

Insights, News & Events

THE HEAT IS ON: CAL/OSHA'S HEAT REGULATIONS AND THEIR EFFECT ON YOUR RESTAURANT & HOTEL

Event

May 13, 2025

10:00 am - 11:00 am EDT

Prepare to protect your business from the heat, as this summer quickly approaches, make sure your restaurant & hotel are up to date on Cal/OSHA indoor and outdoor heat standards. Cal/OSHA created the first ever indoor heat standard in the country. The rule passed in July 2024 applies to all indoor work areas where the temperature reaches 82 degrees. Join FP attorneys Alden Parker and Serineh Terzyan as we dive into California's heat regulations, and review what hospitality employers are doing about it, and specifics on what employers are obligated to do under these regulations.

The firm is submitting this webinar for HRCI/SHRM credit.

If you have any questions, please contact [Jennifer Barry-Smith](#).

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



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