

SUMMER 2025

KENTUCKY

RESTAURANT JOURNAL

The Official Publication of the Kentucky Restaurant Association

**BUY LOCAL:
BRING KENTUCKY
TO THE TABLE
PAGE 12**

**Chefs That
Sizzle**

Brass Social - Brandon Mitchell

**A 2025 CHALLENGE:
COMMIT TO SOURCING
LOCALLY PAGE 22**

PRSRT STD
U.S. POSTAGE
PAID
LOUISVILLE KY
PERMIT #879



A Member of Harford Mutual Insurance Group



Serving Up Great
Workers' Compensation
Coverage to Kentucky Restaurants

Insuring Opportunity Through Mutual Success.®

Harford Mutual Insurance Group provides quality service and competitive pricing to protect what matters most—your business.

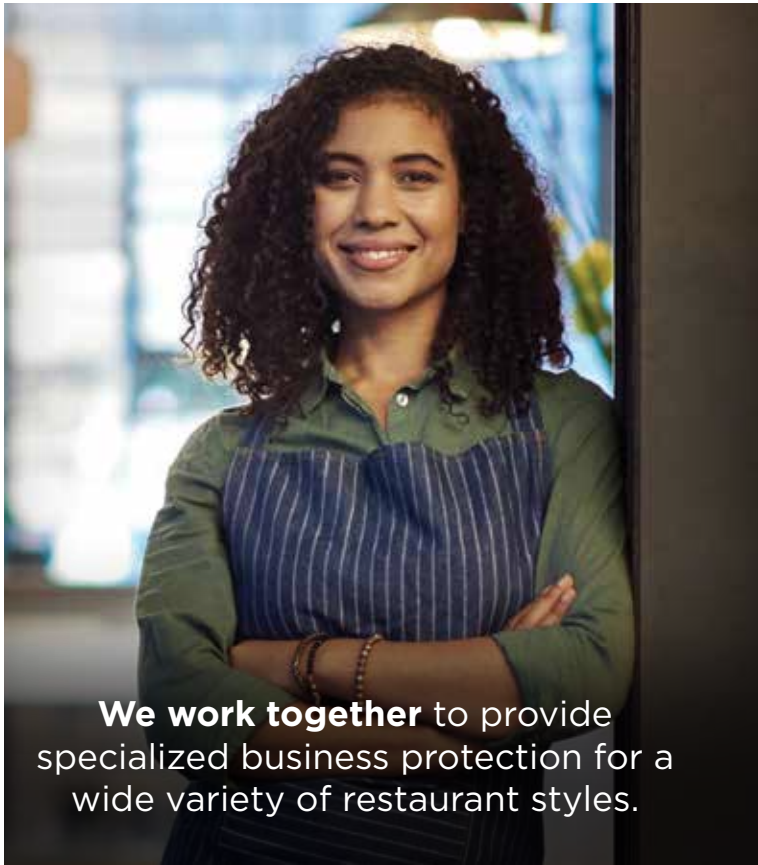
We've helped
businesses
like yours
save up to
**5-10% on
inventory
costs**

and improve profit
margins without
compromising quality

Scan for more info



Call Steve at 859-539-1994



We work together to provide specialized business protection for a wide variety of restaurant styles.

Working together to provide the best experience.

We're proud to partner with SECURA Insurance in offering an exclusive member discount.

Exclusive partnership. Specialized protection.

Learn more at secura.net/kra



- General Office Cleaning
- Floor Care
- Carpet Cleaning
- Pressure washing
- Post Construction
- Restroom disinfecting
- Kitchen Cleaning
- Window Cleaning
- High Dusting
- Deep Cleaning

(502) 754-4448 | stratusclean.com



Excellence in Commercial Cleaning | Locally owned and operated!

INSIDE THIS ISSUE

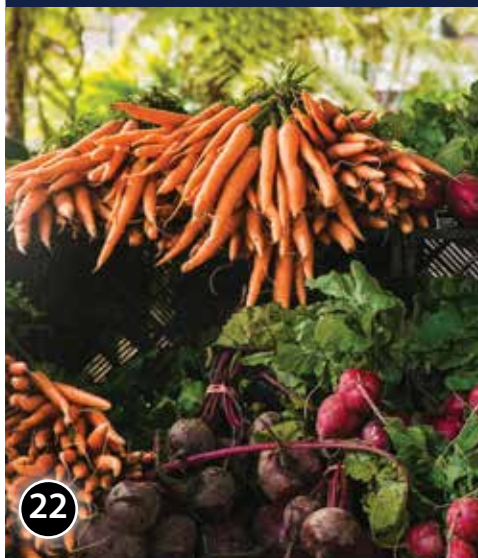
FEATURED FARE

FRONT BURNER



6

A 2025 CHALLENGE: COMMIT TO SOURCING LOCALLY



22

CHEFS THAT SIZZLE



18

TAKEOUT

- 3 **A Word from our President**
- 5 **Calendar of Events**
- 8 **Food Safety Protocols For Produce**
- 9 **Forum at Top Golf**
- 12 **Buy Local: Bring Kentucky to the Table**

SIDE DISHES

- 10 **Golftoberfest**
- 15 **Kentucky ProStart**
- 21 **Questions & Answers**
- 24 **Welcome New Members**
- 27 **KRA Membership Benefits**

Do you know a chef in your area who is creating a buzz with innovative cuisine, exceptional presentation or fresh new ideas?

KRA wants to tell the state about them in a quarterly feature in the Kentucky Restaurant Journal. Submit your favorite chef du jour to stacy@kyra.org. Please include restaurant and contact information. Selected submissions will be featured in the magazine as Chefs That Sizzle.

SAVE THE DATES

June 9 Sporting Clays Tournament

June 16 - Lexington Area Hospitality Meetup at Keeneland

June 23 KRA Firecracker Scramble

July 16 KRA Summer Bourbon Cruise
kyra.org/events

Chefs That
Sizzle

A WORD FROM OUR PRESIDENT

This Spring has been challenging (rain and storms ... flooding ... road closures) but also rewarding (Chefs for Hope! Kentucky and National ProStart Invitationals! Kentucky Derby!). It is a challenging, to say the least, time for restaurant operators all over and Kentucky is no exception. The word “unpredictable” seems to be the 2025 theme and it’s hard to know who to trust and what to expect in the current business climate. As we demonstrated during Covid years, KRA is your trusted resource. When you hear rumors or interpretations of rules or laws, you can count on us to know and share the truth, or find answers when you are confused with conflicting information.

As part of our April Board of Directors meeting, members had a frank discussion of the current landscape. One emerging theme was strengthening our partnership with local producers, and bigger picture strengthening our relationship with Kentucky Proud and Buy Local. Subsequently, we had a terrific meeting between restaurant chefs and operators and Kentucky Department of Agriculture leaders. You will see their presence in this Kentucky Restaurant Journal issue as some fruit of that conversation, and we expect that to continue to grow and develop. They are actively working now to partner growers with restaurateurs and chefs, asking us what specific ingredients our operators are seeking on an ongoing basis and seasonally.

