

FALL 2026

KENTUCKY

RESTAURANT JOURNAL

The Official Publication of the Kentucky Restaurant Association

Chefs That
Sizzle

**MAMMY'S
KITCHEN
& BAR**

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**TO GO
ALCOHOL**

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**FINDING
FREEDOM AS
A RESTAURANT
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FRONT BURNER



TO-GO ALCOHOL IN KENTUCKY



CHEFS THAT SIZZLE



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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

- | | |
|------------|-----------------------|
| October 5 | Golftoberfest |
| October 14 | Taste of Louisville |
| November 9 | Restaurant Fall Forum |
| January 25 | Gala |

Chefs That
Sizzle

A WORD FROM OUR PRESIDENT

When I started with KRA waaaay back in 1995, we outsourced food safety training. We offered ServSafe classes, which were taught by an instructor from Jefferson Community and Technical College, throughout Kentucky. After a couple of years, I got myself ServSafe certified and started instructing classes which has been our model for about 30 years. Amy West is now our Director of Training, serving in that role for the past several years and going above and beyond in her pursuit of the very best class experiences, one on one instruction, learning Spanish and putting together presentations to complement the ServSafe written materials. If you or your staff need training, she is the best! Having a strong food safety program in place is integral to your restaurant's success. Now is a great time to get staff certified going into a busy Fall and holiday season.

We're excited about a few events that will be here before we know it, our Golftoberfest scramble on October 5th at Persimmon Ridge Golf Club, the 52nd annual Taste of Louisville on October 14th and our Fall Restaurant Forum at Jephtha Creed on November 9th. We're also accepting award nominations for the Restaurateur's Gala to be held on January 25, 2027 ... and our Northern Kentucky Chapter's Mardi Gras for Homeless Children will be an early Fat Tuesday, February 9 at the Northern Kentucky Convention Center. Supporting KRA events means supporting not only our restaurant community, but charitable organization partners with longstanding relationships. We thank the many volunteers and staff who put in the work to make these events best in class!

As we approach the end of 2026, we prepare for the General Assembly to convene in January. The November election means we will have more new legislators to get acquainted with and if past sessions are any indication more legislation than ever to read and navigate. I ask that you get to know your state legislators and let them know how issues like food and alcohol taxes, changes in inspections, more and more local ordinances and third party delivery companies directly affect your business and your customers. Check out the Front Burner article in this issue to see what's on deck.

I know operators have limited dollars to support member organizations such as KRA. I also know that even if your restaurant is not currently a member (I call that a future member), you benefit from our work. My thanks to those of you who are members, and I ask that future members join KRA – it's tax deductible! – and make our strong voice even stronger. Wishing you Fall success and all the business you can handle!

Stacy Roof

Stacy Roof

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Calendar of Events

SEPTEMBER

- 7 Labor Day
- 14 ServSafe Louisville
- 29 ServSafe Louisville

OCTOBER

- 5 Golftoberfest!
- 12 Columbus Day
- 13 ServSafe Louisville
- 14 Taste of Louisville
- 26 ServSafe Louisville

NOVEMBER

- 1 Daylight Savings Time ends
- 2 KRA Board of Directors meeting
- 3 Election Day
- 9 Fall Restaurant Forum
- 1 ServSafe Louisville
- 11 Veterans Day
- 17 ServSafe Louisville
- 26 Thanksgiving

SAVE THE DATE- RESTAURATEUR'S GALA
JANUARY 25, 2027 AT SAVOR



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FRONT BURNER

FALL GOVERNMENT AFFAIRS UPDATES

Congress quickly came to a conclusion ahead of the break for election season, while trying to reach a consensus on continuous spending resolution and the farm bill. One provision considered as part of the continuing resolution was the impending deadline banning hemp-derived products such as cannabis-infused beverages and other hemp products. Congress adopted a ban on all products that was set to begin in mid-November. But as part of the continuing resolution Congress passed an extension of the ban of naturally derived hemp products that saves cannabis-infused beverages for a short time.

The issue is a contentious one as consumers are shifting away from alcoholic beverages for either sober living or for cannabis infused

beverages. For the cannabis industry, including legalized marijuana or medical marijuana, those interests raise concerns of competition. Similarly, the alcohol industry argues they are unregulated competition to their highly regulated product.

