



December 2016 Issue

THE PRESIDENT'S MESSAGE...



Greetings All,

Thanksgiving has come and gone. I hope everyone had a wonderful day enjoying family, friends and of course ridiculous amounts of food and football. And now here come the busiest days of the year - the holiday season – are you ready for it? It appears many have been in the Christmas spirit for some time. The Wall Street Journal reported that consumers shook off pre-election jitters this fall and spent more dollars ahead of the all-important holiday shopping season. The National Retail Federation estimates sales over the holiday period this year will be slightly higher than a year ago, probably rising to 3.6% from 3.4% last year.

I am sorry to say I missed the November meeting. I spent a long and very beautiful weekend in NYC. I scheduled my return trip home Tuesday morning and allowed for plenty of time to arrive home in the morning to vote and later make my way down to the IFMA meeting. As they so often do, my travel plans did not quite work out the way they were supposed to so much to my dismay I could not make our meeting at Stone Brewery. Luckily I did get to my precinct in time to vote!

While I was terribly disappointed that I could not get down to Stone Brewing, I was delighted to hear the evening proved to be a great success. More than 80 members and guests turned out on *Decision Night 2016* to attend the membership meeting. The Stone Brewing venue, tour and brew must have been quite the draw. And I am told a good time was had by all!

Special thanks to our Board Members particularly to Jeff Sechrest (Vice President), Andrea Neidhammer (Hospitality Chair), Alan Hurt (Program Chair) and Brian Workman (Membership Chair). Jeff, Andrea, Alan and Brian stepped

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MEETINGS

December 2016 Membership Meeting

Date: Tuesday, December 13, 2016

Time: 5:30 pm

Place: Luck Stome

Program: Holiday Party

Cost: Members \$20 Member w/spouse \$35

Non-Members \$40

RSVP: By Thursday December 8, 2016

Next Board Meeting:

Date: Tuesday, January 3, 2017

Time: 4:30 p.m.

Place: Magellan Health, 11013 W Broad
5th Floor

Next Membership Meeting:

Date: Tuesday, January 10, 2017

Time: 5:30 p.m.

Visit our Local Chapter Web Site

www.ifmarichmond.org

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Immediate Past President

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IFMA RICHMOND CHAPTER NEWS

Is a publication of the Richmond Chapter of the International Facilities Management Association. This newsletter is designed to provide a channel of communication to members and prospective members.

IFMA, PO BOX 808, RICHMOND, VA 23218



AROUND THE CHAPTER

by Bud Vye, Retired CFM

Lots of ink about Chesterfield's purchase of the 12 field, 115 acre Sportsplex complex from Shaw Industries for \$5.5 million. Doesn't seem that long ago when we met out there in July of 2012 and heard Steve Burton tell us about his grandiose vision for a \$250 million Sports Quest Olympic Training Center with indoor ice skating rink, cycling velodrome, and all manner of other facilities. Didn't realize at that time that he would be filing for bankruptcy shortly thereafter as the debts continued to mount and the creditors began to get nervous. Liesfeld, who had graded and built the fields, and Shaw who had provided the artificial turf and was owed \$15 million, were chief among the creditors. Shaw ended up buying the finished portion of the complex for \$5 million at auction, changing the name to Sportsplex, leasing the mid-week days of field use to the County, and retaining the weekends for hosting a variety of local, regional and national tournaments.

The County, seeing the tournaments as a lucrative source of Sports Tourism revenue, finally decides to buy out Shaw for a very low price (the most recent appraisal for the property was for \$17.2 million) and even that deal generates some citizen complaints. Looks to me like a great deal for the County, as long as they don't get too greedy and raise the tournament rental rates too high (Some tournament directors, grumbling about big rental increases already, have threatened to take their tournament elsewhere.) We'll see how this plays out, over time.

