

HF# 1307 Healthy March 10, 2021

Chairman Mike Freiberg

Members of the Preventive Health Policy Division Committee

Laura Taken-Holtze CA

I am here to testify in opposition to HF#1307, on behalf of The Bowling Proprietors Association of Minnesota (BPAM), but also for other restaurants and Taverns in Minnesota, for numerous reasons. From 1974 through 1997 I ran a large restaurant in Minnetonka, and was part of management and ownership on two others in Brooklyn Center and Long Lake. Subsequent to that I was the Executive Director of The BPAM until 2008, and represented them at the MN Legislature until 2017.

We had private function areas at all three restaurants, and had countless adult and youth functions at all three facilities, with Brooklyn Center doing youth banquets up to 350 people at a time. The Minnetonka facility specialized in after season team parties for youth 14 and under in football, soccer, basketball, hockey, softball, and baseball. The Minnetonka facility sometimes did up to six or seven functions in one day. These were low margin parties that we allowed only during off hours on weekends or on rare occasions on a week-night, if we had an open room. I bring this up because even though we had a 5,000 square foot kitchen, that ran with nine cooks during a busy evening, and unlimited refrigeration, we wouldn't have allowed the choices you are proposing.

There is a reason that regardless of the type of function, when you have large parties, restaurants restrict your choice to two or three different items. In many cases the individual in charge of the event is required to submit 72 hours in advance the number of each selection that will be ordered that evening. Most everyone who has attended or organized a group function from a Groom's Dinner to a sports banquet is aware of this.

HF#1307 requires that beverages other than soda be offered as the default option. Numerous smaller bowling centers (and even some larger ones) don't carry milk. They don't have the refrigeration capacity to carry milk, nor the demand. **There is a change in Minnesota law** that could make it possible for some (but not all) bowling centers and taverns to carry milk, but there will still be a problem with spoilage on milk.

Regarding the food requirements, many of the same establishments (most) don't have steamers, open ranges, or steam table pans to prepare and/or store vegetables. Some of the facilities have only the capacity to prepare frozen pizzas and in some cases, smaller bowling centers don't have that capacity, and allow pizza to be brought in from an outside source, despite the questionable legality of doing so.

Youth bowling parties used to be (might still be) the most popular birthday choice in the country, but a large number of bowling centers, in particular outside the Twin Cities Metro area do not have the capacity to follow these proposed changes, nor the demand.

Kenn Rockler Cell 612-205-0110

Email kennrock@hotmail.com