For the cannabis-infused beverage industry, the hope is that the break will allow time for Congress to regulate the products instead of banning their sale. For Kentucky restaurants, current state laws prohibit restaurants from selling the products by the drink to consumers.

ELECTION SEASON IS KICKING OFF, INTERIM SESSION CONTINUES, REVENUES ARE A POSITIVE RESULT.

Federal and state elections are in full gear, with control of the U.S. Congress up for grabs. In Kentucky,

Republican Congressman Andy Barr is running to replace retiring U.S. Senator Mitch McConnell and former Democratic state legislator Charles Booker is challenging Congressman Barr. It is likely that newcomer Ed Gallrein will replace Thomas Massie for the 4th congressional district after defeating Massie in the primary. In the 6th congressional district Democrat Zack Dembo and former state Senator Ralph Alvarado for the seat vacated by Congressman Andy Barr.

In the state legislature, there will be new faces once again in the General Assembly, as retiring legislators will be replaced in the upcoming general election. While the Republican majority is expected to remain string through the upcoming election, Democrats are hoping to make gains in the legislature.

Restaurants should take the opportunity to engage in the election process, the first step is simply to vote in the November election. Next, if restaurateurs have relationships with candidates and legislators they should consider meeting with them while they are home. As constituents, you have a powerful voice in the electoral process and those relationships are critical to moving the needle on policy issues important to the industry when the legislative session convenes in January.

The interim legislative session is underway and recently the Transportation Committee heard testimony from Door Dash about delivery robots the company is using to delivery meals to consumers. Legislators raised concerns about the lose of jobs because of the robots, but Door Dash argued it likely will mean more drivers and not fewer. The company wants legislation regulating delivery robots.

At the Interim Joint Committee on Appropriations and Revenue, state Budget Director John Hicks provided the committee members with rosy state revenue projections on the heels of increased sales tax collections and corporate income tax collections.

In local government issues, the City of Florence adopted an ordinance prohibiting vehicle stacking on public roads. The city argued that the ordinance was to protect the public on roads where drive thrus back customers into the main roads. The penalties are pretty stiff, including up to a \$5,000 fine per occurrence, changing of operating hours, physical design changes and others. The Association raised concerns to city leaders, who said they would be willing to review proposed changes to the ordinance.

LOCAL NEWS

In other local news, the City of Louisville is looking for solutions to late night bars where violence

ensued disrupting the surrounding neighborhoods. To that end, neighbors proposed banning the sales of alcohol in the impacted areas. There is a high concentration in the impacted areas that would have essentially have these operations close their doors. After conversations and restaurants explaining their concerns, the petition was withdrawn. Another proposed solution by the Louisville Metro Council is for bars that operate with a license of being open until 4 a.m. would mandate paid security be on the premises during the late hours.

NEW TAX TAKES EFFECT

At the end of the 2026 legislative session, the legislature adopted a measure that applies the sales tax to data brokering services. If a restaurant buys or sells compiled personal data the sales tax is to be applied. This new tax took effect on August 1, 2026.





TO-GO ALCOHOL IN KENTUCKY: CONVENIENCE, COMMERCE, AND COMPLIANCE

by AMY WEST

DIRECTOR OF TRAINING, KENTUCKY RESTAURANT ASSOCIATION

In Kentucky, the phrase “to-go alcohol” now means more than an emergency workaround. What began as a temporary response to pandemic restrictions has become a lasting feature of the state’s restaurant and bar economy. Kentucky lawmakers made cocktails-to-go privileges permanent in 2021, allowing eligible businesses to sell alcoholic beverages in sealed containers for carryout or delivery when paired with prepared food. The change gave restaurants another revenue stream while giving customers a new kind of convenience.

Kentucky law permits certain licensed retailers, including restaurants and bars, to sell alcohol on a delivery, to-go or takeout basis. The core idea is straightforward: a customer may purchase alcohol for off-premise consumption, but the sale must follow licensing rules, local alcohol status, and safety requirements. For cocktails and other drinks

prepared by a business, the beverage generally must be placed in a sealed container rather than handed over as an open drink and accompanied by a prepared meal.

The law also reflects Kentucky’s long standing patchwork approach to alcohol regulation. Local rules still matter. A business may not deliver alcohol into areas where that type of alcohol sales is prohibited, and county or city wet, dry, or moist status can affect what is available. In practice, this means the same order that is legal in one community may not be available in another.