With ties to our meeting at Stone Brewing, I note that Hourigan Construction and CBRE have joined forces to launch Hourigan Development, a commercial real estate development and consulting firm led by Hourigan's CEO Mark Hourigan and CBRE's Joe Marchetti III.

Also of note is the U of R jumping on the Craft Brewing bandwagon as their School of Professional and Continuing Studies begins offering a "Beer Brewer Professional" certificate, with their first class of 20 students currently underway.

And Quirk, where we met in February (and which has just celebrated its First Anniversary), announces plans to put a similar boutique hotel on W. Main St. in Charlottesville. Looks like the same team we heard from at our meeting will continue to be involved, with Christian Kiniry of Bank Street Advisors as the developer and Danny MacNelly of Architecturefirm handling the architect's role. I would think downtown Charlottesville would be a great place for that type of hotel, with the parents coming in to visit their student kids.

Michael & Son announces plans for their Trade School, which will train plumbing, heating, and air conditioning mechanics for their units here, and in Alexandria, Charlottesville, Norfolk, Raleigh-Durham, Baltimore and Philadelphia. It'll be located in the old A.H. Robins building where

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the Chapter Board regularly met back around 2010-11, when Ned Netherwood was our President, and where we held Chapter meetings even further back, in the early 2000's. Michael & Son bought the 273,000 sq. ft. complex along I-95 from Wyeth back in 2012, has subleased 40,000 sq. ft. of it to Minacs, the outsourcing firm; part of it to electrical supply house Rexel USA; part to Toolbank; and still has some available for lease. The school occupies 19,000 sq.ft. and now its dorm will use another 20,000 sq.ft. for 32 dorm units and 8 apartments, that will have the capacity of housing a total of 74 students. With mechanics being in extremely short supply, the firm is recruiting in all of its markets, and nationwide to recently discharged military, and training their own. Students will receive a stipend of \$300 a week, and be guaranteed employment at one of the firm's units, upon completion of a 12 week program followed by 6 weeks of supervised field work.

Noted that John Presley, who I had mentioned previously had spoken at our meeting back in March of '02 when First Market Bank had just moved into their offices at the Turning Basin (which he was heading), had taken over as CEO of Lumber Liquidators after their formaldehyde debacle which was exposed by their segment on "60 Minutes". Now that the company seems to have weathered that episode, he is stepping aside to let a man with a retail operations background take the helm. I was sorry to learn that John is now battling leukemia, but the firm denies that that has anything to do with his stepping down.

After having looked at about 18 different sites for their much needed downtown Transfer Station over the past 20 years, it appears that GRTC may have found one in the 100 block of West Grace St., as they have made an offer of \$1.4 million for nine City – owned parcels that are presently being used for surface parking lots. Their plan is to build a five story transit hub on that site, with 12 bus bays and a parking structure of not more than 350 parking spaces. Now we'll see whether the "not in my back yard" people come out in opposition as they have done a number of times in the past. This site may have a chance, as I can only think of the Police Headquarters, the back side of Quirk Hotel, Bunkie Trinite Trophies, and Perley's restaurant who would be their close neighbors, and it doesn't appear that any of them should have a problem with a facility like that.

Another long discussed facility opens just in time for the Breeder's Cup races, as the first of the Virginia Equine Alliance's off track betting centers opens on November 2 in the Breakers Sports Grille at 9127 W. Broad St., which is in the TJ Maxx Plaza. A second center is in the works for an early January opening in what used to be Tiki Bob's Cantina on N. 18th St. in Shockoe Bottom. This new consortium of horse racing and breeding groups seems to have high hopes that these OTB centers will bring in a lot of revenue and benefit the horsemen, but as a horse racing fan, I didn't really see that happening when the Colonial Downs group had 10 such sites around the state, so we'll see how it goes.