I was recently made aware of Kentucky OSHA inspecting several members and citing them for not complying with several rules, including staff first aid training, bloodborne pathogen training, having a written plan in place for cleaning up blood and bodily fluids and offering Hepatitis B vaccines to staff. If you did not receive my detailed email about this issue, please get in touch

(stacy@kyra.org) and I will forward it to you. One member was fined almost \$18,000 for not having these things in place.

Please, if you have not become a KRA member for a few hundred mostly tax-deductible dollars, make the investment in your business and your future. We are your partner in knowledge and remaining competitive in this ever-changing business climate. I pledge to help you any way I can, and I ask you to help strengthen your Association. We are your voice, even if you do not participate. Thank you to so many who make us a strong and respected organization!

Stacy Roof

Stacy Roof

YOUR SAFETY IS OUR TOP PRIORITY
We are following all CDC guidelines to
keep you and our staff safe.

Gasket Pro, LLC



Free Estimates & Installations

www.gasket-pro.com

(502) 592-8545

Serving the Greater Louisville & Lexington Areas

KENTUCKY
 Restaurant Journal
 The Only Publication of the
 Kentucky Restaurant Association

Staff

President & CEO
 Kentucky ProStart Coordinator
 Director of Training

Stacy Roof
 Rich Cleaves
 Amy Shankle

2025 Officers

Chairman David Danielson
 Immediate Past Chair Ray Watkins
 Secretary/Treasurer Rick Price

ata Restaurant
 Cafe at Paristown
 Retired

Active Board of Directors

Khalil Batshon
 Joe Bristow
 David Carroll
 Eric Farber
 Lee Jones
 Cathy Kruer
 Alec McAfee
 Evelyn Miller
 Logan Nadolson
 Judy Palombino
 Anthony Parker
 Jillian Richards
 Ben Robinette
 Katy Skaggs
 Anne Shadle
 Miles South
 Chris Williams
 Brian Wise

Khalil's Catering
 Pompilio's
 Red State BBQ, Rollin' Red
 Sedona Taphouse Palomar
 Galvin's on Main
 Belle Noble Entertainment
 Texas Roadhouse
 Windy Hollow Restaurant
 Tumbleweed Inc.
 Boombozz
 Bullitt Ventures/Shoney's
 Bella Notte Restaurant Group
 Dairy Queen
 Ramsey's Diners
 The Mayan Cafe
 Lou Lou/Osteria/Fox Den
 Four Pegs Smokehouse & Bar
 Yum!

Associate Board of Directors

Andy Bennett
 Steve Brooks
 Tom Enyeart
 Bernie Kaelin
 Emily Litzinger
 Melina Patterson
 Steve Roberts
 Chris Shipaila
 Kimberlie Thompson

AssuredPartners
 Restaurant365
 Gordon Food Service
 Heartland
 Fisher Phillips
 Patterson & Company CPAs
 Cornerstone Engineering
 Toast, Inc.
 US Foods

Past Presidents Council

Daniel Carr
 Gene Cheshire
 Rich Cleaves
 Karl Crase
 S. Dixon Dedman
 Guy Genoud
 Jim Gillenwater
 Bennie Hager
 Jerry Houck
 Charles Knieriem
 Mike Kull
 Jim MacFarlane
 Scott Lindsey
 Greg Masterson
 Josh Moore
 Josh Morris
 T. J. Oakley
 Jim Robinette
 John Shackelford
 Mark Simpson
 Tom Sketch
 Mary Stebbins
 Chip Tullar
 John Varanese

Carr's Cafe
 Dairy Queen
 Beef 'O' Brady's
 Hall's on the River
 Beaumont Inn
 Brasserie Provence
 Heritage Enterprises/McAlister's Deli
 Retired, Kentucky Dept. of Parks
 The Caterer - Kentucky
 Brockway Property Group
 Retired, Dairy Queen Corporate Stores
 Commonwealth Hotels
 Rafferty's Restaurants
 Retired, Captain's Quarters
 Volare Italian Ristorant
 Bluegrass Hospitality Group
 Bristol Bar & Grille, Cuvee Wine Table
 Dairy Queen
 Bob Evans Farms
 Texas Roadhouse
 Doctor T
 Mark's Feed Store
 Patti's 1880's Settlement
 Varanese, River House Restaurant and Raw Bar

Chapter Presidents

Christian Saylor
 Jim MacFarlane

White Lodging
 Commonwealth Hotels, Northern Kentucky

Kentucky Congressional Delegation

Senator Mitch McConnell (R-KY)

(202) 224-2541

Louisville Office: (502) 582-6304

Senator Rand Paul

(202) 224-4343

Bowling Green Office: (270) 782-8303

Rep. James Comer (1st District)

(202) 225-3115

Tompkinsville Office: (270) 487-9509

Rep. Brett Guthrie (2nd District)

(202) 225-3501

Bowling Green Office: (270) 842-9896

Rep. Morgan McGarvey (3rd District)

(202) 225-5401

Louisville Office: (502) 582-5129

Rep. Thomas Massie (4th District)

(202) 225-3465

Ft. Mitchell Office: (859) 426-0080

Rep. Harold Rogers (5th District)

(202) 225-4601

Somerset Office: (606) 679-8346

Rep. Andy Barr (6th District)

(202) 225-4706

Lexington Office : (859) 806-8683

Lifetime & Honorary Directors

Nancy Bean
 Tony Orlando



133 Evergreen Road, Suite 201, Louisville, KY 40243
 502.400.3736 - 502.896.0465 fax
 www.kyra.org



Calendar of Events

JUNE

- 2 KRA Board of Directors meeting
- 9 Sporting Clays Tournament
- 15 Father's Day
- 16 Lexington Area Hospitality Meetup at Keeneland
- 17 ServSafe class - Louisville
- 19 Juneteenth
- 23 Louisville Chapter KRA Firecracker Scramble
- 26 ServSafe class - London
- 30 - ServSafe class - Louisville

JULY

- 4 Independence Day
- 14 ServSafe class - Louisville
- 16 Louisville Chapter KRA Summer Bourbon Cruise

AUGUST

- 5 ServSafe class - Louisville
- 18 ServSafe class - Louisville
- 18 KRA Board of Directors meeting
- Back to School!



KRA members receive a discount on registrations.

Call KRA today to schedule your group or to register for one of our classes.

502-400-3736

www.kyra.org

THE NEW SERVSAFE MANAGER 8TH EDITION IS NOW AVAILABLE!

June 26th - London

June 30th - Louisville

July 14th - Louisville

August 5th - Louisville

August 18th - Louisville

www.kyra.org 502.400.3736

GET CERTIFIED TODAY!

