins...850 words

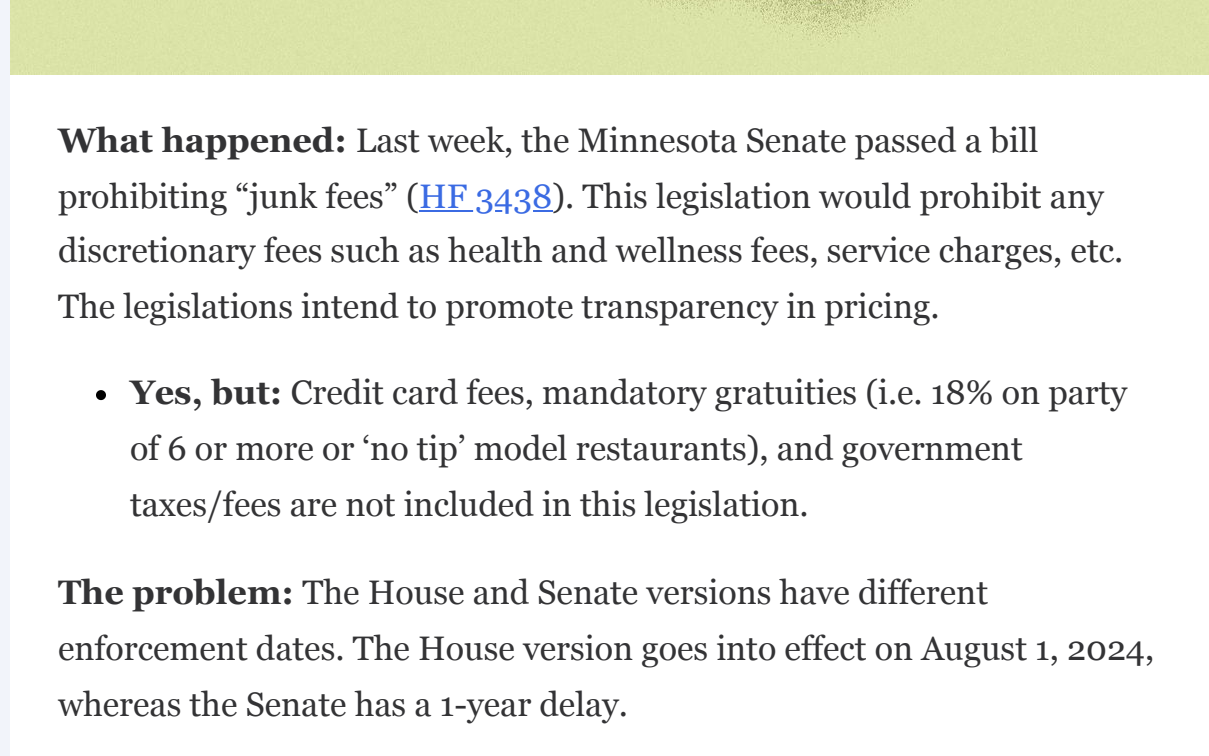
In today's May 6, 2024, Update:

- Latest Updates on Junk Fee Legislation
- ServSafe™ Food Manager Certification Classes Kick Off This Week!
- Register for Next Week's Operating Now on ADA Compliance
- Thursday at 12 PM - ServSuccess Restaurant Marketing Webinar
- Welcoming April's New Members
- Tune In to Latest Hospitality Hotdish Episode with Our Guest Jill Sims
- In the News

We would like to thank our Member Update Sponsor - [Ecolab](#) - for their contributions and commitment to Minnesota's hospitality industry!



Latest Updates on Junk Fee Legislation



What happened: Last week, the Minnesota Senate passed a bill prohibiting "junk fees" ([HF 3438](#)). This legislation would prohibit any discretionary fees such as health and wellness fees, service charges, etc. The legislations intend to promote transparency in pricing.

