



**May 2020 Issue**

## **THE PRESIDENT'S MESSAGE...**



IFMA RVA,

We have now entered the second solid month of the effects of COVID19. While some of us are looking toward how we get things reopened others are still concerned, and rightly so that, we still don't have enough information to look towards reopening. A few states have already lifted or eased their "stay at home" orders. While there is still much uncertainty in the world, it does appear that there is light at the end of the tunnel. With the continued uncertainty IFMA RVA will continue to monitor the progress of the virus and follow local, state, and federal leaders' guidelines. Please bear with us as we do as much as possible to maintain our chapter activities under the restrictions currently in place.

Virginia is still under the Governor's stay-at-home order currently scheduled to lift June 10<sup>th</sup>. Assuming that order remains in effect until then, the Board is working diligently on creating a virtual membership meeting. More details on that will follow.

As many of you are also aware, we are coming up on the conclusion of the 2019-2020 fiscal year for IFMA RVA. As we have traditionally done, we have the slate of the board up for elections. Given our current environment we are working with IFMA National and the Executive Board to create the best plan to move forward. Again, more details to come.

Stay tuned for additional information on upcoming meetings. Also, you can follow us on LinkedIn and Twitter @ifmarva for the most updated info on events and chapter news.

Thank you all for your continued support and understanding as we all do our best to make it through this tough and ever-changing time!

-Blake

## **MEETINGS**

### **May 2020 Membership Meeting**

**Date:** May 12, 2020

**Time:** 4:00 to 5:00 pm

**Place:** Virtual Meeting

**Program:** FM Roundtable

**Cost:** Free

**RSVP:** Register at [www.ifarva.com](http://www.ifarva.com)

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### **Next Virtual Board Meeting:**

**Date:** Tuesday, June 2, 2020

**Time:** 4:30 pm

# What Happens When We Return to the Workplace?

April 03, 2020 | By Janet Pogue McLaurin

The coronavirus has turned everything upside down. But, now that we're starting to get the hang of working from home, our clients are beginning to wonder how they can prepare to bring people back into the office when the crisis subsides.

We know from new Gensler Research Institute workplace data that a well-designed workplace is still the place that people want to be. In the U.S. Workplace Survey 2020, we asked that very question – posing the options between home, the company's workplace, a coworking space, or coffee shop. Unquestionably, the office was people's preferred place to work, as long as it's designed to support their work.

However, before we can ask people to return to the office, we've got to make sure they feel safe, healthy, and valued in their workplace. And, while it's too early to understand the full extent of the new skills and habits we're developing while working en masse from home, it's not too early to start planning for how we can return hundreds of thousands of people to the workplace once the quarantines end. Here are some thoughts on the first steps companies can take in the short term.

## Planning for the Near Now

**Keep your distance.** Unless people are wearing face masks, the six-foot social distancing rule should apply in the physical workspace until there is a COVID-19 vaccine and the coronavirus is no longer a health threat to employees. During the interim, employers should remove excess chairs in conference rooms with more than 10 seats. Spread out collaboration seating, so people are spaced further apart. And encourage people to collaborate virtually whenever possible.

**De-densify workstations.** This might be a challenge in areas where desk spacing is tight, such as some open benching layouts. In situations where existing desk spacing is less than 6 feet apart, consider using every other desk to create a buffer for each person. This could be achieved by assigning some people to working from home or temporarily locating them in other areas. It's ideal to space employees so they don't face each other. Consider adding partitions for sit/stand desks that are attached to the desktop and move up and down with the desktop. The goal is to block potentially harmful viruses that can be transmitted by talking, coughing, or sneezing. It's also preferable to avoid situations where one employee is standing while another is seated within the same 6-foot bubble.

**Rethink dynamic and unassigned seating.** Upon returning to the office, consider assigning what were formerly shared desks to individuals for a full day or a week, and then make sure they are disinfected before a new person uses the work setting.

**Limit tech sharing.** To avoid disease transmission, it's best to provide technology and accessories (such as a mouse, keyboard, or headset) to each individual. These devices are touched throughout the day and are best not shared without disinfecting between uses.

**Ramp up cleaning protocols.** Employee health depends on a safe and clean work environment. Organizations should implement professional cleaning protocols not only for workstations, but for conference rooms, collaborative areas, cafes, reception desks, and other common areas at regular

*continued from page 2...*

Employers should provide disinfectant wipes and hand sanitizers throughout the office – and especially in shared areas. If workers maintain a clean and uncluttered desk, the professionals' job will only be more effective.

**Upgrade air purification systems.** The air we breathe is also a shared resource, so invest in supplemental air-cleaning systems to protect collaborative environments. Consider installing state-of-the-art air purification and sanitization systems. Many of these systems display real-time air quality measurements on digital screens to keep employees informed, and it will serve as a continuous disinfectant, improving air quality by reducing airborne and surface contaminants like viruses, bacteria, germs, VOCs, smoke, and other allergens.

