



Restaurant Association of Nova Scotia

Working with the food & beverage sector since 1947

3400 businesses - 26, 300 jobs - \$1.3 billion sales

Visit our Website

UPDATES

Electronic Tipping Webinar

On November 25th, RANS hosted a webinar to address questions and concerns about employers' rights on handling electronic tips related to CPP and EI Liabilities. The webinar was presented by Taxation Lawyer, James Rhodes, and was attended by over 70 businesses across the industry. **To view the webinar, click [here](#).**

"The RANS webinar on Employer Rights on Electronic Tips was very informative and will assist putting the restaurant sector on a good foundation to go forward. Many operators have been challenged since the recent court ruling how to adjust their tipping process to be compliant with CRA. With options of Controlled Tips vs Direct Tips, it gives operators some food for thought in their final choice of which path forward they will take that best fits their restaurant culture". -Gordon Stewart, Executive Director - RANS

Mental Health Awareness

As part of our Education & HR Committee, RANS was joined by Yvette Murray who gave a presentation on **Mental Health Awareness**. This was a great overview and included some **helpful tips** and resources for interacting with or working with someone experiencing a **mental well-being** decline.

To view the full presentation, click [here](#).

The Restaurant Association of Nova Scotia
presents



Thank you to all the businesses that nominated themselves for a **2023 Restaurant Award!** It is wonderful to see such enthusiasm and positivity in the industry after some difficult pandemic years!

Public voting opens soon!

Stay tuned for an exciting announcement about the 2023 Nova Scotia Restaurant Award Ceremony!

Announcing New Member Benefits!



RANS members are now entitled to an exclusive discount through **Park n'Fly**. This offer extends to **owners, managers and restaurant employees!**

Contact heather@rans.ca to receive your information package, and **exclusive discount code** for your restaurant.



Food For Two

The Food for Two Coupon book launches this December! Explore Halifax's culinary scene, enjoy some two-for-one savings AND support the local food industry. For more information, click [here](#).

"We want to help people explore different restaurants and different cuisines, and immerse themselves in the local food scene of Halifax".

Fall and Winter Health Risks for Restaurants

As we all know Covid had an **enormous impact on our sector** and forced our industry to **make changes in how we operate**. That impact continues today and what we have learned the most is **be prepared & have a plan of action** in case something does happen that could impact staffing levels or consumer confidence.

Three health issues we need to monitor this winter season

- (1) Covid
- (2) Flu
- (3) RSV (Respiratory Syncytial Virus)

Covid is on the rise (average 5 deaths/week and about 1000 new cases/week with many in Hospital ICU. This trend is expected to continue through-out the winter season.

Flu is expected to be unusually high in number of people getting & spreading it.

RSV is already on a rapid rise across the country and is impacting younger & older people the most.

Suggestions to **minimize the impact** on your business, and labor pool:

- Get your next covid vaccine (all staff if possible)
- Get a flu shot (all staff if possible)
- Clean touch surfaces regularly (menus, handles etc)
- Make sure you have a plan or directive if you have staff that feel ill (ie: stay home if they have symptoms)
- Stay sharp on your cleaning protocol (wiping surfaces, menus etc.)
- Consider mask wear wearing if necessary
- Make your customers feel welcome & healthy safe
- Be smart, plan ahead.

STATS, TRENDS, INFO

Consumer Price Index

Nova Scotia Consumer Price Index Changes Major Components September 2022	Month to Month Change	Year over Year Change
Food	1.2%	10.5%
Shelter	0.4%	8.4%
Household operations, furnishings and equipment	0.5%	5.2%
Clothing and footwear	-1.2%	2.3%
Transportation	-2.8%	9.1%
Health and personal care	-0.1%	4.0%
Recreation, education and reading	-1.2%	6.0%
Alcoholic beverages, tobacco products and recreational cannabis	0.2%	3.2%
All-items excluding food and energy	0.1%	5.1%
All-items excluding energy	0.3%	6.1%
Energy	-4.9%	18.6%

