



Member Update

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By Tony Burton • Jul 22, 2024

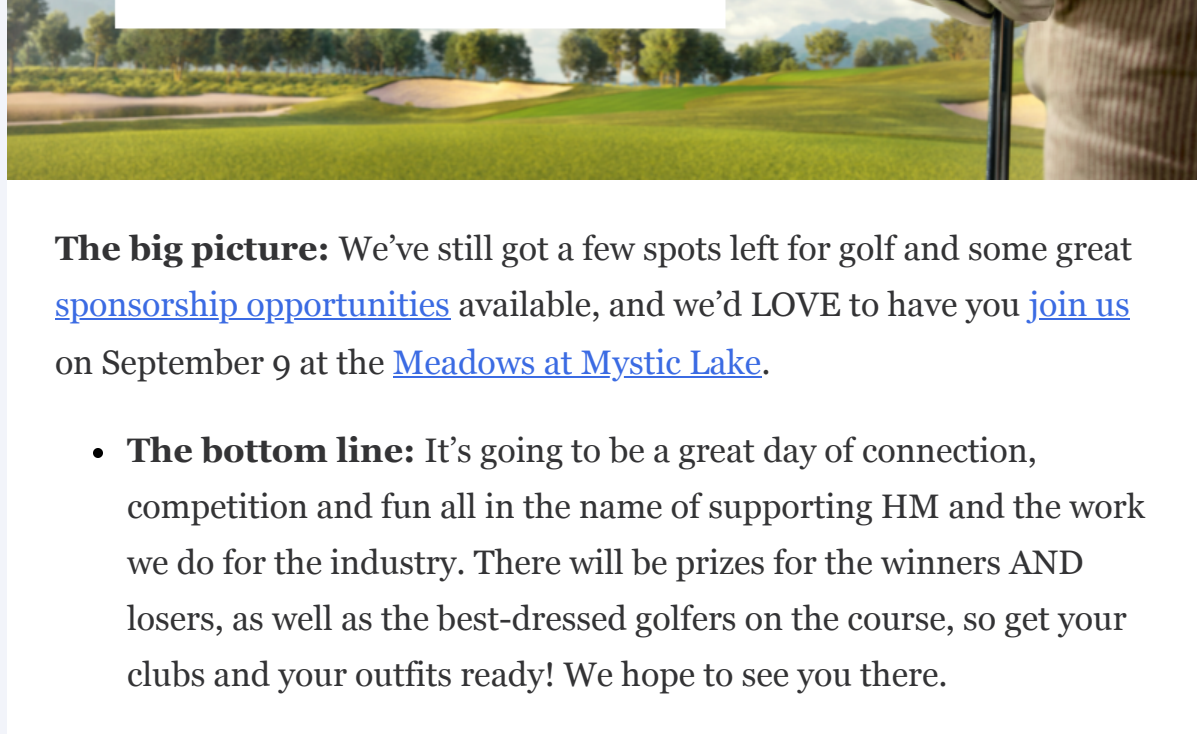
Smart Brevity® count: 3 mins...846 words

In today's July 22, 2024, Update:

- What's Better Than a Day at Work? A Day at the Golf Course!
- National Labor Relations Board Drops Joint Employer Appeal
- Wednesday: Applications for Cannabis Social Equity Business License Open
- Thursday: Webinar on Tax Strategies for the Hospitality Industry
- Hospitality Hotdish: Get to Know Troy Reding of Ally Restaurants!
- ServSafe™ Classes Return in August
- In the News

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What's Better Than a Day at Work? A Day at the Golf Course!