Some construction underway in my regular orbit of travel that I'm keeping a close eye on, as the VCU Arts Center at Broad & Belvidere seems to look more striking each time I go by. The Lidl grocery site at Staples Mill and Hermitage is certainly involving a lot of tree clearing and earth moving. Makes me wonder a little, as we have the Southern Season store vacant about two miles down Staples Mill, as well as two other

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Training Provider: National Sustainable Structures Center  <https://business.pct.edu/nssc/>

NOVEMBER MEETING REPORT

by Bud Vye, Retired CFM

Had been to Rockett's Landing many times, including several visits to Stone Brewing, but never at evening rush hour. Got a bad surprise when I saw the Franklin St. exit ramp traffic backed up onto I-95 and then taking forever to get through the two lights onto east bound Main. Getting onto eastbound Dock by LaDiff was just as tangled up, but finally made it, only to be detoured off of Dock down by Bottoms Up Pizza and back up to Main which was inching along up the hill. Finally got to the Williamsburg Ave. turn and sailed down hill the last mile to Stone's western parking lot. If I have to do this again at evening rush hour, I think I'll take I-295 east all the way to Rt. 5 and come back into Richmond. Quite a bit longer, but much easier on my nervous system.



Enough on the traffic report, already, as I walked across the bridge in the dark and saw Hospitality Chair Andrea Niedhammer and Sponsorship Chair Brian Workman handling registration with box lunches from Groovin' Gourmets stacked high on the picnic table in the Patio, as Barbe Shaffer was unable to be with us. No food service in the brewery, and no good place to eat in the packed tasting room, so most were just picking up their beer tickets and leaving their box lunches to pick up later, so I did likewise. A big turnout of 80 filled the room, so I thought I might have been the only one who had a problem getting there, but others told me they had encountered the same problem and were just ahead of me in arriving.



A group was just going up the stairs to the left, and someone said "that's the second tour going up, so you might want to join them." I did so, up the steps and through the door into the 2nd floor where our tour guide, Gabrielle Oweremohle, greeted us. First stop was over at a window overlooking the bottling line which had been installed by Bavarian firm Krones, where



samples of major brewing ingredients hops and barley sat atop a wooden barrel to be closely inspected and smelled. She then took us over by the top of one of the many 40,000 gallon fermentation tanks (there will be a total of 40, with the capacity to produce over 600,000 barrels of beer a year, when the "Tank Farm" is completely installed). A very interesting arrangement, with accessibility to the top of the tanks on the 2nd level where we were, while the bottom of the tanks, with their outgoing piping, are accessible from the level beneath us.



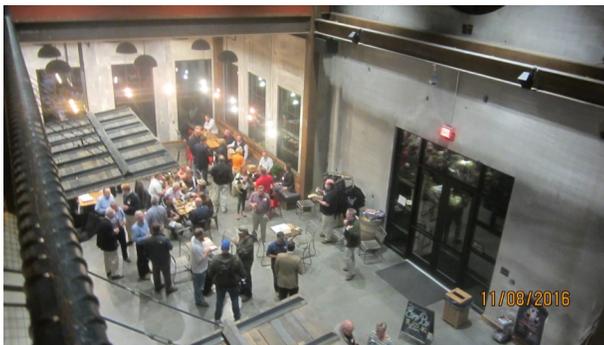
After a brief description of the brewing process, Gabrielle led us through a door onto the "Tour Path" with a great view of the labyrinthine bottling line below. When someone suggested disappointment that we were not seeing the line in action, Gabrielle replied that "When it is running, you can't hear yourself think, let alone



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hear me talk, although it is very interesting to see it in action.” Asked whether the line can also do cans, she replied that a canning line is in the plans, but still in the future.



Completing the tour, it was back down the steps to the Tasting Room, where I used one of my red tickets and, with some help, selected one of the many flavors of brew being offered. Our original hope had been to have Hourigan's Mike Henley, who had been one of our speakers at the VCU Academic Learning Center back in March of last year, speak to our group about the construction aspect of this project, but it just couldn't be worked out. The brewery has only a fairly small conference room on the premises and it couldn't be done in the Tasting Room, so we decided to pass that by, with

Mike taking one tour group through and then providing me with the information he would have covered in a presentation, so I can include it in this report.