Register and pay online at
www.kyra.org/training

NOW OFFERING ONLINE PROCTORING



FRONT BURNER

RESTAURANT ASSOCIATION ACHIEVES ADVOCACY SUCCESS IN 2025 LEGISLATIVE SESSION

The Kentucky Restaurant Association was successful in passing HB 618, which allows restaurants to purchase limited quantities of malt beverages, wine and spirits monthly from retailers. This will help restaurants meet customer demands when they don't receive deliveries of alcoholic beverages but run out of the customer requested items. Restaurants must keep all receipts of purchases and report the purchases to the Department of Alcoholic Beverages Control (ABC) quarterly. On June 27, 2025, restaurants will be allowed to purchase three cases of malt beverages, 9 liters of wine and 9 liters of spirits from a licensed retailer monthly.

The General Assembly did prohibit restaurants from selling cannabis-infused beverages, so restaurants currently selling these beverages have until June 1, 2025. After this date, only liquor stores in Kentucky

will be allowed to sell these products. Kentucky distilleries and others in the alcohol industry successfully argued that hemp-infused beverages are intoxicating and need to be regulated like alcohol. The new law allows for the sale of 5 milligram intoxicating hemp beverages and these purchases can only be made from a licensed retail package store.

Other victories for KRA came in the form of what did not pass, including the fact that there was no legislation filed to allow all cities to levy a restaurant tax, but this is probably a short-lived victory as the issue of the restaurant tax is currently being litigated at the Kentucky Court of Appeals.

On March 28, the 2025 legislative session of the Kentucky General Assembly concluded, and even though legislators predicted that they would not adopt many measures during the short session, when the session concluded, more than 150 bills were sent to the governor's desk, with 30 bills sent on the final two days of the legislative session traditionally

reserved for veto override days. The House and Senate passed HB 1 first, lowering the personal income tax a half percent to 3.5% starting Jan. 1, 2026. Additionally, the legislature passed HB 775 which made several revenue changes including granting the legislature greater flexibility to lower the personal income tax by a smaller percentage than a half percent, so long as the statutory triggers are met.

There will be a number of task forces over the 2025 interim, which will likely include the Make America Health Again Task Force that would evaluate how to promote healthy habits. This could include restricting ingredients or requiring more access to healthier menu options.

One issue that was a priority of restaurants was to address a recent change by beer wholesalers and distributors to stop providing draught line cleaning services. The Kentucky Beer Wholesalers Association (KBWA) sent letters to restaurants stating they would no longer provide draught and coil line cleaning services, after

interpreting the statute to mean they are only allowed to provide draught line and coil line cleaning services to quota retail package licenses. Subsequently, they requested an opinion from the ABC regarding whether wholesalers and distributors can legally provide draught line and coil line cleaning services to restaurants. KRA responded to the opinion request arguing that the simple statutory change was a legislative error and that by the drink licensees were inadvertently left out. Generally speaking, liquor stores don't have draught lines, which are required for non-packaged by the drink alcoholic beverages, such as draft beers.

Recently the ABC issued their advisory opinion stating that beer distributors could provide draught line and coil line cleaning services to restaurants, so long as restaurants pay fair market value for the service. For quota retail package licenses, the beer distributors can provide draught cleaning free of charge. It begs the question whether a restaurant can obtain a quota retail package license and get draught line cleaning services without a charge. The ABC doesn't provide guidance as to if this would be true, but it is a question that could be asked to the ABC. The Association will speak with attorneys and legislators to determine the next best steps.

While the 2025 legislative session has concluded, preparations for the 2026 legislative session will begin June 1. There will be issues discussed on state taxes as the General Assembly will be tasked with crafting a budget for the 2026 legislative session. As the federal government cuts its budgets and asks states to pick up more costs on federal programs, the state may be grappling with fewer resources.



For restaurants, one looming issue is the restaurant tax case that would allow additional cities to levy a restaurant tax of up to 3% of sales for tourism. Recently, the city of Hazard sued that they should be allowed to levy up to a 3% restaurant tax, but weren't authorized to do so because the law says only cities formerly classified as a fourth or fifth class city were eligible. The lower court agreed that Hazard should be authorized to levy a restaurant tax and the attorney general's office appealed the decision to the Court of Appeals. Simultaneously, KRA submitted an amicus curiae brief supporting the attorney general's position. As of publication, the court had not issued an opinion, but when they do, it could require legislation to prohibit expansion of the restaurant tax. Restaurants should consider briefing legislators on the impact of a restaurant tax on consumers. Increased costs to consumers could

lead to fewer customers, reduced profits and less state revenues.

It is important for legislators to know and understand the value of restaurants. Invite them to your business, educate them on the employment opportunities, the economic value of restaurants and the support you provide your local communities. Now is the time to develop relationships with legislators. One may be skeptical of the value of such an exercise, but KRA annually hosts a legislative lunch in Frankfort. Restaurants from across the Commonwealth bring food to serve legislators and this is an event legislators look forward to every year. The 2025 event was a great success, with more restaurants than ever where hundreds of legislators and staff were served. Without the participation of so many restaurants the event could not be such a huge success.

FOOD SAFETY PROTOCOLS FOR PRODUCE

{ *by* AMY SHANKLE }

Fruits and vegetables are an important part of a healthy diet. Your local markets carry a wide variety of nutritious fresh fruits and vegetables. However, harmful bacteria that may be in the soil or water where produce grows can come into contact with fruits and vegetables and contaminate them. Follow these safe handling tips to help protect you and your family.

1. BUY RIGHT

- Choose produce that is not bruised or damaged.
- When buying pre-cut, bagged or packaged produce choose only items that are refrigerated or surrounded by ice.
- Bag fresh fruits and vegetables separately from raw meat, poultry, and seafood when packing them to take home from the market.

2. STORE PROPERLY

- Store perishable fresh fruits and vegetables (like strawberries, lettuce, herbs, and mushrooms) in a clean refrigerator at a temperature of 40° F or below.
- Refrigerate all produce that is purchased pre-cut or packaged.

3. SEPARATE FOR SAFETY

- Keep fruits and vegetables that will be eaten raw separate from raw meat, poultry, and seafood and from kitchen utensils used for those products.
- Wash cutting boards, dishes, utensils, and countertops with soap and hot water between preparing raw meat, poultry, and seafood and preparing produce that will not be cooked.
- If possible, use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
- If you use plastic or other non-porous cutting boards, run them through the dishwasher after use.

4. PREPARE SAFELY

- When preparing any fresh produce, begin with clean hands. Wash your hands for at least 20 seconds with soap and warm water before and after preparation.

