

HOW THE FTC'S PROPOSED BAN ON FEES WILL IMPACT AMERICA'S RESTAURANTS

The Federal Trade Commission (FTC) wants to force restaurant owners to eliminate common fees, like large-party service fees and credit card surcharges. The rule would create less transparency for customers and higher costs for small business owners.



## HIGHER MENU PRICES

#### **RAISING PRICES OVERNIGHT**

A new government rule would take away restaurant owners' ability to add common fees and surcharges to customer checks, requiring them to hike menu prices for everyone:

•••••• IMMEDIATE STICKER SHOCK

#### HIGH COMPLIANCE COSTS

### **SQUEEZING SMALL BUSINESS OWNERS**

Small independent restaurant owners operate on a 3-5% margin and make an average of \$45,000/year. Compliance costs for them would be approximately:

•••••• 10% OF THEIR TOTAL INCOME

## CHANGING MILLIONS OF MENUS AT RESTAURANTS ACROSS THE COUNTRY

Forcing operators of all sizes to change longstanding business practices and create new menus:

# Catch of the day:

in compliance costs
per restaurant for
new menus
alone!

## LESS TRANSPARENCY FOR CUSTOMERS

## PREVENTING DINERS FROM SEEING WHAT THEY'RE PAYING FOR

Hiding costs on customer bills that are outside owners' control-like credit card processing feesand baking them into the cost of a hamburger:

**ANGRY CUSTOMERS** 

## WHAT'S ON TAP

- CUSTOMER CONFUSION
- HIGHER PRICES
- LESS TRANSPARENCY
- · COSTLY COMPLIANCE

Combo Special:

HIGHER MENU PRICES

LESS FOOT TRAFFIC

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FEWER HOURS & JOBS FOR SERVERS