

# Dining Out: Legal Issues for Restaurants and Their Customers



## APR. 2

**PHILADELPHIA & LIVE WEBCAST | TUE., APR. 2, 2019**

Simulcast to: Erie, Mechanicsburg, Media,  
Pittsburgh, Plymouth Meeting, Reading

12:00 pm to 4:15 pm; check-in & lunch begin at 11:30 am | 4 substantive CLE

**For more information and to register: [www.pbi.org](http://www.pbi.org) | 1-800-932-4637**

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# Dining Out:

## Legal Issues for Restaurants and Their Customers

10604-da-1/28/19

4 SUBSTANTIVE CLE



### PLANNER

#### David L. Kwass Esq.

SALTZ MONGELUZZI BARRETT  
& BENDESKY PC  
PHILADELPHIA

Mr. Kwass handles cases involving crane and aerial lift accidents, equipment tipovers, guardrail failures, automobile crashworthiness claims, electrical accidents, workplace falls, recreational products, and liquor liability. By appointment of the Pennsylvania Supreme Court, Mr. Kwass serves as Chairman of the State Civil Procedural Rules Committee. An active member of the American Association for Justice, Mr. Kwass serves as Chair of the Product Liability Section; Co-Chairman of the Crane and Aerial Lift Litigation Group; and Co-Chairman of the Guardrail Litigation Group. His passion for workplace safety and safe product design has resulted in over 100 separate verdicts and settlements in excess of \$1 million. Beginning in 2012 and continuing each year to present, he has been recognized as a Pennsylvania Super Lawyer.

Mr. Kwass is admitted to practice before the Supreme Court of Pennsylvania, the United States District Courts for the Eastern, Middle and Western Districts of Pennsylvania, and the Third, Fourth and Seventh Circuit Courts of Appeals. He is an active member of the American and Pennsylvania Associations for Justice, and the Philadelphia Trial Lawyers Association. Away from work, Mr. Kwass is a principal owner of the Tria cafes in Center City, Philadelphia, and the Tria Fermentation School, an education facility where wine, cheese and beer appreciation classes are taught.

### ABOUT

#### GAIN INSIGHTS FOR YOUR RESTAURANT AND HOSPITALITY INDUSTRY CLIENTS

- Hear when and why food servicers can be liable to the public, their employees and held accountable to government agencies
- Explore the challenges and legal requirements of starting up a food service business
- Understand insurance coverage issues for the restaurant and customer
- Learn the role of the PLCB
- Examine how social media is changing the restaurant business

#### BECOME A MORE INFORMED RESTAURANT CONSUMER

- Learn about BYOB restaurant issues
- Hear about a restaurant's obligation to honor coupons, discounts, etc.
- Discover what a food service business must disclose to the consumer
- Consider the health standards and enforcement for restaurants

### DATE & LOCATIONS

12:00 pm to 4:15 pm; check-in & lunch begin at 11:30 am

#### Philadelphia & Live Webcast | Tue., Apr. 2, 2019

The CLE Conference Center  
Wanamaker Building, 10th Fl., Ste. 1010

#### Simulcast | Tue., Apr. 2, 2019

Erie, Mechanicsburg, Media, Pittsburgh,  
Plymouth Meeting, Reading

Visit [pbi.org](http://pbi.org) for additional simulcast site information.

### TUITION

**\$249**

Standard tuition

**\$125**

Attorneys licensed 5 years or less,  
judicial law clerks & paralegals

All attendees will receive the course book as a digital download. A printed copy of the course book is available, at a discount to attendees, for \$40. Additional copies are available at full price. If you wish to purchase the printed version of the course book, please call PBI Customer Service at 800-932-4637. Printed versions of the course book will not be distributed at the course; please allow up to two weeks after the program for the printed versions of the course book to be shipped.

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