



## Restaurant Association of Nova Scotia

*Working with the food & beverage sector since 1947*

*1560 businesses - 26, 300 jobs - \$1.3 billion sales*

Visit our Website

## UPDATES



### Welcome New Members!

AHTPOS  
Black Sheep Restaurant  
Pane e Circo

### Current Restrictions for Restaurants:

**We are currently in Phase 3 – the removal of all provincial COVID-19 restrictions, including at schools.**

No province-wide gathering limits, social distancing or mask restrictions. Some restrictions may remain in high-risk settings like healthcare and continuing care. Masks remain in schools.

The changes in restrictions will be updated at <https://novascotia.ca/reopening-plan>

### Nova Scotia Minimum Wage Scale

- Effective April 1, 2022, to \$13.35/hour.
- Effective October 1, 2022, to \$13.60/hour.
- Effective April 1, 2023, to \$14.30/hour.
- Effective October 1, 2023, to \$14.65/hour.
- Effective April 1, 2024, to \$15.00/hour.

**We Are Looking For New Committee Members**

RANS could not do the work we do to support the industry without our committee members. If you would like to be more involved in the association and share your voice on important industry topics, please consider joining one of our committees. We are currently looking for members to sit on our Membership Committee and Education & HR Committee.



Click [here](#) to review the committee mandates. If you would like to join a committee, please reach out to Natasha at [natasha@rans.ca](mailto:natasha@rans.ca)

### Looking for the following items

Any businesses who sell the following items; **ice well, bar well, ice maker and glass racks**; please contact Sara Bryden at [sara.bryden@capemokeyholding.com](mailto:sara.bryden@capemokeyholding.com).

## STATS, TRENDS, INFO

### "FEELS LIKE EVERYONE HAS IT"



### Nova Scotia just reported its most new COVID cases of the entire pandemic

If the province thought switching from daily reports to a weekly report would make the bad numbers go away, it was wrong.

Does everyone you know have COVID? It certainly feels like everyone has it. And given the latest pandemic numbers released by the province yesterday, there's good reason for that feeling. During the entire pandemic, now into its third year, Nova Scotia has never had as many new cases reported as right now.

To read more, click [here](#).

### Pro Tip: Prepare for your next food safety plan

Pro Tip: Follow these Top 10 recommendations to avoid common mistakes when preparing a food safety plan.

Click [here](#) to read more.

### Tackle Impaired Driving in Canada

TIRF and Diageo North America form a road safety coalition to tackle impaired driving in Canada.

Click [here](#) to read more.

### Technological integration: the main ingredient in restaurants' success

When all the puzzle pieces of scalable tech are in place, the potential is huge. At the Captain's Boil, the proof is in the pudding. [Full story](#).

## How to help restaurant staff avoid prolonged COVID-19 burnout

Has easing COVID-19 restrictions reversed employees' pandemic stress? For restaurant staff, the answer is likely no. [Full story](#).

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## Leftover food safety: What to know

Are your leftovers safe to consume? Click [here](#) to read the full article.

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## A Quarter of Cooks Cause Cross-Contamination Whether They Wash Chicken or Not

To wash or not to wash? Click [here](#) to read the full article.

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## Building for success with your restaurant patio

A recent pair of webinars offered plenty of advice for maximizing the appeal and the revenue potential of a restaurant patio this spring and summer.

Olivia Harrison, Director of Design and Brand at restaurant consultancy firm The Fifteen Group, stressed that several key factors, ranging from colour to consistency to spacing, make for a profitable patio. Above all, she noted, "the most successful patios are the ones that feel like an extension of the inside of the restaurant".

Click [here](#) to read more.

# SUPPORTS & RESOURCES

## Halifax Hospitality Hiring Fair - FIND YOUR NEXT OPPORTUNITY!

APRIL 29 3pm–7pm  
APRIL 30 10am–3pm

A wide range of roles available, including those with opportunities for growth. No previous experience to apply. Hiring will occur within 48 hours of the hiring fair. Resumes are preferred, but not required.

Please RSVP at [HospitalityHalifax.ca](https://www.hospitalityhalifax.ca)

<https://www.hospitalityhalifax.ca/>  
<https://www.facebook.com/HospitalityHalifax>



## RANS Members Partnership Deck - The Royal Nova Scotia International Tattoo

The Royal Nova Scotia International Tattoo returns from June 25-July 2, 2022, after a two-year hiatus due to the pandemic. The unique and varied talent of the Canadian and international military and civilian performers makes the Tattoo Nova Scotia's premier summer spectacle and the world's largest annual indoor show.

We know that the past two years have been challenging due to the ongoing pandemic and because we want to support the regrowth of our industry partners, we are planning to replace our meal voucher program with per diems for our cast to eat where they prefer.

This is a complimentary program we are offering to support the restaurant industry. We will be promoting your restaurant(s) to approximately 1000+ people (cast, crew, volunteers and audience).

We hope you will join us this year!

Click [here](#) to view the info

Click [here](#) for the sign-up form

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## Temporary Foreign Worker Program

On April 4, the Government of Canada [announced](#) a workforce solutions road map, and further changes to the **Temporary Foreign Worker Program** to address labour shortages across Canada. Addressing the critical situation was a key advocacy priority for TIAC this year and we are encouraged to see the government's initiative on this. Five key policy changes will be implemented in the coming weeks as part of the **TFW Program Workforce Solutions Road Map**, outlined here:

### Effective immediately:

1. To address seasonal peaks, there will no longer be a limit to the number of low-wage positions that employers in seasonal industries, such as fish and seafood processing, can fill through the TFW Program. This makes permanent the Seasonal Cap Exemption that has been in place since 2015. In addition, the maximum duration of these positions will be increased from 180 days to 270 days per year.
2. Labour Market Impact Assessments (LMIA's) will be valid for 18 months, an increase from 9 months. (Prior to COVID-19, LMIA's were valid for 6 months).
3. The maximum duration of employment for High-Wage and Global Talent Streams workers will be extended from two years to three years. This extension will help workers access pathways to qualify for permanent residency, enabling them to contribute to our workforce for the long-term.

