

## *Restaurateur Fireside Chat Today's Takeaways*

- ❖ **Kip Lowery** - Health Mandates - Workforce - recruiting/hiring/training - Managing through supply shortages - limited menus, substitutions, thinking outside the box to provide solutions - Operations.
- ❖ **Sachi Nakato Takahara** - Giving back to the community that surrounds and supports you, while maintaining strong personal connections, are key to the long-term success of a restaurant.
- ❖ **Matt Kimbrough** - “When the focus seems to be on the staff you don’t have, remember to focus on and take care of the people you do have.”
- ❖ **Luke L’Heureux** - Daily Temp Checks; Educating Employees on Best Practices In and Out of the Restaurant; Thirty Minute Touch Point Sanitizing; Navigating Changes in Clientele Habits, Employee Base, Supply Chain Issues, proactively and swiftly; Employee Retention and Store Culture.
- ❖ **Ryan Pernice** - Prioritize community engagement, and they’ll have your back when you need it.
- ❖ **Scott McCray** - Streamlining our organizations systems to maximize efficiency in the wake of supply and labor shortages caused by the COVID-19 pandemic.