



HIGH ROAD RESTAURANTS

March 25, 2023

Re: High Road Kitchens Restaurant Owners Letter of Support for Julie A. Su

President Biden:

We are restaurant owners representing over 800 restaurants across the U.S. in all sectors of the industry. In our work to advocate for and model successful, thriving restaurants that also champion living wages and basic benefits for our workers, we have had the pleasure of working directly with Julie Su. From this relationship, we believe that she is the best choice for U.S. Deputy Secretary of Labor to help lead your administration to ensure workforce economic recovery during the COVID-19 pandemic. As California Labor Secretary, Su has a proven track record on developing workable solutions during these unprecedented and overwhelming times.

There were few businesses in America that were hit harder than the service industry, especially in this state. We estimate more than 10 million service workers nationwide have lost their jobs due to the pandemic; most are ineligible for unemployment insurance for a number of reasons including their part-time work which limited their hours, or, most frequently, their wages and tips are too low to meet the minimum requirement to receive benefits.

California has the largest, and perhaps most complex, economy of any state, and thus, has been hit hard by the pandemic including business shutdowns and high rates of unemployment, especially in the restaurant industry. Under Secretary Su's leadership, and in partnership with One Fair Wage, the High Road Kitchens (HRK) program was launched in May 2020 to provide immediate relief to the industry and its workers, while efforts to launch the program on the federal level failed.

Secretary Su's HRK program is the first of its kind in our nation that forms public/private partnerships to serve thousands of unemployed service workers, as well as struggling California hotels and restaurant owners. HRK are independent restaurants that provide food on a sliding scale to low-wage workers, health care workers, first responders, and others in need. The program provides jobs for restaurant workers and a subsidy for responsible restaurant owners who commit to paying a living wage and who follows equitable employment practices. The funding offered to restaurants to re-purpose themselves in this way is coming from a

combination of government wage subsidy dollars and private philanthropy, but importantly it is also tied to restaurants committing to 'high road' employment practices in 2021 and beyond.

Secretary Su understands the needs of business and workers, including immigrant workers and workers of color who make up a significant portion of our workforce. The pandemic has revealed a pathway to a new future for the service sector. There is no going back. Secretary Su's HRK program and her reliable leadership has served as a nationwide model that we have been able to replicate across the country. We are confident that her innovation and leadership abilities are much needed at the national level and will ensure the Biden administration has the best team working toward economic recovery.

Tony Jolly | Hot and Cool Cafe | Los Angeles, CA
Minh Phan | Porridge + Puffs | Los Angeles, CA
Jazmin Villalta and Enrique Soriano | Cocina del Corazon | Oakland, CA
Kimio Bazett | The Golden Bear | Sacramento, CA
Cesar Vallin | Cloak and Petal | San Diego, CA
Aviva Paley | Kitchens For Good | San Diego, CA
John Pani | Park & Rec | San Diego, CA
Tung Dang | Pho Supreme | San Diego, CA
Ponce Meza | Ponce's Mexican Restaurant | San Diego, CA
Juan Pablo Sanchez | Super Cocina | San Diego, CA
Amar Harrag | Tahona | San Diego, CA
Brandon Jew | Mister Jiu's | San Francisco, CA
Yuka Ioroi | Cassava | San Francisco, CA
Vanya Shekell | Ne Timeas Restaurant Group | San Francisco, CA
Nathan Norris and Gilbert Pilgram | Zuni Cafe | San Francisco, CA
Rusty Schwartz | Kitchentown | San Mateo, CA
Pete Ternes | Middle Brow Beer | Chicago, IL
Mason Hereford | Turkey and the Wolf | New Orleans, LA
Alison Fong | Bon Me Truck | Boston, MA
Rachel Miller Munzer | Mamaleh's | Boston, MA
Michael Landgarten | Lil's Cafe | Kittery, ME
Devita Davison | FoodLab Detroit | Detroit, MI
Daniel Swenson-Klatt | Butter Bakery Cafe | Minneapolis, MN
Kathleen Menegozzi | Jack's Pizza | Pittsfield, NH
Mutale Kanyanta | Locals | Brooklyn, NY
Yency Perez | Barespas | New York, NY
Hollis Barclay | Bleu Fin Bar & Grill | New York, NY
Yvan Lemoine | Casa Nomad | New York, NY
Brian Keyser | Casellula Cheese & Wine Café | New York, NY
Cibo E Vino | Cibo E Vino | New York, NY

Mary Cleaver | Cleaver Co | New York, NY
Maria Iglesias | Corazon de Mexico | New York, NY
Molly Fisher | Dig Inn | New York, NY
Elisa Lyew | Elisa's Love Bites Dessert Atelier | New York, NY
Peter Cheung | Hide-Chan Ramen (West Side) | New York, NY
Claire Sprouse | Hunky Dory | New York, NY
Tomoyuki Iwanami | Kaigetsu | New York, NY
Barbara Sibley | La Palapa | New York, NY
Melissa Morales | Pomp & Circumstance | New York, NY
Russell Jackson | Reverence | New York, NY
Elena Calderon | Ricón Salvadoreño | New York, NY
Natalie Lamming-Scott | Savannah Cafe | New York, NY
Jesus Caicedo-Diaz | Skäl | New York, NY
Brett Isbell | The Corners | New York, NY
Michael Fuquay | The Queensboro | New York, NY
Beejhy Barahny | Tsion Cafe | New York, NY
Ricky Dolinsky | Tzarevna | New York, NY
Rocio Meza | Rocio's | Portland, OR
Jon Medlinsky | Martha Kensington | Philadelphia, PA
Don Mahaney | Scratch & Co | Pittsburgh, PA
Steven Dilley | Bufalina | Austin, TX
Jade Place-Mathews | Hillside Farmacy | Austin, TX
Adam Orman | L'Oca d'Oro | Austin, TX
Zach Archibald | Surrounding Counties | Richmond, VA
Sue Bette | Blue Bird | Burlington, VT
Gregory León | Amalinda | Milwaukee, WI
Ryan Clancy and Becky Cooper | Bounce | Milwaukee,
WI Amanda Dixon | Lazy Susan | Milwaukee, WI

Business For Good SD | San Diego, CA
Seattle Restaurants United | Seattle, WA