For customers, to-go alcohol is convenient but not casual. Buyers must be at least 21 years old, and delivery drivers or sellers must verify age with a valid government-issued ID. Alcohol should remain sealed until the customer reaches a lawful place to consume it. Kentucky’s open container

rules still apply, so customers should not treat a takeout cocktail like a fountain drink in the car. Alcohol purchased to go should be kept outside the passenger area of a vehicle, such as in the trunk, a locked glove compartment, or another location not readily accessible while driving. The purpose is to preserve convenience without weakening rules intended to prevent impaired driving and public consumption problems. For businesses, to-go alcohol is a regulated privilege, not a blanket permission. Sellers must hold the appropriate Kentucky alcoholic beverage license and comply with Department of Alcoholic Beverage Control requirements. Drinks must be packaged securely, sales must remain within allowed quantities, and delivery personnel must verify that the recipient is 21 or older and not visibly intoxicated.

Restaurants also need to pay close attention to local boundaries. A sale that begins in a wet area may still create compliance issues if the delivery destination is in a dry territory. Businesses that rely on third-party delivery services should ensure those partners understand Kentucky's identification, possession, and delivery rules. The biggest argument for to-go alcohol is economic. Restaurants and bars operate on thin margins, and alcohol sales can be an important part of profitability. During the pandemic, takeout beverages helped some businesses offset lost dining-room revenue. Making the policy permanent allowed hospitality operators to keep a tool that customers had already embraced. The policy also fits Kentucky's identity as a beverage state. Bourbon tourism, distilleries, bars, restaurants, and local food culture are all connected. To-go alcohol gives businesses another way to package that experience, whether it is a cocktail with dinner, a wine pairing for takeout, or a beverage option tied to a special event. Support for to-go alcohol does not eliminate public-safety concerns. Regulators and

communities must still watch for underage access, overserving, open-container violations, and impaired driving. The sealed-container requirements, age checks, limits on delivery, and local-option rules are designed to balance convenience with accountability.

Another challenge is clarity. Kentucky alcohol laws are famously complex, and rules can differ by license type and locality. Businesses should not assume that every alcohol product, delivery address, or promotion is automatically allowed. Consumers, meanwhile, should understand that to-go does not mean unrestricted.

To-go alcohol in Kentucky is best understood as a carefully regulated convenience. It supports restaurants and bars, reflects changing consumer habits and complements the state's beverage culture. Enjoy the added flexibility, but keep the container sealed, the ID ready, and the rules in mind such as:

- Alcohol cannot be ordered alone for takeout
- At least one prepared food item must be included with the to-go alcohol order
- The amount of alcohol must be reasonable for a meal (e.g., not bulk quantities)

This applies statewide unless you are in a dry territory, where alcohol sales are prohibited entirely.

Cheers,
Amy West
Director of Training
Kentucky Restaurant Association

Kentucky revised statutes title XX. Alcoholic Beverages § 243.081

FINDING FREEDOM AS A RESTAURANT OWNER

DEVELOPING MANAGERS AND THEN STEPPING BACK

by ANNE SHADLE

OWNER OF LEFT BRAIN SOLUTIONS & CO-OWNER OF MAYAN CAFÉ

One of the most common complaints I hear from my fellow restaurant owners is that they feel chained to their businesses. They believe they have to be there every day in order for things to run smoothly. They don't trust their staff or managers to handle problems or even a busy service. They are either on the schedule or covering shifts so frequently that the idea of taking a two week vacation sounds impossible.

This operating scenario leads business owners to a place of deeply unhealthy attachment to their work and eventual burnout.

Wading through this swamp of feelings & systems (or lack thereof) is at the core of my business coaching work. There are processes to be built and implemented on many levels, and it all takes time. But, after intentional effort, eventually, you will notice a difference. I promise.

One of the main strategies to getting out of the day to day grind of these challenging businesses is finding and developing great managers. This is key to giving you some time and space to breath. Here is a basic step-by-step plan for investing in managers with the ultimate goal of setting yourself free from the chains of your business.