- Cut away any damaged or bruised areas on fresh fruits and vegetables before preparing and/or eating. Throw away any produce that looks rotten.
- Wash all produce thoroughly under running water before preparing and/or eating, including produce grown at home or bought from a grocery store or farmers' market. Washing fruits and vegetables with soap, detergent, or commercial produce wash is not recommended. Produce is porous. Soap and household detergents can be absorbed by fruits and vegetables, despite thorough rinsing, and can make you sick. Also, the safety of the residues of commercial produce washes is not known and their effectiveness has not been tested.
- Washing can reduce bacteria that may be present but will not eliminate it.
- Even if you do not plan to eat the skin, it is still important to wash produce first so dirt and bacteria are not transferred from the surface when peeling or cutting produce.
- Scrub firm produce, such as melons and cucumbers, with a clean produce brush.
- After washing, dry produce with a clean paper towel to reduce bacteria that may be present on the surface.
- Cooking produce thoroughly kills harmful bacteria and reduces the risk of illness.
- What about Pre-Washed Produce?
- Many pre-cut, bagged, or packaged produce items are pre-washed and ready-to-eat. If so, it will be stated on the packaging, and you can use the produce without further washing.

If you choose to wash produce marked as "pre-washed" or "ready-to-eat", be sure that it does not come in contact with unclean surfaces and utensils. This will help avoid cross contamination.

As Always, Food Safety First!
Amy Shankle
Director of Training
Kentucky Restaurant Association
www.fda.gov/servingproducesafely



KRA Fall Restaurant Forum at Topgolf

November 17, 2025



Lunch ♦ Speakers ♦ Networking & Golf

Hospitality Owners, Managers and Chefs – register below to attend!

\$25 for each Owner, Manager or Chef

Presenting Sponsor – SOLD

\$7,500 KRA Members, \$9,000 KRA Non-members

- As the event's premium sponsor your company will have its logo displayed on screens in the Chairman's Suite throughout the day
- Your company representative makes welcome remarks
- Company name and logo listed on all printed materials as premium sponsor
- Includes 4 company representatives

Lunch Sponsor – 1 Available

\$5,000 KRA Members, \$6,500 KRA Non-members

- Your company representative introduces keynote lunch speaker
- Company name and logo listed on all printed materials
- Includes 3 company representatives

Bay Host – 20 Available

\$500 KRA Members, \$1,000 KRA Non-members

- Your company will host a golf bay throughout the day, includes 2 company representatives

Contact Name

Job Title

Additional Attendees/Titles

Company

Address

City

State

Zip

()

()

Telephone

Fax

E-mail

Method of Payment – please visit kyra.org/events or call 502-400-3736 for credit card payment

☐ Check or money order payable to KRA enclosed for

\$

Return to: Kentucky Restaurant Association, 133 Evergreen Road, Suite 201, Louisville, Kentucky 40243

502-400-3736

stacy@kyra.org



Join us for
GOLFTOBERFEST!

October 6, 2025

Persimmon Ridge Golf Club – Louisville, Kentucky

Registration Form



Contact Information (Required):

Company: _____

Contact: _____ Title: _____

Address: _____

Phone: _____ Fax: _____ Email: _____

☐ I am registering a team for the Golftoberfest Tournament. My team members are listed below. **Team fee \$600.00***

☐ I am registering myself for the Golftoberfest Tournament and need to be placed with a team for play. **Individual fee \$150***

Players' Names

***Fee covers Greens Fees, Cart, Tee Prize, Food and Beverages
Mulligans \$5 each, 2 per person.
10 a.m. Registration & Lunch ~ Shotgun start at Noon**

Total Amount \$ _____ Check enclosed or charge my credit card:

Please circle one: Visa MasterCard Discover American Express

Name on Card: _____

Card Number: _____ Exp: _____ CVV Code: _____

Signature: _____ Date: _____

Authorized Signature: _____ Date: _____

Send Form & Payment to: Kentucky Restaurant Association
133 Evergreen Road, Suite 201
Louisville, KY 40243
502/400-3736 Fax 502/896-0465



Upgrade your Business *with* Premium Linen Service

Elevate your dining experience with Universal Linen Service.

As Kentucky's largest family-owned linen provider since 1898. We specialize in delivering clean, comfortable and elegant linens tailored for the food and beverage industry. Our commitment to quality and customer satisfaction has made us a trusted partner of some of Kentucky's finest restaurants.

Contact us today to learn how we can
upgrade your Customer's Dining Experience

502-635-1507



1807 Commerce Rd.
Louisville, KY 40208

www.universallinen.com

Follow Us



BRING KENTUCKY TO THE TABLE

Support local farms. Serve unforgettable flavor.



CURED Restaurant

At Kentucky Proud®, we believe good food starts at the source—and there's no better source than right here in the Commonwealth. The Buy Local program helps chefs and food service operators bring the flavor of Kentucky farms directly to the plate.

Whether you're already sourcing locally or just getting started, this grant program can help you save money, connect with farmers, and give your customers the transparency and flavor they crave.

WHY BUY LOCAL?

- ✓ *Stronger Menus:* Fresh ingredients = Better flavor
- ✓ *Stronger Communities:* Keep money in local economies
- ✓ *Stronger Connections:* Build relationships with farmers
- ✓ *Stronger Brands:* 87% of Kentuckians recognize Kentucky Proud

"We take pride in sourcing the finest ingredients from Kentucky's local farms and artisans.... We also collaborate with incredible local producers to bring you a true taste of Kentucky."

**- Ela Lapinet, co-owner
CURED Restaurant**

THE PROGRAM THAT PAYS YOU BACK.

Buy Local. Get Reimbursed.



HOW IT WORKS:

- ✓ Up to 15% back on eligible Kentucky farm-impact purchases
- ✓ \$8,000/year, up to \$36,000 lifetime cap
- ✓ Works with direct farm purchases or distributor purchases
- ✓ Connect with 325+ verified KY Proud producers

Since 2017, the Buy Local program has reimbursed more than \$1.8 million to food service partners across Kentucky—helping them keep more dollars in their business while investing in Kentucky agriculture.

PROGRAM IMPACT

130

Participants

\$15M

In KY Farm Purchases since 2017

130

Protein Purchases

\$2.7M

Produce Purchases

\$1.2M

Dairy Purchases

31

Program Graduates

"We are extremely grateful for all of our wonderful customers, our hard working staff, and our local farmers. We look forward to serving humanely raised, sustainable, and local meat to the Louisville community for many years to come."

**- Kit Garrett, owner
Red Hog Restaurant & Butcher Shop**

Red Hog Restaurant & Butcher Shop



Need help locating local ingredients? Our Kentucky Proud staff maintains a verified product list of more than 375 Kentucky Proud members who have provided Kentucky direct farm-impact items to food service operators registered in the Buy Local program.

We are proud of the Buy Local program and the positive impact it has made for restaurants and Kentucky farms. If you're a restaurant or food service business interested in joining our Buy Local program, we'd love to hear from you!

Join the Kentucky Proud® Buy Local Program.

