Howard Cannon

Restaurant Expert Witness

412 1st Ave. SE, Suite #200
Cullman, AL 35055
800.300.5764

Curriculum Vitae

With List of Publications



Updated August 13, 2026

HOWARD CANNON
Restaurant Expert Witness
Restaurant Operations Institute (ROI), Inc.
412 1st Ave. SE, Suite 200, Cullman, AL 35055
800-300-5764

Summary of Qualifications

I have been involved in more than 400+ forensic expert witness cases and more than 350+ restaurant and bar industry consulting projects of various types, sizes, and kinds in states across the country and in several markets around the globe. I have worked with both plaintiffs and defendants.

I am the author of several books including:

- *The Complete Idiot's Guide to Starting a Restaurant© – first and second editions* – which, since their writing by me in 1999 and 2000 and their initial publishing in 2001 and subsequent revisions in 2005, have been published and distributed in dozens of countries around the globe and read and referenced by tens of thousands of restaurant industry employers and employees worldwide.
- *Restaurant OSHA Safety and Security: The Book of Restaurant Industry Standards & Best Practices*© - 2016
- *Restaurant OSHA Safety and Security:* workbooks and tests© - 2018 for both management-level and employee-level students.
- Restaurant Ridiculous – Slip and Fall: Negligent Acts, Management Fails & Industry Solutions© - 2025.
- Restaurant Ridiculous – DRAM Shop & Alcohol Liability: Negligent Acts, Management Fails & 99 Signs of Visible Intoxication© - 2025

My hands-on knowledge, skill, training, education, and experience in restaurant, bar, food, and beverage industry establishments at the employee-level date back to 1978; at the management-level date back to 1983; at the multi-unit management-level date back to 1985; and, at the corporate-level date back to 1987. Furthermore, these positions, responsibilities, training, learnings, and experiences continue to be an integral and active part of my everyday consulting, advisory, training, writing, and expert witness company and practice.

I have been an expert guest on national television and radio shows of various kinds; including The Doctor OZ Show, Anderson Cooper Live, The Travel Channel, Hotel Impossible, Inside Edition, Canadian Public Radio, Fox News, CBS and many others.

I have been published in several national print publications; including Reader's Digest, The Wall Street Journal, Bar and Nightclub Magazine, My Foodservice News, Independent Restaurateur Magazine, QSR, and many others.

I have provided industry analysis for Blue-Shift Reports, and been a guest speaker at Washington State University, The Community College of Philadelphia, the National Restaurant Association, the International Franchise Association, and many others.

My areas of experience and field of expertise relate directly to day-to-day operations, human resources, risk management, safety, security, food and beverage safety and contaminations, furniture, fixtures and equipment, alcohol sales, service and distribution, management oversight, the industry standard of care, the reasonable and customary operating systems used, and general industry compliance, among other things related strictly to restaurant, bar, food and beverage industry establishments; and, the policies, procedures, practices, systems, standards of care, and management oversight that coincides with them.

I have authored articles; given speeches; conducted training classes, seminars, and workshops on a variety of restaurant and bar industry-related subject matters.

I have several years of experience as a restaurant trade magazine owner, publisher, and writer.

Restaurant Operations Institute (ROI), Inc., and its associated brands have offered a wide variety of restaurant and bar industry consulting, coaching, expert witness, training, and advisory services to clients of various types and sizes in markets across the country and around the globe.

I have served dozens of the world's largest restaurant brands, as well as countless mom-and-pop independent owners and operators since the business inception on July 14, 1987.

I have studied, served, tested, and surveyed virtually every type, style, and size of restaurant, bar, food and beverage industry establishment, as well as those who rely on them – customers, employees, and vendors.

ROI was founded by and is solely owned by me, and is, or has been, in direct association with Restaurant Expert Witness, Restaurant Consultants of America, Restaurant Profitability Magazine, Restaurant OSHA Safety and Security Institute, and more than one-hundred restaurant-industry websites and social media platforms.

I have Federal Certification with 29 CFR 1910 from the Occupational Safety and Health Administration. I am a Certified Forensic Consultant (CFC) from the American College of Forensic Examiners. I have Hazard Analysis & Critical Control Points Manager Certification (HACCP) and National Environmental Health Association Certification. I have been trained in Food Safety and On-premises Alcohol by SERV Safe and TIPS 2.0, and RAMP, and others respectively.

I have attended, completed, and been certified in several Train-The-Trainer workshops and classes including Dale Carnegie Train-The-Trainer, Taco Bell I.M.P.A.C.T. Train-The-Trainer, Pizza Hut B.E.S.T. Train-The-Trainer and Arby's Inc. Train-The-Trainer, AMA Train-The-Trainer, and The Pacific Institute Train-The-Trainer.

I attended the University of Wisconsin system and have an MBA from Hamilton University. I've been a Masters-Level Advisory Member for Culinary Management at Stratford University, a continuing education instructor at Washington State University, and have taught a CLE class at the Georgia Bar Association.

I believe it is my broad industry knowledge, skill, education, training, experience, and perspective that I have developed from more than forty-years of working almost exclusively in the restaurant and bar industry that makes me uniquely qualified in a wide variety of subject matters pertaining specifically to restaurants and bars.

Please call 1-800-300-5764 to receive the full and complete CV and Case List and a FREE no obligation consultation

Notice: A judge has the authority to accept, qualify, limit and/or exclude any expert in any litigation matter within his or her own court. Nothing contained within this document represents and/or suggests that the knowledge, skill, training, education, qualifications, expertise, or experience of Howard Cannon, Restaurant Expert Witness, or ROI, Inc is better than, or superior to, any other expert, forensic expert service, individual or company. This document may have errors/omissions and is not guaranteed or warranted to be error free.