



## California Hospitality Series

FAILING TO PLAN IS PLANNING TO FAIL: MAKE SURE YOUR RESTAURANT IS READY FOR CAL/OSHA BEFORE THEY WALK THROUGH YOUR DOOR

Event

8.08.23

10:00 AM — 11:00 AM PDT

OSHA is coming. Maybe not today, or tomorrow or the next day. But one day they will arrive and you are guaranteed to fail their inspection if you do not have a plan in place to make sure your restaurant is ready before OSHA knocks on your door. During this webinar, we will discuss the steps you should take to ensure any OSHA inspection goes off without a mark and what to do should OSHA find a violation during their visit.

The firm will be submitting the program for HRCI and SHRM credit.

If you have any questions, please contact **Jennifer Barry-Smith**.

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*Fisher Phillips is committed to providing access to all of our events for disabled attendees. Automated closed captioning is available for all of our webinars. For other accommodation inquiries, please give us three business days advance notice prior to the scheduled event by contacting **Jennifer Barry-Smith**. Thank you.*

### ***Related People***



**Alden J. Parker**  
Regional Managing Partner  
916.210.0404  
Email



**Tyler Woods**  
Partner  
949.798.2117  
Email



**Steven P. Alvarado**  
Partner  
949.851.2424  
Email

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