Get reimbursed. Strengthen your menu.
Support Kentucky farms.

kentuckyproud.com

Funding for Kentucky Proud and the Buy Local program is made possible through the Kentucky Agricultural Development Fund.

alpha Energy Solutions

Building Efficiency and Sustainability

A Service Logic Company

- Access Control
- Air Compressors
- Boilers
- BAS/Integration
- Chillers
- Clean Agent
- Electrical
- Energy Solutions
- Emergency Lights & Exit Signs
- Fire Alarm
- Fire Extinguishers
- Fire Sprinkler
- Hot Jetter Service
- HVAC
- Insulation
- Kitchen Hood Systems
- Machinery Moving
- Parts
- Piping & Design
- Plumbing
- Refrigeration
- Rigging
- Security/Video
- Sheet Metal
- Vibration Analysis

We offer Jetting, Hood Cleaning and Hood Inspections for your commercial kitchen!

Your Energy Solutions Provider | 24 Hour Emergency Service

(888) 212-6324 • customercare@aamservice.com • www.alphamechanicalservice.com

WELDERS SUPPLY & GASES

Brian "Higgy" Higginbotham
Head of Sales

PurityPlus
SPECIALTY GASES

o. 502.637.4771 e. bhiggy@gowelders.com
c. 502.744.3434 w. GoWelders.com

331 Boxley Ave | Louisville, KY 40209

THE PERFECT MIXTURE OF LOCAL SERVICE AND CERTIFIED QUALITY

WELDERS SUPPLY & GASES | PurityPlus
SPECIALTY GAS. THERE WHEN YOU NEED IT.



Illinois Casualty Company



Food and beverage insurance isn't just our specialty... it's all we do.

Our traditional values have catapulted us into success and will remain cornerstones as we evolve and stay on top of the latest trends. Some call it old fashioned, we call it ICC.



Find an agent – www.ilcasco.com





by RICH CLEAVES, KENTUCKY PROSTART COORDINATOR

On April 17th the annual ProStart Chefs for Hope fundraising dinner was held at Savor at River House in Louisville. Over 150 people enjoyed a wonderful six-course meal prepared by some of the area's leading chefs that included Josh Moore from Volare, John Varanese from Savor, Henry Wesley and Nokee Bucayu from Hotel Bourre Bonne, David Danielson from Ata, Brandy Allgeier from Captain's Quarter's, and Josh Hillyard from Chef and Jeff. And assisting the chefs in the kitchen were ProStart students from Western High School in Louisville and Arvin Education Center in La Grange.



The Arvin students



Western and Arvin students assist Chef Henry Wesley and Chef John Varanese.



Frank Ruley accepting the Jim Lyon Award



The Western Students



Educator Gary Bajdek and the Arvin students receiving gifts from the Presenting Sponsor U.S. Foods

Later that evening we honored Frank Ruley with the Jim Lyon Award for his longtime support and the many contributions he has made to Kentucky ProStart as a member of the Kentucky Restaurant Association Educational Foundation Board of Trustees.



Western High School Educator Reid Coulston and his students alongside U.S. Foods representatives Aaron Coryell and Liz Kennedy.



Moore High School Management Team

It was a wonderful evening for everyone involved and all the proceeds raised from the dinner will go towards helping Kentucky ProStart continue to grow.

In March, Sullivan University hosted the Kentucky ProStart Invitational (KPSI) where ProStart schools from around the state competed for a chance to go to Baltimore for the National ProStart Invitational (NPSI). And the winners of KPSI were the management team from Moore High School in Louisville and the culinary team from Hardin County Early College and Career Center from Elizabethtown. Thanks to Sullivan University who hosted the event, and all the teams that competed plus the 25 industry judges who volunteered their time to share their expertise with the students.



Moore High School management team Number 9 in the Nation!

On May 1st the two winning teams, along with the school's educators and yours, truly boarded a plane to Baltimore to compete against 47 other ProStart teams from around the country. While in Baltimore we treated the students to a wonderful dinner at Jimmy's Famous Seafood Restaurant, and the next night we attended an Orioles baseball game played in the beautiful Camden Yards ballpark. On Saturday our culinary team prepared a wonderful 3-course meal that was very well received by the judges. Sunday the management team gave their food truck presentation to a team of judges and when the results of the competition were shared with us on Sunday evening the Moore High School management team placed 9th in the nation! This was the first time a ProStart team from Kentucky landed in the top 10 at NPSI! We are very proud of both our culinary and management teams who represented the state of Kentucky with great enthusiasm and professionalism!



Hardin County Culinary Team



Camden Yards



Dinner at Jimmy's Seafood Restaurant



These were a wonderful few months of competitions, fund raising, and travel. We want to recognize the companies and organizations who were instrumental in supporting these activities. Thanks to U.S. Foods, Louisville Tourism, the Kentucky Livestock Coalition, Bluegrass Hospitality Group, Sullivan University, Gordon Food Service, Sign-a-Rama East, ECOLAB, Texas Roadhouse, Dine Company, C-Worth Super Store, Mark's Feed Store, Pompilio's, and the Kentucky Restaurant Association Educational Foundation. With your help and your support Kentucky ProStart will continue to develop the next generation of leaders in the hospitality industry.

Chefs That Sizzle

by CHEF DAVID DANIELSON

Brandon Mitchell, Executive Chef
Brass Social
11800 Electron Drive, Louisville
502-614-5952



**“Cooks make food,
and chefs make cooks.”**

This simple truth has become the foundation of my career and the guiding philosophy behind every kitchen I've led. Over the past 25 years, I've dedicated myself to the craft of cooking—but even more importantly, to the craft of building people. I've had the privilege of working for and alongside countless individuals from all walks of life, each bringing their own story and flavor to the table. Yet one thing consistently ties us together: an unshakable passion to create, to push, and to serve something greater than ourselves—on every plate, every shift, every day.

My love for food started early. Growing up in South Louisville and spending weekends helping on my grandparents' small farm, I was fortunate to be surrounded by farm fresh produce and two Kentucky proud grandmothers who knew their way around a kitchen. These women gave me a deep appreciation for ingredients, where they come from, and the people who used them. My parents both

worked long hours to provide a great childhood for my brother and me. Those jobs made it very difficult to fit in time to make homecooked meals that were planned days in advance. They are both good cooks but had to specialize in quick meals such as hamburger helper, bacon and tomato sandwiches, sloppy joe, fried green tomatoes and the occasional TV dinners. Sundays were sacred in our family though, the ritual of dining out after church with family members was a day we all looked forward to. Those outings sparked something in me. I didn't know it then, but I was falling in love with the restaurant experience—the energy, the camaraderie, and the shared joy around food. This is another reason I was so excited to join Jennifer & James Naïve (owners of Next Level Ranges, Double J Beef as well as owners of Brass Social) to co-own and operate this concept that serves only Kentucky Proud beef from their farm in Spencer County, KY. They too share the same passion for locally grown products.

