

PARTNER POOJA NAIR FEATURED ON *The Main Course*

NAVIGATING LEGAL CHALLENGES IN THE RESTAURANT INDUSTRY

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The Main Course, Presented by MarketScale

Pooja S. Nair, Partner and Chair of ECJ's Food, Beverage and Hospitality Department, was featured on a podcast episode of *The Main Course* on navigating legal challenges facing the restaurant industry.

Pooja provided her insight into different aspects of the restaurant and foodservice industries. As a result of the current coronavirus pandemic, restaurants have used legal methods to advocate for the reopening of indoor dining. Over 300 restaurants filed a class-action lawsuit against New York City over the city's lack of a plan for indoor dining. Soon after the lawsuit was filed New York City announced a plan for indoor dining to reopen at 25% by September 30. For states like California, outdoor dining will likely remain long after the pandemic. There is already a proposed city council bill in Los Angeles to make its outdoor dining program, the "L.A. Al Fresco Program", permanent. Pooja also offered her insights on pending federal legislation, including the RESTAURANTS Act, designed to help the restaurant industry recover from the pandemic. Beyond the pandemic, Pooja addressed additional legal developments that will affect the restaurant industry, including changes in joint employer determinations, California's independent contractor law, and proposed business immunity laws.

[Click here](#) to hear more of Pooja's insights on how upcoming legislation could shape the restaurant and foodservice industry moving forward.

The Main Course explores the modern restaurant industry. Host Barbara Castiglia, Executive Editor of Modern Restaurant Management magazine, invites professionals from across the restaurant world to provide their insights and strategies on navigating the ever-changing restaurant industry.

PROFESSIONALS

Pooja S. Nair

PRACTICE AREAS

Food, Beverage and Hospitality