- **Yes, but:** Credit card fees, mandatory gratuities (i.e. 18% on party of 6 or more or 'no tip' model restaurants), and government taxes/fees are not included in this legislation.

The problem: The House and Senate versions have different enforcement dates. The House version goes into effect on August 1, 2024, whereas the Senate has a 1-year delay.

- **The bottom line:** Hospitality Minnesota plans to advocate for the Senate version to allow for time to understand how business models may have to adjust their pricing models. Any concerns or requests for more information can be directed to [Jill](#) or [Kaleb](#).

ServSafe™ Food Manager Certification Classes Kick Off This Week!



BUILD YOUR RESUME: MINNESOTA SERVSAFETM CERTIFICATION CLASSES NOW AVAILABLE

Get Certified: We're excited to be kicking off this month's ServSafe classes.

Did you know: Except for satellite or catered feeding sites, all food enterprises in Minnesota are *required* to have at least one full-time employee who has completed a Food Manager Certification program like ServSafe™.

Register today: You can still register for both May and June's classes on our [Event Calendar](#) or by clicking the links below:

White Bear Lake

- [May 6 - 8:00 AM - 2:00 PM](#)
- [June 3 - 8:00 AM - 2:00 PM](#)

St. Louis Park

- [May 7 - 8:00 AM - 2:00 PM](#)
- [June 4 - 8:00 AM - 2:00 PM](#)

Rochester

- [May 13 - 8:00 AM - 2:00 PM](#)
- [June 10 - 8:00 AM - 2:00 PM](#)

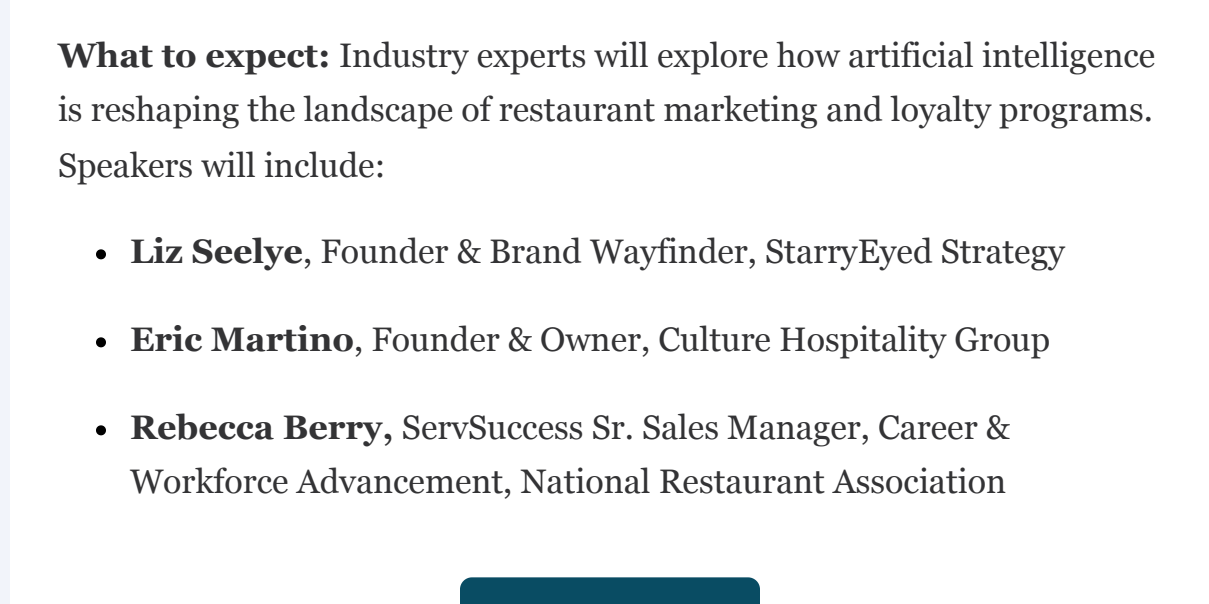
Mankato

- [May 14 - 8:00 AM - 2:00 PM](#)
- [June 11 - 8:00 AM - 2:00 PM](#)