Here's where this long journey started. At seventeen, I took my first job in the industry at Logan's Roadhouse, where I quickly moved between roles as a host, busboy, and other front of house positions. While the front of the house taught me a lot, it was not where I wanted to be – I wanted to be in the chaos of the back of house, the spot where creation took place. I fell in love with the constant commotion, never ending moving parts, and people. The cooks were rockstars to me – surrounded by flames, blasting questionable music and covered in three things...cuts, burns, and tattoos! It was their laughter, arguments, and stories of last night's escapades that really drew me in. That early experience only fueled my hunger to learn more and my desire to be one of them. I knew from that first job I was going to work my way into that sacred room. From there, I dove headfirst into the culinary world. I worked long hours and multiple jobs at the same time all through my twenties. This work and with some luck started to earn

leadership opportunities across a wide range of establishments—from national brands like Hilton Hotels and Marriott to institutional kitchens such as Bellarmine University, eventually helping open new concepts including The Bistro, Champions, The Pub, Gattis Pizza, and Silver Cup in Taylorsville, Kentucky.

My growth has been a balance of hands-on experience and formal education. I trained at Sullivan University's Culinary Arts Program and completed an externship at the renowned Jack Fry's—an institution in Louisville's food scene. These experiences shaped my technical skills, but my philosophy was largely influenced by the raw, unfiltered perspective of the late Anthony Bourdain. Like him, I believe that the kitchen is a place of honesty, grit, and unspoken brotherhood. It's where passion meets purpose.

Today, that purpose comes to life at Brass Social—a bold new venture that combines great food with community connection in an atmosphere unlike any other. Located adjacent to a state-of-the-art gun range called Next Level Ranges in Louisville, Kentucky, Brass Social isn't your average restaurant nor are the people within it. Most of my employees have followed me from previous restaurants, that loyalty speaks volume to me. I value each and every one for what they do for me and the restaurant. I try in every way to encourage and help build them into the best versions of themselves – so that they can have a better shot at achieving their dreams, the same way I did. I can only share my many mistakes and some successes with them but that builds a bond that lasts beyond these four walls. We don't just clock in and clock out – we share meals, stories, wins, and losses together because the best food and service comes from staff that feel like family. Taking care of your crew is the key

to creating something truly special. We're not just serving dishes; we're cultivating a culture. We invest in our team, because a great kitchen is nothing without the people behind it. The long hours, the endless prep, the chaotic rush—they're all worth it when you're surrounded by a crew who believes in each other and in the mission. Whether guests are here for a shooting league, a weekend brunch, or a date night, our goal is the same: make them feel at home, serve them great food, make great drinks and serve them well in a positive clean atmosphere.

Because, at the end of the day, feeding people feeds our souls.



Every plate that leaves our kitchen carries a piece of who we are with it. From our use of only local beef to our all-Kentucky crafted draft beer options. We're proud of who we are, where we were raised and where we continue to grow – The Bluegrass state. It's our way of saying Thank You to our guests and showing love, gratitude, and pride in what we do.

Outside the restaurant, I'm a husband and father. My wife, Jessica, has been my partner in life for over 21 years (she's the best thing that came out of my busboy

job), supporting me through every challenge and victory in this demanding industry. She has been my rock – taking care of our family during the long hours and always pushing me to be the best version of myself. Our son, Mason, is about to embark on a journey of his own, joining the Air Force as a tactical aircraft maintenance technician. I am so excited for him to start his future in the military and continue to be the good man I see him growing into every day. Our daughter, Alayna, continues to be the ray of sunshine in our lives—reminding me daily of what truly matters. She lights up every room she enters and will always be my

princess. We have one saying in the Mitchell household that is repeated daily...I Can. I Will. I Must. Needless to say I am a very proud dad!

In every kitchen I've led, and especially now at Brass Social, my mission has remained the same: to create exceptional food, grow great people, and build something that lasts. Because food is more than a meal—it's a movement, a memory, a moment shared. And I'm proud to spend my life creating those moments, one dish at a time.

Dining Alliance

POWERED BY **BUYERS EDGE PLATFORM**

Lower restaurant costs while increasing quality and service. **This is collective buying power.**



DISCOVER SAVINGS OPPORTUNITIES

Leverage Dining Alliance's buying power to negotiate chain-like supplier contracts. Our members never receive a bill from us. We make money by saving you money.

REBATES ON 350+ MANUFACTURERS

Dining Alliance has negotiated rebates with over 350+ manufacturers on 175,000 items, many of which you already purchase.

CUTTING EDGE INDUSTRY TECHNOLOGY

Leverage Dining Alliance's technology for real-time insights into purchasing behavior. We either build or partner with technology platforms that enhance our members' abilities to save money and run efficiently—for little to no additional fees.

\$40+ Billion

In Network Transactions

350+

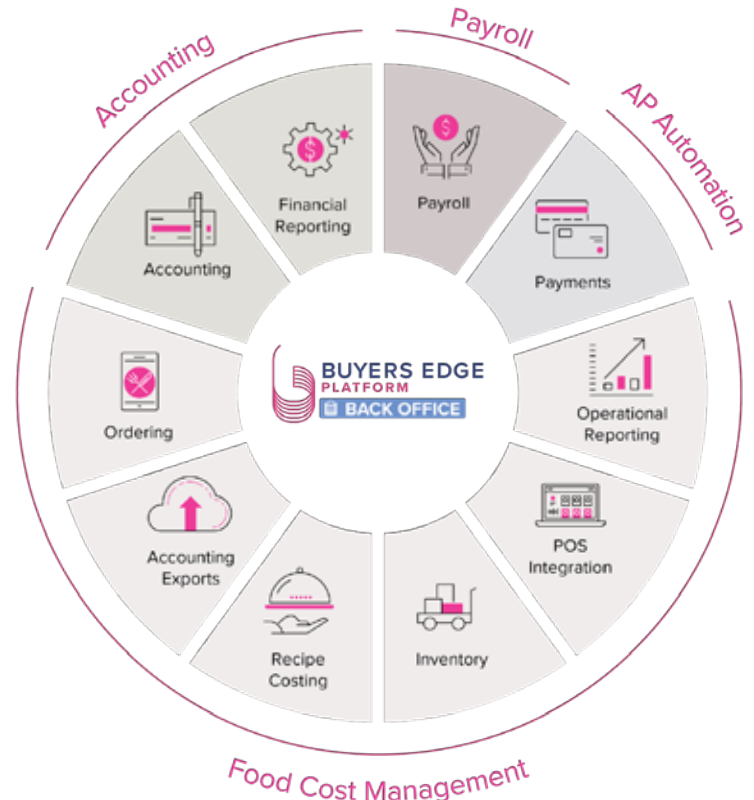
Manufacturer Contracts

200K+

Locations Nationally

Manage Food Costs and Back of House Operations **All In One Place.**

Back Office helps food service operators of all sizes drive profits, control costs and optimize labor, in one easy to use software.



SCAN ME

Contact us to learn more!

Learn more by scanning the QR code with your phone's camera.