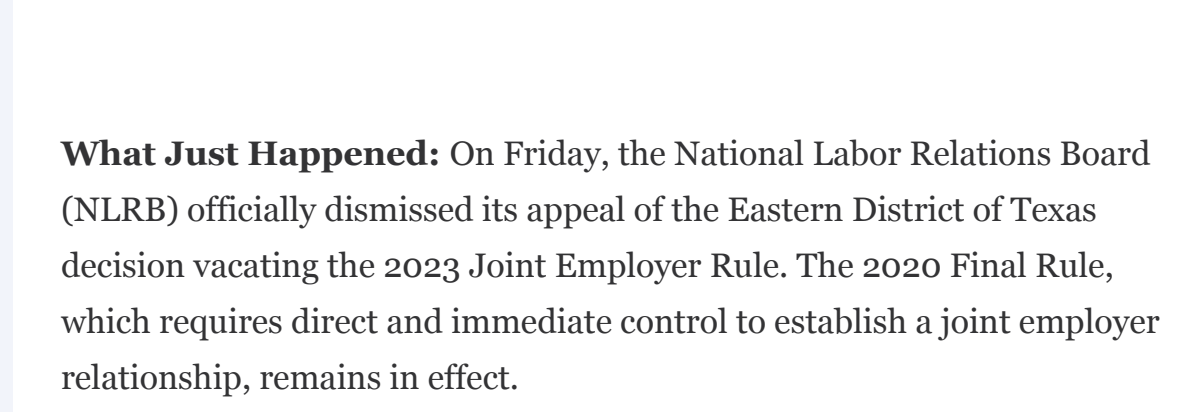
The big picture: We've still got a few spots left for golf and some great [sponsorship opportunities](#) available, and we'd LOVE to have you [join us](#) on September 9 at the [Meadows at Mystic Lake](#).

- **The bottom line:** It's going to be a great day of connection, competition and fun all in the name of supporting HM and the work we do for the industry. There will be prizes for the winners AND losers, as well as the best-dressed golfers on the course, so get your clubs and your outfits ready! We hope to see you there.

[Register to Golf!](#)

[Register to Sponsor!](#)

National Labor Relations Board Drops Joint Employer Appeal

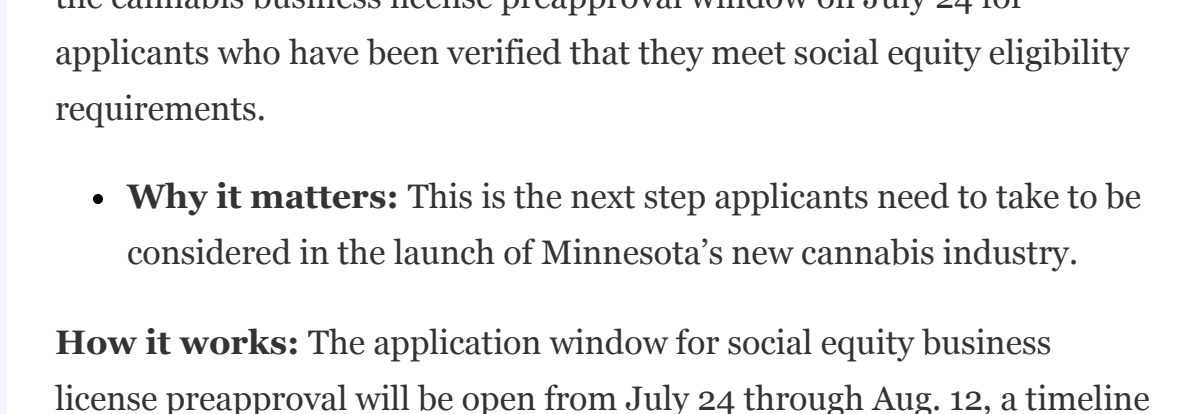


What Just Happened: On Friday, the National Labor Relations Board (NLRB) officially dismissed its appeal of the Eastern District of Texas decision vacating the 2023 Joint Employer Rule. The 2020 Final Rule, which requires direct and immediate control to establish a joint employer relationship, remains in effect.

What's next: The National Restaurant Association (NRA) and American Hotel and Lodging Association (AHLA) will remain vigilant against future attempts by the NLRB and the Administration to expand joint employer liability.

- **Go deeper:** For more information, please see the attached NRA [press release](#). Click here for AHLA's [statement to members](#).

ALERT: Applications for Cannabis Social Equity Business License to Open



The Minnesota Office of Cannabis Management (OCM) will open the cannabis business license preapproval window on July 24 for applicants who have been verified that they meet social equity eligibility requirements.

