Restaurant Recovery Initiative Discussion Paper

Background

On March 13, 2020, Governor Greg Abbott declared a state of disaster in Texas in response to the COVID-19 pandemic. Various executive orders and local health ordinances issued since that time have created a state of uncertainty in business operations. Many businesses have been forced to close or lay-off employees, resulting in record-setting unemployment insurance claims. To help aid in the state's economic recovery, the Texas Workforce Commission (TWC) is particularly interested in efforts that provide relief to employers and help get Texans back to work.

Issues

While the impacts of pandemic-related restrictions have been felt across all industry sectors, the restaurant industry was hit particularly hard. Required limitations on occupant capacity and changes in both hours and modes of operation have created difficulty for restaurants to open safely and stay open. Restaurants need assistance in adapting to these difficult circumstances and recovery and survive in the post-pandemic world. Industry needs include redesigning restaurants to provide a safe customer experience, investing in new technologies, adapting business operations and obtaining industry certifications for employees.

TWC endeavors to assist employers in adapting jobs to remote and contactless operations and in taking advantage of these and other service delivery trends, during the COVID-19 pandemic and beyond. Topics of interest include online ordering, curbside pickup, delivery, ecommerce platforms, and customer service. Staff is seeking direction in a separate agenda item on using donated funds to develop videos and webinars on:

- The Pivot of the Customer Experience Delivery, Pick Up, Waiting, and Role of Technology in Today's Restaurant World
- Restaurant Design Making the Most of Your Space
- Surviving Beyond the Pandemic

In addition to these videos for encouraging alternate service delivery strategies, many restaurant employers and Texan job seekers would benefit from access to free basic instruction and testing for food handler permits and Texas Alcoholic Beverage Commission (TABC) certifications. Providing no-cost instruction and testing for permits and certifications would minimize expenses to an industry particularly devastated by the pandemic and resulting shutdowns. Many employers require these permits and certifications for employment, and existing employees are required to renew certifications. Restaurant owners benefit greatly from the increased protections associated with certified employees.

Donated funds may be available to cover a portion of the cost of providing the instruction and testing for permits and certifications required in the restaurant industry. Additionally, Temporary Assistance for Needy Families (TANF) funds are available to strengthen and improve opportunities for our nation's workforce in addition to helping employers hire and retain skilled workers. The use of TANF funds to provide instruction and testing for permits and certifications

to workers in the restaurant industry ensures that Texas employers have a ready workforce as operations continue and expand.

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Decision Point

Staff seeks direction on making TANF funds available in an amount not to exceed \$500,000, to create and implement a Restaurant Recovery Initiative. TWC will enter into a contract with a service provider to provide instruction and testing for food handler permits and TABC certifications at no cost to restaurants, employees, and those seeking a job at a restaurant.

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- 10 In an effort to best leverage all available funding sources and to preserve TANF funds, staff also
- seeks latitude to review the available balance of funds donated by IKEA Foundation and brief
- 12 Commission offices on recommendations to partially fund the Restaurant Recovery Initiative
- with a portion of those dollars, if available.