Questions & Answers

Q: We were recently inspected by Kentucky OSHA and want to make sure other operators know how to be in compliance. Can you please remind everyone?

A: We have been contacted by several restaurateurs lately about this, some incurring fines of almost \$20,000 due to being out of compliance. Kentucky OSHA has a few differences with federal OSHA requirements. For every shift of eight to 15 employees, you must have basic first aid certification for at least one of the eight personnel, and if you have 16+ employees on a shift you would need two trained in first aid. Online training meets the requirement. You must also offer the Hepatitis B vaccine to employees with occupational exposure to bloodborne pathogens, and it must be offered within 10 days of employment. Employees can decline the vaccine but the declination must be documented. Also required is a written action plan for cleaning up blood and bodily fluids. If you need further information or for sample documents please contact the KRA office.

Q: What is the FDA Produce Safety Rule?

A: The Produce Safety Rule establishes science-based minimum standards for the safe growing, harvesting, packing, and holding of fruits and vegetables grown for human consumption. Including worker training on health and hygiene and standards on equipment, tools, and buildings.

Q: Who regulates the food safety at Kentucky Farmers Markets?

A: The Farmers Market Authority of the Department of Kentucky Agriculture regulates the operation and organization of local farmers markets in Kentucky. Farmers markets must adhere to Kentucky food safety laws, which require that all foods sold at farmers markets must be properly stored, handled, and transported to ensure food safety and quality.

Q: I'm interested in rebates from Buy Local. Who should I contact?

A: Get in touch with DeAnne Elmore or Noah Wills at 502-573-0282 or kyproud@ky.gov

**BECOME A KRA
MEMBER TODAY!
IT'S EASY..
JUST SCAN THE
QR CODE.**





A 2025 CHALLENGE: COMMIT TO SOURCING LOCALLY

by ANNE SHADLE
FOUNDER OF LEFT BRAIN SOLUTIONS CONSULTING CO
& CO-OWNER OF MAYAN CAFÉ

At Mayan Café, we have been sourcing locally since 2008. This focus on local produce and meats is at the core of our understanding of food. Bruce, our chef and founder, grew up in Mexico eating the fruits and vegetables grown seasonally around him, so our mission has been to follow the seasons as much as we can here in Kentucky.

Is it easy to do this as a restaurant that grosses nearly \$2 million a year? No, not so much. We have had many points of tension around this commitment.

First, there are times when it feels like our core brand as a Mayan

restaurant is in direct conflict with our desire to source locally. Do we put plantains on as a side dish or do we use grilled local asparagus in May when we can get it? Do we use chayote squash, a Mexican squash that isn't really grown here or do we use yellow squash and zucchini that come from Kentucky farms? Can we find jicama, a Latin American root vegetable, from someone local now that Nelson isn't growing it anymore? These are all choice points for us in fusing our dual brand of an authentic Mayan restaurant with sourcing locally.

Then, there's the big question of how often to change the menu. For a period of 4 years, we changed

our menu every single month. The main driver behind this was allowing us to feature seasonal vegetables more intentionally. However, as we reflected on what this entailed, we realized that we, my partner and I, spent 25% of our working time just on menu changes. We had a lot of waste at the end of each month when we had leftover product we didn't sell and honestly, our customers seemed irritated with how much we changed things. They were always asking for that dish they had had a few months ago.

So, we tried something different. We changed the menu just once or twice a year but offered a monthly

special menu that had 2-3 dishes all of which were centered around what was seasonal. This seemed to go over fairly well and took up much less of our time. However, we changed our menu presenters and didn't then have an obvious way to format the menu to include these specials anymore.

In recent conversations around local sourcing, we came up with a new concept of balance. The protein and sauce should be grounded in Mayan recipes and ingredients and the side dishes should feature local, seasonal ingredients. We also decided to switch to a quarterly menu change rather than just once or twice a year so we can keep the menu smaller, but fresher.

There honestly isn't a right or wrong way to approach incorporating local ingredients into your kitchen. I share all of these steps on our long journey of local sourcing as suggestions for how any of you restaurant operators can try to do it. One note I will highlight is how my partner lights up when he gets a gorgeous box of spring mix or arugula dropped off from a farmer. Good quality produce is SO different than the other stuff.

Just this past year, we began working with Metro's Farm, a newer farm in the area that grows mushrooms, greens and other ground crops. Bruce asked him to plant romaine lettuce for us and this guy's truly magical lettuce inspired a Caesar Salad that we tested out at Derby and have



incorporated into our spring menu. It features a creamy poblano dressing which is a play on the classic Caesar dressing and is served with local bacon, epazote croutons and shaved parmesan. It's divine. And it was 100% the lettuce that encouraged us to create this dish. Good products get your creative juices flowing.

There are so many elements to consider in sourcing locally. But the first place to start is with your intention. If you're committed to this – to supporting our local, Kentucky economy, and to serving what is just better food – you will find a way of doing it. It will be a winding journey but as long as your commitment is there, I know you will make it happen.

In 2007, I opened Mayan Café with my business partner, Chef Bruce Ucán. Over these past 18 years, I have learned countless lessons about how to run our business sustainably and enjoyably. After working with over 400 small business owners as a business coach with the Kentucky Small Business Development Center, I decided to start my own consulting firm. With my clients now, we do a deep dive into their financial management habits, HR practices and marketing strategies with the goal of increasing efficiency, profitability and their quality of life as business owners. If you're interested to learn how to run your business smarter, please reach out to me.

anne@leftbrainsolutions.io



WELCOME NEW MEMBERS

Restaurant Members

All Good Dawgs, Louisville
Noel Franz

Big Whiskey's Owensboro
Alan Lawrence

Brass Social, Louisville
Brandon Mitchell

By Gollys and The Works Pizza, Covington
Angela Lape

DTID dba Domino's, Indy & Louisville area
Viktor Belaiv

Marshall's, Benton
Marshall Grammer

Pizza Jones, Louisville
Gene Stein

Puttshack, Louisville
Beth Goins

Associate Members

Brainer Plumbing, Louisville
Chip McIntosh

MetaMindz Inc., LaGrange
Vijay Chauhan

Pure Edible Oils, Indianapolis
Adam Ittenbach

Savor Social Studio, Seattle & Louisville
Hannah Corbin

ADVERTISER'S INDEX

IFC ClearPath Specialty

IFC Sculpture Hospitality

1 Stratus Building Solutions

1 Secura

3 Gasket Pro

11 Universal Linen

14 Alpha Energy Solutions

14 Illinois Casualty Insurance

14 Welders Supply and Gases

20 Dining Alliance

25 S. Cohen Insurance

25 Henson Construction

26 United Healthcare

IBC Dining Tek

BC Heartland

Printer's Ad Here

**BECOME A KRA
MEMBER TODAY!
IT'S EASY..
JUST SCAN THE
QR CODE!**



SCAN ME



YOU PRIDE YOURSELF IN SERVICE.