Consumer Price Index - All Items (Year-over-year % Change)			
Nova Scotia	2020	2021	2022
January	2.6%	1.3%	4.9%
February	2.5%	1.2%	5.7%
March	0.9%	2.8%	6.8%
April	-0.6%	4.2%	7.1%
May	-0.9%	4.8%	8.8%
June	0.1%	4.1%	9.3%
July	-0.5%	4.6%	8.7%
August	-0.7%	5.1%	7.8%
September	-0.7%	5.2%	7.3%
October	0.3%	5.4%	
November	0.2%	5.3%	
December	0.6%	4.8%	
Annual Average	0.3%	4.1%	7.4%

Consumer Price Index - All Items			
Nova Scotia	2020	2021	2022
January	138.5	140.3	147.2
February	139.1	140.8	148.8
March	138.0	141.8	151.4
April	136.6	142.3	152.4
May	136.5	143.1	155.7
June	137.6	143.2	156.5
July	137.8	144.2	156.7
August	137.5	144.5	155.7
September	137.5	144.6	155.2
October	138.4	145.9	
November	138.7	146.0	
December	138.7	145.4	
Annual Average	137.9	143.5	153.3

Service Dog Act

A reminder from the Government of Nova Scotia.

The Nova Scotia Service Dog Act protects the rights and responsibilities of service dog users. The goal of the act is to prevent service dog users from being denied access to public places and refused tenancy rights.



To review the full Act, click [here](#).

Interesting Articles

General Interest

Canadians are making reservations further in advance amid higher indoor dining demand - [here](#)

What consumers want from restaurant apps - [here](#)

Consumers still want to dine out, even amid recession concerns - [here](#)

Beyond accessibility: universal restaurant design is essential - [here](#)

Food photography is crucial part of your menu - [here](#)

Five skills a restaurant manager needs - [here](#)

How a maintenance checklist saves time and money for restaurateurs - [here](#)

Finding a way to raise your restaurant's profit margin - [here](#)

Recruitment and Retention

Restaurant staffing tips for the holidays - [here](#)

How effective scheduling can help reduce your restaurant costs - [here](#)

Five strategies for your restaurant in today's labour market - [here](#)

Food Safety

Understaffing Restaurants and the risk of foodborne illness - [here](#)

Five ways restaurants can use technology to improve food safety - [here](#)

Tourism

Key Trends Shaping the Future of Canada's Tourism Market. A destination Canada report on the post pandemic tourism industry.

Read the full report [here](#).

Updated Regulations for Fixed-Roof Accommodations - [here](#)

Improving Accessibility in Tourism - [here](#)



Immigration



Immigration, Refugees and Citizenship Canada has released Canada's 2023–2025 Immigration Levels Plan. The new plan demonstrates determination by the government to address economic and labour force needs through immigration.

The plan increases the number of applications under the Provincial Nominee Program (PNP) and Family Reunification Program, which could open opportunities for tourism businesses.

Click [here](#) to read the full press release.

SUPPORTS & RESOURCES

Corporate Social Responsibility



Restaurant CSR Ideas: Food Sustainability and Eco-Friendly Design - [here](#)

Sustainability matters to Canadian Consumers - [here](#)

PRODUCTS & SERVICES



Maritime Robotics is a local tech company local tech company specializing in **robotic software solutions** for restaurants and retailers. Check out the Service Robot in action at *Upstreet BBQ Brewhouse*. See the video [here](#).



Trust us for worry-free commercial kitchen cleaning!

Over 60 years of experience, quality cleaning, and personal service.

Maintain your restaurant's hoods, vents, and grease traps.

- Additional maintenance services including windows, floors, power washing, high dusting, and carpets.
- For cleaning and maintenance that meets your restaurant's specific requirements, we'll create a personalized package based on your needs and budget.

~ RANS members receive 15% off Crystal Clean Maintenance services ~

"Crystal Clean came to the rescue by cleaning the appliances and oven for our restaurant. They were dependable, did an excellent job, and were easy to deal with. It's great to work with true professionals like Crystal Clean."-Kristy Sutherland, Cafe Chianti

Visit us at www.becrystalclean.com
or contact Earl McAllister
at earl@becrystalclean.com

WELCOME

Join RANS!

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

Check out our [website](#) for more information!

Join RANS

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 [Gallagher Benefit Services](#)
- 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.](#)
- Commercial kitchen cleaning [Crystal Clean](#)

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 or 902-429-5343 ext 1.

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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.

We are excited to see them!