**Practice good hygiene.** Reinforce good hygiene practices with well-stocked restrooms that have touchless soap and anti-viral cleaning supplies. Employers should also install plenty of hands-free dispensers with sanitizer that contains at least 60–95% alcohol in lobbies, conference rooms, and lounges. No-touch garbage and recycling receptacles are preferable. Also, door pulls, badge readers, and shared common areas should be disinfected throughout the day.

**Learn from Healthcare.** Manufacturers are integrating new touchless features in interior design elements including touchless faucets, automated window shades, and motion-sensor or voice-activated door hardware. Consider adding these features, especially in building lobbies, reception desks, and shared common areas. Utilize materials which are smooth, easy to wipe down and hold up to frequent deep cleanings, especially in high-traffic areas. The science and understanding of antimicrobial technologies is still emerging, so it is important, particularly in the near term, to consider only those materials that are dimensionally stable and will not result in unintended exposure and alternative health risks at a later date.

**Empower your people.** Consider how employees will feel when they prepare to return to the office. Instead of mandating that everyone come back at once, consider offering the option for people to do it in waves. This may not only provide the necessary social distancing, but it would also allow employees a greater sense of control over their health.

**Be open to new ways of working.** The longer we work from home in large numbers, the more new habits and new ways of working will begin to take shape. We will have discovered different ways to collaborate virtually, which may likely continue when we return to the office. Workflows and communication might improve. We should embrace these changes and let them flourish.

We all expect the coronavirus pandemic will cause major shifts in how we experience the world. So, when this crisis ends, we may well discover there have been fundamental changes in the way we work and in workplace design. But we know the workplace still matters. Building community, reinforcing our organization's culture, and strengthening relationships with colleagues is still what the workplace is all about.

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Janet Pogue McLaurin is a principal at global design firm Gensler and responsible for co-leading the firm's Workplace practice. This piece was originally published on Gensler's Dialogue blog. <https://www.gensler.com/research-insight/blog/what-happens-when-we-return-to-the-workplace>  
*She is also a native of Richmond*

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[michael.b.bishop@dominionenergy.com](mailto:michael.b.bishop@dominionenergy.com)

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[andrew.baker@pauldavis.com](mailto:andrew.baker@pauldavis.com)

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[rob.white@fastsigns.com](mailto:rob.white@fastsigns.com)

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Adam Larsen - 804-624-0356  
[Adam.Larsen@allegion.com](mailto:Adam.Larsen@allegion.com)

### CHAPTER ADMINISTRATORS

#### Adam Larsen—Administration

[Adam.Larsen@allegion.com](mailto:Adam.Larsen@allegion.com)

#### Steve Weeks—Technical Support

[sweeks@amstedrail.com](mailto:sweeks@amstedrail.com)

### COMMITTEE CHAIRS

#### Membership

Allen Hurt  
[randall.hurt@comfortsystemsusa.com](mailto:randall.hurt@comfortsystemsusa.com)  
Chris Worley  
[cworley@priorityelevator.com](mailto:cworley@priorityelevator.com)

#### Programs

Ashley Hawks Medlin  
[ashley.hawks@jci.com](mailto:ashley.hawks@jci.com)

#### Sponsorship

Brian Workman  
[BWorkman@MOII.com](mailto:BWorkman@MOII.com)

#### Social Media/Web Site

Steve Weeks  
[sweeks@amstedrail.com](mailto:sweeks@amstedrail.com)

#### Public Relations

Lloyd J. (Bud) Vye, R-CFM  
[bdvye@comcast.net](mailto:bdvye@comcast.net)

#### Newsletter

G. R. (Ranny) Robertson, R-CFM  
[grrjr41@gmail.com](mailto:grrjr41@gmail.com)

#### Hospitality

Mary Harris  
[mharris@permitzip.com](mailto:mharris@permitzip.com)

#### Professional Development

Maureen Roskoski, CFM, SFP  
[maureen.roskoski@feapc.com](mailto:maureen.roskoski@feapc.com)

#### Golf Tournament

Tim Hume, CFM  
[timh5427@gmail.com](mailto:timh5427@gmail.com)

## A BIT OF HUMOR UNDER THE CIRCUMSTANCES

For those of you who are quarantined:

Just be careful because people are going crazy from being in lock down! Actually I've just been talking about this with the microwave and toaster while drinking coffee and we all agreed that things are getting bad. I didn't mention anything to the washing machine as she puts a different spin on everything. Certainly not to the fridge as he is acting cold and distant. In the end the iron straightened me out as she said everything will be fine, no situation is too pressing. The vacuum was very unsympathetic... told me to just suck it up, but the fan was more optimistic and hoped it would all soon blow over! The toilet looked a bit flushed when I asked its opinion and didn't say anything but the door knob told me to get a grip. The front door said I was unhinged and so the curtains told me to .....yes, you guessed it .....pull myself together.

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**Day 1** – I Can Do This!! Got enough food and wine to last a month!