1. **SCHEDULE:** Decide how many hours per week this management position needs to work.
 - a. If it's a general manager type of position, know that there are some weeks heavier with HR issues, while others with none at all, so they need to have time in their schedule to flex up and down. HR tasks are often what causes these swings in hours.
 - b. You may want to assign them to a consistent 30 hours per week of work, allowing for 10 hours to flex up or down, depending on what's going on that week.
2. **FINANCES:** Assess your own financial situation to see how much you can afford to pay.
 - a. If the position is new, do some competitive analysis and online searching to understand the pay range for this type of position.
 - b. Use your P&L's to see how much profit is left over at the bottom to inform this calculation. If you aren't showing profit, then you may need to either cut hours from other positions or decrease what you're paying yourself to be able to afford this position.
 - c. Know that money and time are sometimes equal benefits, so if you need time off badly, it may be worth allocating some of your pay to "buy your time off."

3. **JOB DESCRIPTION:** Write a detailed job description for any management positions you have or want.
 - a. This should clearly identify the skills and experience the person should have prior to applying with you.
 - b. Make sure to outline the responsibilities for this role in detail. Identify the frequency of activities for the position. Some tasks need to be done daily, while others are weekly or monthly.
 - c. Describe the hours and compensation.
4. **INTERVIEW & HIRE:** Create interview questions that speak to all of the skills that you listed on the job description.
 - a. Look internally for any possible candidates that can be developed into this role.
 - b. If you don't have any internal options, then post the job far and wide.
 - c. And most importantly, use all your networks to find someone with a reference you know and trust.
5. **TRAIN WELL:** Build a training plan that outlines all of the areas of the business to which this person needs to be exposed.
 - a. Meet consistently through this training period to ensure they are grasping everything, feel supported and are, in fact, the right fit.
6. **SET REGULAR MEETINGS:** Once this person is operating independently, you need to create a plan to stay connected to and supportive of them in their role.
 - a. One of the best ways to do this is to set weekly meetings for at least an hour.
 - b. Create a consistent agenda to use that touches on all aspects of their work.
 - c. Honor this time as it is the way that you will continue to teach and develop this person through all the things the business throws at them.
- d. Ask yourself to be honest and have hard conversations when they are needed. Find ways to share concerns you may have regarding their performance. Don't wait until an annual review to tell them things you want them to change. That kind of feedback needs to happen soon after an issue has occurred for the person to actually be able to change.
- e. Learn what this person is motivated by and what else they'd like to learn. Use this information to adjust how you engage with them.
7. **THEN YOU STEP BACK:** This can be the unnerving part.
 - a. If you have control issues, this is the time to address them. No, this manager won't do everything the same way you have, but as long as they are aligned with your vision for the business and core values for your team, you have to accept them doing things their way.
 - b. You may not get the right person in this position the first go round, but if you use the mantra, "Slow to hire; quick to fire" you won't hang onto the wrong people for too long, and you'll have a better chance of making strong hires.
 - c. Plan a vacation. Make yourself take some time off so you can rest and reset and hopefully begin to enjoy your work and business again. That's the goal, after all, right?

If you're looking for support and guidance with managing and improving the HR systems in your restaurant, sign up for my Restaurant HR Intensive class this November.

REGISTER HERE: <https://www.leftbrainsolutions.io/restaurant-class-series>

In 2007, I opened Mayan Café with my business partner, Chef Bruce Ucán. For nearly 20 years, I have managed our finances, HR, marketing & catering operations. Additionally, I coach small business owners who are smart, capable, yet tired of reactive problem solving to find meaning and sustainability inside their businesses. Together, we fuse one-of-a-kind, process-oriented solutions with emotional growth strategies to achieve balance and enjoyment in their work. If you're interested in expert guidance on your entrepreneurial journey, please reach out today.

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Jeptha Creed Distillery
500 Gordon Lane, Shelbyville
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Noon to 6 p.m.



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Fall Restaurant Forum
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500 Gordon Lane, Shelbyville



November 9, 2026

Noon – 6 p.m.