Accordingly, as Richmond was bidding against several other cities to bring Stone back here from the San Diego area to establish their East Coast Brewery and Distribution Center, Mayor Jones' administration and the Richmond Economic Development Authority proceeded to assemble this 14.5 acre "brown field" site consisting of 26 parcels from four different owners, part of which had been a concrete mixing plant, with the abandoned Fulton Gas Works adjoining the property on the west.. Two parking lots, accommodating a total of 276 cars, were envisioned. Since Gillies Creek bisected the property, a bridge was needed across it to provide access from the lot off Williamsburg Avenue while the lot on Nicholson St. had access via a walkway under the CSX rail trestle overhead. Part of the site was below flood plain, so the building pad had to be raised six feet with structural fill and crushed concrete, with rigid inclusions to make the base stable enough to accommodate the heavy load of the "Tank Farm", each of whose 40 proposed fermentation tanks would weigh 400,000 lbs. when full. The project was financed by General Obligation Bonds provided by the City of Richmond to the Richmond Economic Development Authority, who would be the landlord and would re-pay the bonds from rent paid by Stone, the tenant.

Upon winning the assignment, Hourigan, partnering with the architects, Perretz & Young; the civil engineers, Timmons; and Draper Aden handling the structural engineering; made excellent use of BIM (Building Information Modeling), which Mike had explained to us back at the March 2015 meeting at VCU, in order to coordinate the complicated components of the project and to meet the Spring of 2016 completion target in 14 months. The roof was designed as a panelized system where sections can be removed in order to bring tanks in, and out, via crane. The tanks were ordered from Germany, and arrived via barge at the nearby "Sugar Pad" by the Intermediate Terminal where the last half mile of their 4100 mile journey was completed by truck.

Despite these key components of the 216,000 sq. ft. building coming from such a distance, LEED Silver certification has been applied for, with the major sustainable features being cited including 100,000 sq. ft. of photovoltaics to capture solar energy; insulated pre-cast wall panels; LED light fixtures with motion sensors throughout; reclaimed wood, steel, and bridge structure (reclaimed from a site in Baltimore) used in various parts of the project; along with re-used concrete blocks and large boulders used for seating in the patio area; and soluble waste from the facility's brewing process will assist the City's waste water treatment process, so the City has passed an ordinance lowering the waste water fees for all of the city's breweries who use the same process.

(Continued on page 9)

MEMBERSHIP CORNER

Cameron Bridges and Steve Dahowski, Membership Committee Co-Chairs

Welcome to our newest members!

Jeanne Cerveny
Sodexo
jeanne.cerveny@sodexo.com

Kevin Linhares
Spotswood Baptist Church
kslinhares@verizon.net

Todd Hammond
Capital Interior Contractors
thammond@capitalint-contractors.com

Randy Holden
Thompson Facilities Services

On behalf of the Chapter Board, "Thank You" to the following for renewing/rejoining this month*

Ken Cordo
JTS, LLC
ken@jtsva.com

Rick Hughes
Facilities BullPen
rickhughes@facilitiesbullpen.com

Renee McDowell
DSCR
mcdowell@dscr.com

Craig Sharp
Brandywine Realty Trust
Crig1760@gmail.com

Brian Workman
MOI, Inc.
bworkman@moii.com

*New and renewing members listed since previous publication. Current as of the time of writing.

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vacant grocery stores, even closer, in the Staples Mill & Glenside area. And, after seeing an unidentified building going up at Broad & Glenside (on the site that formerly held the Famous Dave's Barbecue), my waitress next door at Fridays told me that it was going to be AAA's new offices moving up here from Willow Lawn.