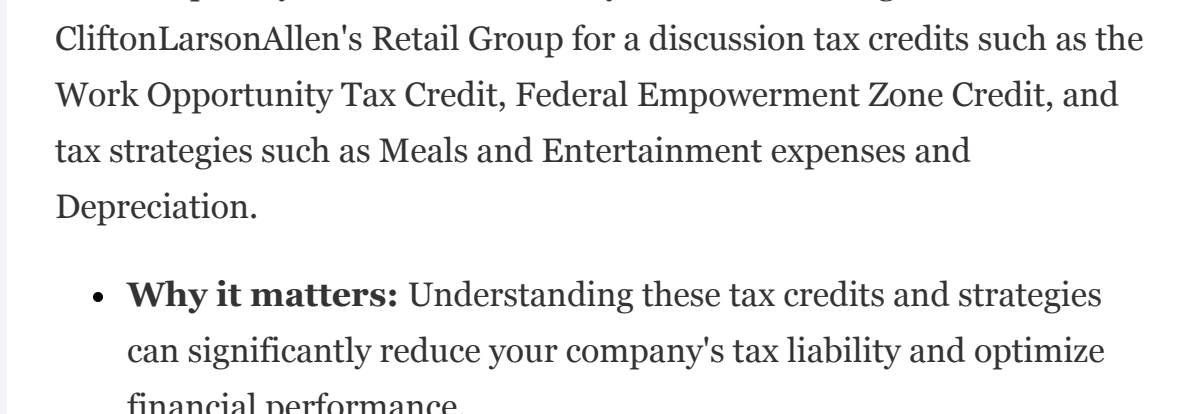
- **Why it matters:** This is the next step applicants need to take to be considered in the launch of Minnesota's new cannabis industry.

How it works: The application window for social equity business license preapproval will be open from July 24 through Aug. 12, a timeline defined in state statute. Business license applications and all required documentation are submitted through OCM's website.

What's next: Submitted business license applications will go through a review and vetting process, and if qualified, be entered into a lottery, which will award licenses in nine different categories. The first license lottery will be held this fall.

- **Go deeper:** Applicants for business license preapproval can go to [OCM's website](#) for informational and technical resource materials.

Thursday: Webinar on Tax Strategies for the Hospitality Industry



Join Hospitality Minnesota and Molly Ronnevik, Manager with CliftonLarsonAllen's Retail Group for a discussion tax credits such as the Work Opportunity Tax Credit, Federal Empowerment Zone Credit, and tax strategies such as Meals and Entertainment expenses and Depreciation.

- **Why it matters:** Understanding these tax credits and strategies can significantly reduce your company's tax liability and optimize financial performance.

- **Yes, and:** This webinar is free for all members to attend, you don't want to miss this opportunity.

[Register Here!](#)

Hospitality Hotdish: Get to Know Troy Reding of Ally Restaurants!



Tune in on Thursday: Hospitality Minnesota Board Member and owner of Ally Restaurants Troy Reding stops by Hospitality Hotdish to talk cream of celery soup, how special his restaurant [Holman's Table](#) is, and the night sounds of the Brainerd/Baxter area.

- **The big picture:** While hospitality operators across the state cope with new regulations, it is important to remember, as Kate and Troy do this week's podcast episode, that most operators are in this for the same reason: a collective love of hospitality, of Minnesota, and our industry.

- **In the meantime,** check out one of our former episodes [wherever you get podcasts](#).

[Check Out The Podcast](#)

ServSafe™ Classes Return in August



Register today for a ServSafe™ Class: Operators — ensure food safety remains at the forefront of your operations. You can find upcoming ServSafe™ classes on our [Event Calendar](#) or by clicking the links below.

Why it matters: 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™.

- **White Bear Lake:** [August 5 - 8:00 AM - 2:00 PM](#)
- **St. Louis Park:** [August 6 - 8:00 AM - 2:00 PM](#)
- **Rochester:** [August 12 - 8:00 AM - 2:00 PM](#)
- **Mankato:** [August 13 - 8:00 AM - 2:00 PM](#)
- **Baxter:** [August 19 - 8:00 AM - 2:00 PM](#)

In the News

- [Minnesota short-term rental hosts, travelers drawing back from oversaturated market](#) | Star Tribune
- [Grand Casino Hotels Get Biggest Overhaul to Date](#) | Twin Cities Business
- [Zorbaz named in NYT list of 15 'favorite pizza places around the world](#) | Bring Me The News
- [Downtown St. Cloud gets new director](#) | Saint Cloud Times

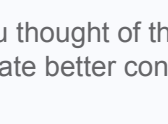
See you back here next week!

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