So do we . . . let's talk.



At S. Cohen Insurance we provide better coverage, better pricing and better service. We are made for each other.

Start a customized quote today.

CALL 859-694-2284

scoheninsurance.com



ssstine@hensonco.biz

Cell: 502-773-5753

Office: 502-266-3296

Our Services:

- Construction Management
- Preconstruction Planning
- General Contracting
- New Construction and Remodeling



“CONSTRUCTION WITH INTEGRITY”

Located in Louisville, KY, Henson Construction is a general contracting firm specializing in commercial construction. We have completed hundreds of projects across the country ranging from restaurants and retail stores to schools and sporting venues. Henson Construction has a team of experienced job site personnel and resourceful office staff that continue to exceed client expectations.





Tailor-made health plans for your business

Benefits designed to bring in and keep employees

UnitedHealthcare offers health care solutions designed for National Restaurant Association and State Restaurant Association members. Plans are designed for quality coverage and affordability with additional benefits like product and price flexibility, digital tools, innovative wellness options and more.



For more information, contact your broker
or scan to visit uhc.com/restinfo

KRA MEMBERSHIP BENEFITS MORE CRUCIAL THAN EVER

Are you taking full advantage of your membership?

The KRA and NRA offers a number of benefit programs designed to save you time and money. Members who are actively involved in the programs offered by both organizations get the most from their membership dollar. We're committed to making membership work for you! For more information about these programs, call the KRA Office at 502-400-3736.

FREE ITEMS AVAILABLE!

- Kentucky Labor law books
- ABC laws of Kentucky
- Tip reporting information
- State & Federal posters
- State & Federal forms
- Alcohol posters
- And much, much more

EMPLOYMENT POSTERS & MORE

- State & Federal combined posters laminated or non-laminated
- Engraved plastic signs (No Smoking, Private, etc.)
- Restaurant employee applications
- Various other employment forms

KRA LIBRARY

Videos and Books available for members to borrow and/or purchase at your convenience

SERVSAFE® & SERVSAFE ALCOHOL®

A one day program that enables you to be trained, tested and certified. On location classes also available for your group!

Register online to get your certification today!

SAVE ON CREDIT CARD

PROCESSING & PAYROLL PROCESSING

KRA Members receive simplified, flat rates with full disclosure of cost & profit on every statement with Heartland Payment Systems.

AUTOMATIC BILL PAYMENT

Dues can be automatically paid monthly, quarterly or annually - no check to write and your KRA benefits are not disrupted.

JOB POSTING

Free posting in the Classified section of the website.

SULLIVAN UNIVERSITY

KRA Members save 15% on all undergraduate programs, so you can take your next bold step with confidence. Ready to turn curiosity into a career? Explore The School of Doing at www.sullivan.edu.

INSURANCE FOR YOUR BUSINESS

Commercial Packages

KRA members receive 5% off Secura insurance premiums. Eligible for reimbursement for ServSafe® Food Protection Manager Certification Class as well as ServSafe® Alcohol.

Health Insurance

United Health Group

Health Plans for Members

BMI DISCOUNT

Up to 20% discount on music licensing fees exclusively for KRA Members!

PLUMBING

KRA Members receive special rates with Senninger Plumbing – 10% off up to \$500

WORKERS' COMPENSATION

Clearpath Specialty

Members receive a 10% discount on coverage.


LEGAL CONSULTATION

Fisher Phillips

KRA members receive free monthly calls



Beyond these member benefits, the KRA is available to answer questions and is committed to helping you grow your business! Call us today!

**FOR DETAILS ON ALL MEMBER BENEFITS, CALL THE KRA OFFICE AT
502.400.3736 WWW.KYRA.ORG**



Establishments are **82% less likely** to experience critical violations during a health inspection when they have staff certified in advanced food safety

Protect your reputation. Register your staff for an instructor led class at www.kyra.org

The Kentucky Restaurant Association is proud to offer ServSafe Advanced Food Safety, a nationally accredited program that satisfies requirements for advanced food training nation wide.

REQUIRED STATE & FEDERAL POSTERS

Federal law requires all employers to post certain notices:

- Employee Polygraph Protection
- Equal Employment Opportunity
- Job Safety and Health Protection (OSHA)
- Minimum Wage / Fair Labor Standards Act
- Uniformed Services Employment and Reemployment Rights Act (USERRA): The full text of the notice must be provided by each employer to persons entitled to rights and benefits under USERRA. Employers may provide the notice by posting it where employee notices are customarily placed. However, employers are free to provide the USERRA notice in other ways that will minimize costs while ensuring that the full text of the notice is provided (e.g., by distributing the notice by direct handling, mailing, or via electronic mail.)
- Family and Medical Leave Act: must be posted by private sector employers who employ 50 or more employees in 20 or more work weeks, and by all government agencies.

Individual notices may be printed from the US Department of Labor website at www.dol.gov or an all-in-one poster containing these six federal notices may be obtained from the KRA office. Kentucky state law requires all employers post the following notices as well:

- Unemployment Insurance Benefits
- Safety & Health Protection on the Job
- Wage and Hour Laws
- Child Labor Law
- Wage Discrimination Because of Sex
- Heimlich Maneuver
- Workers Compensation Notice



**KRA has the new
laminated Space Saver All-In-One State and Federal Labor Law Posters available.
Member price \$30.00**



www.kyra.org

502.400.3736



KRA members receive a discount on registrations.

Call KRA today to schedule your group or to register for one of our classes.

502-400-3736

www.kyra.org



THE BEST INGREDIENTS GET THE BEST RESULTS

WITH **DININGTEK** AS
YOUR DIGITAL PARTNER

- INCREASE YOUR SALES
- KNOW YOUR CUSTOMERS
- KEEP CONTROL OF YOUR BUSINESS, DATA, & PROFITS!



- BRANDED ONLINE ORDERING
- AUTOMATED MARKETING
- NO DELIVERY FEE
- SEARCH ENGINE(S) LISTING

Your Business, Your Money

Call Us Today
(502) 593 - 2189

www.DiningTek.com

900 E Main St
Louisville, KY 40206

DINING TEK

Empowering
Food & Dining
Entrepreneurs

Keep Your Profits.
Know Your
Customers.

Business Development
Platform & Marketplace
for the Food & Dining Industry

MARKET YOUR
SPECIALS & EVENTS



Heartland

Imagine having one technology partner that does it all...



go.heartland.us/sra



Why waste time juggling disconnected payments, POS and payroll solutions?

Food truck or fine dining. One location or 20.

Heartland offers a powerful suite of payroll, POS and payments tech that seamlessly works together so you can run and grow your restaurant your way — without the headaches.

- Hire-to-retire people management tools
- Flexible payment software
- Faster, simpler restaurant point of sale

Bernie Kaelin
Bernie.Kaelin@Heartland.com
765-263-8625