And the new owners of the Dumbarton Square Shopping Center at Staples Mill & Glenside/Hilliard (almost totally vacant since Eckerd's and then Martin's closed without being replaced) are buying the Shoney's on the out parcel so they will have the entire site for "future redevelopment and growth". It would be nice to have something there, but not sure we need another grocery store in the area.

And, as one who has spent a lot of time in Colorado & California as my parents and those of my wife lived out their final years out there, I saw what it was like to have every drop of water allocated and fought over. Back here however, I saw Henrico county taking charge of the Upper James River (and building a big, distant reservoir mostly for their own use) without anyone even questioning what gave them the right to do so. Now I note that JLARC releases the report it was ordered by the Legislature to do more than a year ago. 22 recommendations in it, which generally call for the State "to play a stronger role in managing water use." Glad to see that somebody has noticed that we might have an "increasingly scarce resource" and that "human consumption should take priority over industrial use". I think we may see more in the way of required permits and general oversight by the Water Control Board rather than the "help yourself to whatever you want" situation we've had so far.

IFMA Vendor Database

Looking for help on a particular problem or issue?

One of our member vendors may have just the solution you're looking for. Be sure to check them out and use their services if applicable.

Go to www.IFMARichmond.org, Community, Vendor Database and click on the link supplied.

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More than 600 applicants applied for positions during a Job Fair last January held at the Powhatan Civic Center, and to date 63 full time employees have been hired for jobs averaging \$57,000 per year. Although no identification signage has yet been erected on the building, a large Stone logo has been installed since prior to the 2015 UCI World Championships last fall on the roof of the Intermediate Terminal which is to become the much anticipated future Stone "World Bistro & Beer Garden". See if you can spot it if you happen to be on the right side of a plane approaching RIC from the north on a future flight.

Plenty of time for socializing, and beer tasting, after the tours, and most of us brought our box lunches home with us to eat as we watched the election returns, with the trip home being much easier than the one getting there. Thanks to Stone for having us; to Gabrielle Oweremohle & Mike Henley for an excellent job of tour guiding; to Programs Chair Allen Hurt for setting up the meeting; to Andrea Niedhammer & Brian Workman for handling the Registration in Barbe's absence outdoors on a cool evening; to Hourigan's Mike Henley for sharing his information on the project; and to Karen Frebert for sharing her photos. Another good meeting, with a nice turnout, and I look forward to seeing the Stone Bistro & Beer Garden in the Intermediate Terminal come to fruition, at which time we can have another meeting down there and give me an opportunity to try out my alternate evening route to get there.



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up to “work the door” after we learned our wonderful Chapter Administrator, Barbe Shaffer would not be able to attend. (Feel better soon Barbe! We missed you.) Jeff, Alan and Brian filled in for Barbe and never missed a beat. Together they manned the registration table welcoming and checking in members and their guests. It was a big crowd but they did a fine job to get everyone in quickly to enjoy one or two of Stone’s beers before touring the facility.

As the close of 2016 fast approaches I would like to remind all our members that our Board is here to serve you. We are dedicated to enhancing the value of your membership in IFMA Richmond. We strive to promote the Facility Management profession through informative meetings, educational programs and opportunities to professionally network. IFMA Richmond’s entire board welcomes our members feedback and suggestions. This is your IFMA Richmond. So please share your thoughts and ideas with our Board. Let us know how the Chapter can be of greater value to you and your company.

Our annual Holiday Get Together will be held on Tuesday, December 13th at Luck Stone. We hope you will join your fellow IFMA Richmond Chapter members for some food, drink and fellowship. As many of you know each year our Chapter presents a donation to the charities we have supported over the year. At our December event, we will again present charitable gifts. Hanover Habitat For Humanity and The Central Virginia FoodBank are the charitable organizations who will receive our 2016 donation at our December event. On behalf of the Board I want to thank our members and our sponsors for their participation in IFMA Richmond as well as their generous support. Your support allows us to provide these organizations with much needed financial assistance.