Brainerd/Baxter

- [May 20 - 8:00 AM - 2:00 PM](#)
- [June 17 - 8:00 AM - 2:00 PM](#)

Register for Next Week's Operating Now on ADA Compliance

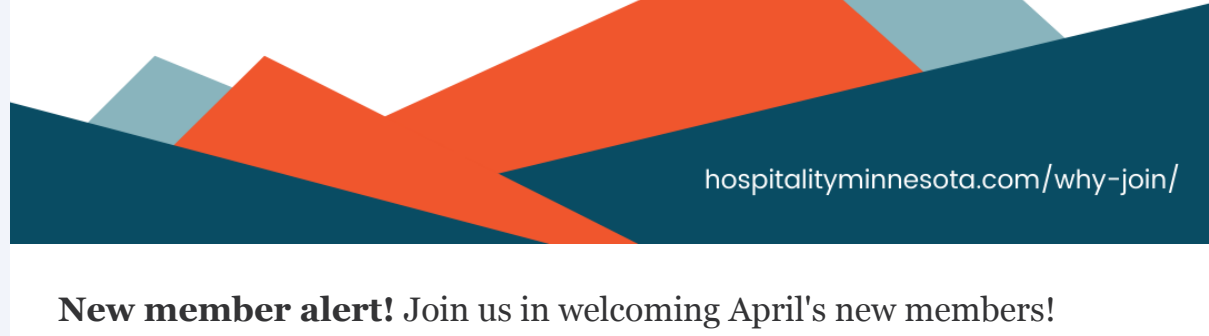


Hospitality ADA Compliance
Hosted by Hospitality Minnesota and Minnesota Council on Disability
Tuesday, May 14, 2024 | 9:30 AM

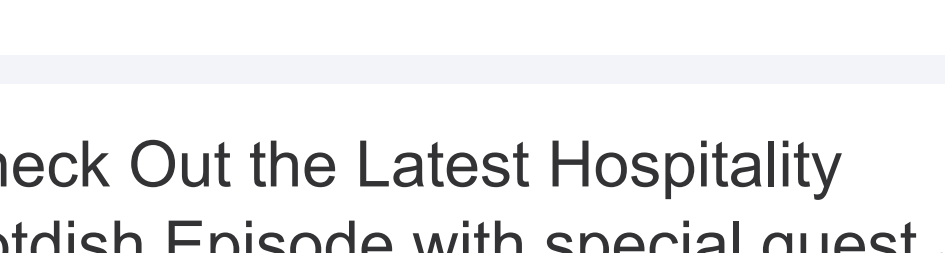
Join Hospitality Minnesota and the Minnesota Council on Disability on May 14, 2024, at 9:30 AM Operating Now for a webinar highlighting ADA compliance in hospitality settings. Our Operating Now webinar are brought to you by our friends over at [Clifton Larson Allen](#), [Business Essentials](#), [rezStream](#), [Monroe Moxness Berg](#), and [RJ Kool Company](#)!

- **Why it matters:** Understanding ADA compliance in hospitality settings is crucial to ensure our services are inclusive and accessible to all, thereby avoiding potential legal issues and enhancing customer satisfaction.
- **Registration is free for all members.**

[Register Here!](#)



Thursday at 12 PM - ServSuccess Restaurant Marketing Webinar



You're Invited! Join ServSuccess for an immersive journey into the future of dining in their next webinar on Thursday, May 9 at 12 PM: [Digital Dining: Mastering Marketing and Loyalty with AI in the Restaurant Sector](#).

Why it matters: AI technologies are revolutionizing the way restaurants engage with their patrons and build lasting relationships.