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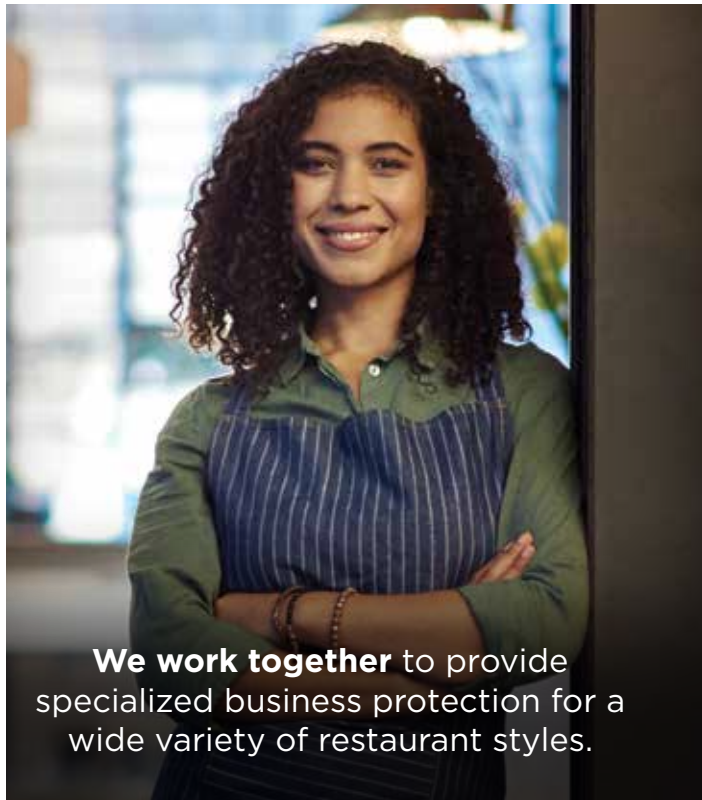
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October 5, 2026

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Registration Form



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Players' Names

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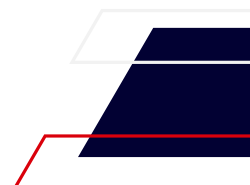
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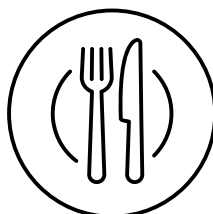


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by RICH CLEAVES, KENTUCKY PROSTART COORDINATOR

In Kentucky, we have many talented, dedicated educators teaching the ProStart curriculum. And one of our instructors was a ProStart student while attending high school a few years back in Kokomo, Indiana. His name is Rick Cassidy, and he is the ProStart teacher at Lincoln County High School in Stanford, Kentucky. We were able to spend some time with Rick and asked him questions about his career journey since his ProStart days as a high school student.

Q) Can you tell us what the ProStart program meant to you as a high school student?

A) ProStart gave me my first real glimpse into what a career in hospitality could look like. It helped turn an interest in food into a direction, gave me confidence, and showed me that this industry could become a life's work.

Q) What was your next move after graduating from high school?

A) I attended Indiana University for two years, then enrolled in The Chef's Academy in Indianapolis where I earned a Bachelor of Hospitality degree, and a A.A.S. Culinary Arts degree. With those degrees I was accepted into Disney's intern program in Orlando.

Q) What jobs did you hold while working at the different Disney properties?

A) I first worked at the Whispering Canyon Café in Lake Buena Vista, which is a BBQ restaurant. I prepared side dishes, learned the art of smoking meats, and gained more experience in ordering and inventory control. Also located in Disney's Wilderness Lodge resort was the Artist Point Restaurant where I worked every position in the kitchen, including prep, baking, sauté, and grill. I was being taught by some of the finest chefs in the Disney company. And from Artist Point, I was offered a job at The Grand Floridian Resort's fine dining restaurant Narcoossee's. I was the head sous chef and helped execute major events and

menu rollouts. During this time, I gained experience in maintaining quality control while developing talent for multi-unit leadership roles.

Q) With your time up in Florida, what was your next move?

A) I moved back to Indianapolis and went to work for Hilton Hotels where I helped open multiple hotel properties around the country, standardizing menus, recipes, and production methods. I worked with operations and sales teams to increase catering efficiency and improve food cost controls. And after three years of traveling, I felt it was time for a change.

Q) And what was the change you made?

A) I decided to leave the long days of out-of-town travel and applied for a culinary teaching job at Ben Davis High School in Indianapolis. I had never taught



Rick Cassidy ProStart Educator



Rick developing another chef!

before and my first year was very challenging as I struggled with lesson planning and connecting with the students. But another teacher at the school was a wonderful mentor for me and helped me get organized and set my priorities, and by my third year I found my groove and the classes were fun and productive, and the students were engaged and learning new skills. After seven years at Ben Davis, I transferred to Carmel Indiana High School where I continued teaching ProStart and entered culinary teams to compete in the Indiana State ProStart competitions. And after teaching at Carmel for three years my wife and I decided it was time to leave the city and move to a quieter, less hurried way of life.