IFMA Richmond’s donation to Hanover Habitat for Humanity will help provide the support necessary to assist those who are in dire need of affordable housing. Habitat works to accomplish this while promoting strength, stability and self-reliance.

The Central Virginia Foodbank, an organization dedicated to hunger relief will also receive a donation and our Chapter’s support. IFMA Richmond’s financial contribution, food collection efforts and member volunteer opportunities will help provide those who are the most vulnerable: children, families and seniors with the most basic of all needs: food for nourishment. Our support of the FeedMore Program will help to positively and significantly impact the lives of more than 200,000 people across 34 counties and cities in Central Virginia who need help feeding themselves and their families. Look for a tour of the FoodBank as well as IFMA Richmond sponsored volunteer opportunities and events in the new year.

And please remember to bring a food donation to December’s event. A jar of peanut butter, can of tuna fish or one of the food items listed will be much appreciated by the foodbank and especially those in need. Remember, “Together We Can Feed More.”

Central Virginia FoodBank List of Most Needed Items:

Peanut Butter

Canned Tuna & Chicken



Happy Holidays

*To All of Our Members
from Your Entire Board*

(Continued from page 10)

- Low Sodium Veggies
- Fruits Packed in Juice
- Spaghetti Sauce (No Glass)
- Canned or Dry Beans
- Hot & Cold Cereal
- Whole Grain Snacks

As always I thank you and the Board for your continued support. I am looking forward to seeing you at Luck Stone on the 13th. We will eat, drink & be merry as we toast the holidays at our final event of 2016. I hope you can join us for a little holiday cheer. Until then...Happy Shopping!



Top 5 Reasons Why You Should Earn IFMA's Sustainability Facility Professional[®] (SFP[®]) Credential

IFMA's SFP credential gives you the opportunity to make a positive impact on your career, the environment, and your organization's triple bottom line. Here are the top 5 reasons you should take the plunge and [get started today](#).

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#3 Decrease Your Facility's Impact on the Environment.

"In just over 10 months we were able to reduce our electric consumption by over 2 million kWh from the previous year with a savings of \$154,000." (Ken Sullivan, SFP, FMP)

#4 Make an Impact on Your Financial Bottom Line.

"By implementing the sustainable practices I learned about through the SFP program, my company has reduced operating costs by nearly US\$100,000 this year alone. When you have this kind of ROI, it's easy to get project approval." (Jay Drew, SFP)

#5 Recommended by 93% of SFPs.

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If you have an interest in this program,
please contact Maureen Roskoski — maureen.roskoski@feapc.com



IFMA™ Richmond Chapter
International Facility Management Association

Holiday Social - December 13, 2016

Join us for our annual holiday get together, exclusively sponsored by our Platinum Sponsors



Enjoy great food and drink and pause to reflect on the fellowship we share as IFMA members.

Special presentation to our Charitable Recipients

Hanover Habitat for Humanity
&
Feedmore

We will have a barrel for donations of food (peanut butter, canned tuna and chicken, spaghetti sauce, canned vegetables)

Thanks also to our 2016 Gold and Silver Sponsors

GOLD



SILVER



Where:

Luck Stone
515 Stone Mill Drive
Manakin Sabot, VA
23103

Time:

5:30-8:00 pm

Entertainment:

The Big Gavel Band

Door Prizes

RSVP by:

Thursday,
December 8, 2015

Simply e-mail
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ifmarichva@gmail.com

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Member and

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Non-Members: \$40

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Credit card payments accepted at the door. Be sure to include your guests name and company

No Shows will be billed



IFMA™ Richmond Chapter

International Facility Management Association

P.O. Box 808

Richmond, Virginia 23218



PLACE
STAMP
HERE

December Meeting

Luck Stone

515 Stone Mill Drive

Manakin-Sabot

Tuesday, December 13, 2016

5:30 PM

Don't forget a food donation for FeedMore

www.ifmarichmond.org

Merry Christmas 

Happy Holidays 