### Effective April 30:

1. For seven sectors with demonstrated labour shortages, such as Accommodation and Food Services, employers will be allowed to hire up to 30% of their workforce through the TFW Program for low-wage positions for one year. All other employers will be allowed to hire up to 20% of their workforce through the TFW Program for low-wage positions until further notice, an increase from the former 10% cap for many employers.
2. The Government will end the current policy that automatically refuses LMIA applications for low-wage occupations in the Accommodation and Food Services and Retail Trade sectors in regions with an unemployment rate of 6% or higher.

<https://www.canada.ca/en/employment-social-development/news/2022/04/government-of-canada-announces-workforce-solutions-road-map--further-changes-to-the-temporary-foreign-worker-program-to-address-labour-shortages-ac.html>

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**GENRUS**  
**UNITED**<sup>™</sup>

### Pay Less for Your Prescriptions: A Community Based Low-Cost Prescription Drug Plan

*We know times are hard, so here's 3 months of free prescription drug coverage.*

Members can save 30-50% on Everyday Medications with Genrus United's Prescription Savings Program.

Anyone can join regardless of age, health history, employment status, or existing coverage. Pharmacy patients who sign-up [here](#) will receive their first 3 months for FREE!

To all owners and managers, please share this information with your staff.

## PRODUCTS & SERVICES

### Fire Safety Plans

Smarter Space is a local owned company in Halifax. We help local restaurant owners like the Lion's Head Tavern with Fire Safety Plans (FSP) and Maps. FSP are required to obtain occupancy on new buildings. In many cases a complete Fire Safety Plan is the responsibility of the building owner. In recent times we have helped new restaurants who did require their own Fire Safety Plan due to the systems in place even though it was part of a bigger building. Fire inspections can be stressful, don't worry, at Smarter Spaces we understand the code and have a great relationship with the Fire Inspectors.

If you have questions or need help please contact:

Owner, Colin Gillis

[cgillis@smarterspaces.ca](mailto:cgillis@smarterspaces.ca)

902-229-2926

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### Nova Scotia Chowder Trail and Lobster Trail

If you are interested in joining the Chowder Trail, or Lobster Trail, you can review the attached Participant Overview sheet and complete the application form [here](#).

If you have any questions, contact Sacha Smith at [membership@tasteofnovascotia.com](mailto:membership@tasteofnovascotia.com) for more information.



### RANS SWAG

RANS still has a series of t-shirts for sale. Our friends at [My Apparel](#) are doing a promotion where they give back to charities and causes.

RANS will receive \$2.00 for every purchase from the [RANS Collection](#) and it will be used directly to help support our amazing industry!

Check out the collection [here](#).

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### Join RANS!

If you are not already a member of RANS, contact [natasha@rans.ca](mailto:natasha@rans.ca) for all the great benefits the association has to offer. We are here to help!

A circular graphic with a pink-to-orange gradient and the text "Join RANS".

Join RANS

## SHOUT OUT





## 2022 HALIFAX BUSINESS AWARDS

Shoutout to [Morris East Restaurant + Wine Bar](#) for being one of the finalists for Business of the Year award.

Shoutout to [Delectable Desserts Inc.](#) for winning the Small Business of the Year award (winners in photo: Dennis Mbeba and Melissa Mbeba)



# SAVOUR FOOD & WINE FESTIVAL

## Event Location and Dates

**Craft Beer** - May 7 at DoubleTree Dartmouth

**Savour Show** - May 19 at Halifax Convention Centre (HCC)

**Imbibe** - May 25 at Schooner Room, Casino

**Rare & Fine Wine Tasting** - June 10 at Compass Room, Casino

Click here to buy tickets.

<https://www.savourfoodandwine.com>

## MEET OUR BENEFIT SUPPLIERS

We are able to offer our members a wide range of services and support thanks to our benefit suppliers:

- Preferred credit card rates [SONA](#)
- Print and design [KKP](#)
- Financial services [Stream Financial](#)
- Business & general insurance [Gateway](#)
- Home & auto insurance [MyGroup](#)
- Group benefits: health/medical [SBW](#)
- Glassware [Jymline Glassware Ltd](#)
- Advertising discount [SaltWire Network](#)
- Point of sales systems [Pineapple Bytes](#)

- Pest and wildlife control [Orkin](#)
- Expertise in IT solutions [Codoholics Consulting Inc.](#)

If you are currently a member of RANS or would like to become a member and access the discounts, rates, and services provided; please contact [natasha@rans.ca](mailto:natasha@rans.ca) or 902-429-5343 ext 1.

## OUR SPONSORS



## NSLC PROMOTIONS

**Our Promotions - March 28 - May 1 (P1)**

[Licensee Only Offers](#)

[Air Miles® Offers](#)

## SUBMISSIONS

We are in search of Business Bite submissions from our members! If you have an event, new product/service, or interesting trends/stats to add to one of the newsletters and/or our social media, please send to [natasha@rans.ca](mailto:natasha@rans.ca).

We are excited to see them!