Q) And where did that decision take you and your family?

A) I applied to three Kentucky high schools and was hired at Lincoln County High School, and we moved to Stanford and have been here now for over 5 years.

Q) How do you like teaching in Lincoln County and living in Stanford?

A) We made the right move; my family loves living in a smaller community, and my job at Lincoln County has been very fulfilling. The students have been wonderful to work with, and we now have more

students taking the culinary curriculum than ever before. I also have a side company called Noodle Craft where we prepare fresh pasta and teach classes. The company has grown into a catering company, and we rent out a kitchen space in a commissary where we prepare food for events like weddings, graduation parties and the like. Some of my former students assist in working on these events. And my partners and I are currently renovating a historic building in Danville, and we will be opening a restaurant in October called Margie, in honor of my grandmother. Margie will have a fresh pasta room, a wood-burning pizza oven, a beautiful bar, and serve local farm to table produce and meats from growers and producers in the area. Our emphasis will be on fresh food and hospitality, where dining at Margie will feel like the warmth of eating in your grandmother's kitchen. But don't worry, I will still be teaching at Lincoln County.

Q) We have one last question. What does the ProStart program mean to you as an instructor?

A) As an instructor, ProStart has given me the opportunity to provide that same spark for the students I experienced in high school. It gives me great satisfaction watching them gain confidence, compete, and discover their own place in this industry. That has been one of the most rewarding parts of my career.



Rick loves to be involved in community events.

Chefs That Sizzle



Best Family Restaurant 16 years in a row

Best Breakfast 16 years in a row

Best Southern Restaurant in Ky

MORE THAN A MEAL **THE FAMILY, FOOD AND HEART BEHIND** **MAMMY'S KITCHEN & BAR**

From a family-run restaurant beginning with 10 employees, to an award-winning Bardstown destination employing more than 50 people, Mammy's Kitchen & Bar has spent nearly 20 years serving Southern food, Kentucky hospitality and generations of memories. Nearly 20 years ago, Mammy's began as a family dream. I started the business with my mother and my daughter, never imagining just how much our restaurant—or our family—would grow.

In the beginning, we started with 10 employees, and most of them were family members. Today,

Mammy's employs more than 50 of the best people I could ever ask for. Some are relatives, some have been with us for years, and many have simply become family along the way. My family has blossomed to include twelve wonderful grandchildren, transforming me into a true Mammy—just as my own grandmothers were before me. Mammy "Lucille" Hourigan and Mammy "Clyde" Gribbins were the epitome of storybook grandmothers. I admired them deeply as I grew up, always hoping to follow in their footsteps. They wore sun bonnets and aprons with grace, bringing warmth to

every day. Their kitchens were magical; they could whip up a meal from almost anything and somehow make enough to feed an entire crowd. Their generosity and resourcefulness remain an inspiration to me as I embrace my role as Mammy to a growing family. I hope I'm honoring their legacy and making them proud! I work very hard to accomplish that.

A BARDSTOWN TRADITION

We are nationally known for our Kentucky Hot Browns and homemade pies. Our kitchen makes approximately 30 to 40 pies every day—and each one is

made with the same homemade care our customers have come to expect. Breakfast has also built an incredible following with our pancakes, popular eggs-benedict, biscuits and gravy and not to mention our Ginormous Skillet Deep Fried Cinnabons. We also have a vast fresh lunch and dinner menu

GROWING ALONGSIDE BARDSTOWN

As Bardstown has become one of the country's leading bourbon destinations, Mammy's has grown along with it. Today, we combine our warmth of a hometown restaurant with a full bourbon bar, sports bar, patio and live entertainment. We welcome local families, bourbon-country travelers, tour groups and guests celebrating everything from birthdays and anniversaries to an ordinary meal together.

Although business has grown, our purpose remains simple: to serve good food, treat people well and



give them a reason to return. We don't just mass produce plates; we cook to order with not one plate of food being the same, treating every guest who walks through our doors like a member of our own family. That is why we believe there is always room for one more at our table.

FOOD SAFETY IS PART OF HOSPITALITY

As we prepare 30 to 40 homemade

pies each day, serving busy breakfast crowds and welcomes thousands of guests throughout the year, food safety must be a priority in every part of the operation.