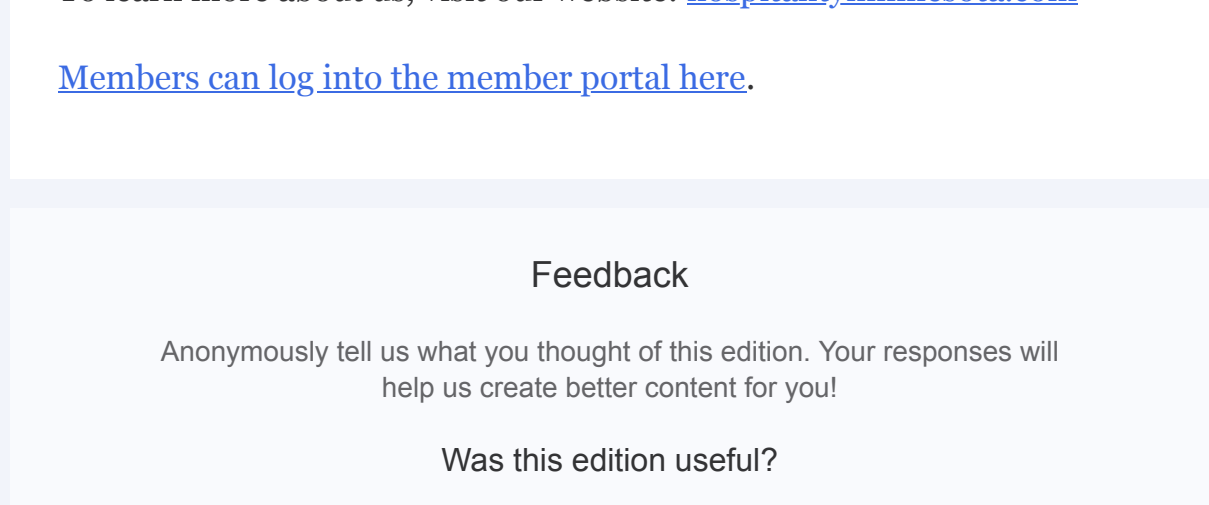
- Whether you're a seasoned restaurateur or a marketing enthusiast, this event offers invaluable insights and strategies to stay ahead in an increasingly digital world.

What to expect: Industry experts will explore how artificial intelligence is reshaping the landscape of restaurant marketing and loyalty programs. Speakers will include:

- **Liz Seelye**, Founder & Brand Wayfinder, StarryEyed Strategy
- **Eric Martino**, Founder & Owner, Culture Hospitality Group
- **Rebecca Berry**, ServSuccess Sr. Sales Manager, Career & Workforce Advancement, National Restaurant Association

[Register Here!](#)

Welcoming April's New Members



WELCOME APRIL 2024 NEW MEMBERS!

- Comfort Inn - St. Paul East
- G4CM, LLC
- RJ Kool
- The Market at Malcolm Yards
- White Pine Hospitality
- Zepole Restaurant Supply

hospitalityminnesota.com/why-join/

New member alert! Join us in welcoming April's new members!

- **Why it matters:** As our association continues to grow, so does our impact. These new members now join the ranks of nearly 2000 leaders across Minnesota's hospitality community!

We are proud to have these new members on board and look forward to supporting them in their endeavors. Please join us in congratulating them and check out their fantastic industry offerings!

Check Out the Latest Hospitality Hotdish Episode with special guest Jill Sims

One fun thing: Last week, our very own Jill Sims stopped by the podcast to talk with Kate about being wonky in the hospitality space, her favorite place to get away from it all, and some of the issues facing Minnesota hospitality businesses in this legislative session.

How to listen: [Click here](#) and select your favorite place to listen to this and all other episodes of Hospitality Hotdish.

- **Prefer videos?** You can also watch the episode on YouTube [here](#)!

In the News

- [Cannabis regulators won't offer legislation to allow early cultivation](#) | MinnPost
- [The Twins' Growing Home Team](#) | Twin Cities Business
- [Federal Reserve: Interest rates will stay at two-decade high](#) | AP News

See you back here next week!

To learn more about us, visit our website: hospitalityminnesota.com

[Members can log into the member portal here.](#)

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