Every member of our team shares this responsibility. One thing I've always believed is that cleanliness is just as vital as the quality of our food. My mother instilled in me the importance of respecting everyone



who walks into our restaurant and place their trust in us. We owe it to each customer to not only serve them our very best dishes, but also to ensure our space is spotless and welcoming. That begins with proper handwashing, sanitation, food storage, temperature control, preventing cross-contamination and keeping clean work areas are not simply rules we follow. They are essential parts of caring for our customers.

Great hospitality may be what guests experience in the dining room, but it begins behind the scenes. It starts with a clean kitchen, properly trained employees, and a team that understands the importance of consistency. And I believe 100%, I have the Best!

BUILT BY PEOPLE WHO CARE

The restaurant business is not easy. It requires early mornings, late nights, long weekends, holidays and a willingness to adapt when things do not go according to plan.

To grow from 10 mostly family employees to a team of more than 50 is something I am incredibly proud of. They are the people who arrive early, stay late, welcome our guests, prepare the food, wash the dishes and keep Mammy's moving through every busy day. Our employees have become friends, and many have become part of our extended family. They share our values and help create the warm, welcoming atmosphere that makes Mammy's special.

The restaurant has also given our



children and grandchildren an opportunity to learn the value of hard work, responsibility, and taking care of others. Having several generations of our family working together is not always easy—but it is always meaningful.

STILL COOKING, STILL GROWING

Nearly 20 years after we began, Mammy's Kitchen & Bar continues to evolve.

With me is my husband Fly, my brothers Uncle Marty and Wonka,

my daughter and Manager Robyn, my grandchildren, and more than 50 dedicated employees working together. Most of all, Mammy's is proof of what can happen when a family works hard, holds onto its values and welcomes an entire community to the table.

At Mammy's Kitchen & Bar, we are still cooking, still growing and still making memories—one meal, one pie and one family at a time. And Coming Soon....., Stay Tuned!!



TASTE

OCTOBER 14, 2026

SUPPORT LOCAL. GIVE BACK.

Celebrating Louisville's food and beverage scene since 1974, the Taste of Louisville is one of the KRA's longest running signature events. Spend the evening sampling delicious bites from some of Louisville's local restaurants, paired with Kentucky Bourbon, craft beer, wine, cocktails and more. Your night out makes a difference! Proceeds support Kentucky's restaurant community and Feed Louisville, a local 501(c)(3) dedicated to rescuing food from area restaurants and providers, getting it to those in need.



TASTE 2026: A NIGHT TO REMEMBER

Come hungry and enjoy an unforgettable evening of great food, drinks, live music, plus a DJ, photo moments and more — all while supporting a great cause. **EAT LOCAL. DRINK LOCAL. GIVE LOCAL.**



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TICKETS: [THETASTE OF LOUISVILLE.COM](https://thetasteoflouisville.com)



Questions & Answers

Q: I had a guest call the restaurant and order a to-go margarita. Is this acceptable with the to-go alcohol laws?

A: No, according to the Kentucky To-go alcohol laws, the guest cannot order alcohol alone; at least one prepared meal must accompany the to-go alcoholic drink.

Q: Are there rules to how the to-go alcohol should be packaged?

A: Yes, the to-go drink must be packaged in a sealed container and placed in a tamper evident bag. It should be kept outside of the passenger area of the vehicle, such as in a trunk, a locked glove compartment, or another location not readily accessible while driving.

Q: Are there any restrictions on where and to whom alcohol can be delivered?

A: Yes, alcohol sales cannot be delivered into a dry territory, to anyone under 21 years old, and to any intoxicated individuals.

Q: My health inspection is coming up, what are the top five food safety violations I need to focus on?

A:

- 1.Improper handwashing or employees not washing hands when required
- 2.Food handlers working while being sick
- 3.Improper food storage such as raw chicken stored above ready to eat foods
- 4.Incorrect holding temperatures for hot or cold foods
- 5.Improper cooling of cooked foods

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DPR Enterprises dba Jimmy John's, Louisville
William Donaldson

Jeptha Creed Distillery, Shelbyville
Bradley Smith

Stoney River Steakhouse and Grill, Louisville
Cole Henry

Traveler's Table, Ft. Thomas
Challis Hodge

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SAVE THE DATES

October 5
Golftoberfest

October 14
Taste of Louisville

November 9
Restaurant Fall Forum

January 25
Gala

[KYRA.org/events](https://kyra.org/events)



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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

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

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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
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