**Day 2** – Opening my 8th bottle of Wine. I fear wine supplies might not last!

**Day 3** – Strawberries: Some have 210 seeds, some have 235 seeds. Who Knew??

**Day 4** – 8:00pm. Removed my Day Pajamas and put on my Night Pajamas.

**Day 5** – Today, I tried to make Hand Sanitizer. It came out as Jell-O Shots!!

**Day 6** – I get to take the Garbage out. I'm So excited, I can't decide what to wear.

**Day 7** – Went to a new restaurant called "The Kitchen". You have to gather all the ingredients and make your own meal I have No clue how this place is still in business.

**Day 8** – I put liquor bottles in every room. Tonight, I'm getting all dressed up and going Bar hopping.

**Day 9** – Struck up a conversation with a Spider today. Seems nice. He's a Web Designer.

**Day 10** – Laughing way too much at my own jokes!!

**Day 11** – Isolation is hard. I swear my fridge just said, "What the hell do you want now?"

**Day 12** – I realized why dogs get so excited about something moving outside, going for walks or car rides. I think I just barked at a squirrel.

**Day 13** – If you keep a glass of wine in each hand, you can't accidentally touch your face.

**Day 14** – Watched the birds fight over a worm. The Cardinals lead the Blue Jays 3-1.

**Day 15** – Anybody else feel like they've cooked dinner about 395 times this month?"



## WORKING REMOTELY

Here are a few links from our partners that might help regarding working remotely:

<https://www.knoll.com/knollnewsdetail/tips-for-healthy-work-experience>

<https://www.knoll.com/knollnewsdetail/strategies-for-managing-a-remote-team>

<https://www.knoll.com/knollnewsdetail/tips-for-remote-work-success>

<https://www.workdesign.com/2020/03/effective-remote-working-key-steps-and-strategies-for-success/>

<https://www.workdesign.com/2020/03/people-first-emotional-culture/>

From IFMA International:

<https://www.ifma.org/know-base/coronavirus-preparedness-resource-center>

From Gensler Research Institute:

<https://www.gensler.com/research-insight/blog/what-happens-when-we-return-to-the-workplace?q=what%20happens%20when>



**IFMA<sup>TM</sup> RVA**  
International Facility Management Association

# 27th ANNUAL RICHMOND IFMA GOLF TOURNAMENT

**Monday**  
**SEPTEMBER 21, 2020**  
**Hermitage Country Club**

LET'S LOOK FORWARD AND  
SAVE THE DATE FOR SOME FUN AND  
FELLOWSHIP FOR GREAT CAUSES!!



## MEMBERSHIP CORNER

Adam Larsen—Chapter Administration

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

Timothy Hume CFM,BSFM  
Hermitage Country Club  
timh5427@gmail.com

Andrew Baker  
Paul Davis Restoration of  
Greater Richmond  
andrew.baker@pauldavis.com

Lisa Hall  
ABM Industries  
lisa.hall@abm.com

Chip Oberle  
Account Manager  
chip.oberle@irco.com

Dan Feldman  
Amentum  
dan.feldman@amentum.com

Todd Branch  
Street & Branch, Inc.  
todd@streetandbranch.com

James Mallon CFM  
Raymond Commercial  
Mallonj1313@gmail.com

Russell Narkie CFM,FMP  
City of Charlottesville  
narkie@charlottesville.org

Brian McPherson FMP  
US Facilities  
brian.mcpherson@usfacilities.com

Terry Myatt CFM  
CBRE  
terry.myatt@cbre.com

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

### Words of Wisdom

“The sun never quits shining.  
Sometimes, clouds just get in the way.”

**Visit our Local Chapter Web Site**

**[www.ifmarva.com](http://www.ifmarva.com)**

From one of our valued annual sponsors

Menu updated weekly. This menu runs 4/27 - 5/1



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## FAMILY MEALS \$59

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Serves 4 | Includes One Gallon Iced Tea | Price Includes Tax

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### CHICKEN FAJITAS

fajita-style chicken  
seasoned onions & peppers  
cilantro rice  
cumin black beans  
cheddar cheese, sour cream, salsa  
flour tortillas

### CHICKEN PARMESAN

Italian herb & cheese breaded chicken breasts  
marinara  
shredded Italian cheeses  
baked spaghetti  
herbed breadsticks  
caesar salad

### WILD MUSHROOM RISOTTO CAKES (VEG, GF)

wild mushroom risotto cakes  
garlic-chive aioli  
grilled local asparagus  
honey & sumac charred carrots  
kale salad

### CAJUN MIXED GRILL KABOBS

grilled beef  
shrimp & andouille kabobs  
dirty rice  
southern-style green beans  
jalapeño cornbread muffins



## BRUNCH

ham, egg & cheese casserole  
home fries  
fruit medley  
grilled asparagus  
sweet breakfast breads  
half gallon of orange juice (just add bubbles!)

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Order by phone: (804) 868-8900 or email: [food@groovingourmets.com](mailto:food@groovingourmets.com)  
Curbside Pickup or Free Delivery, Tuesdays and Fridays 12pm-4pm



From our valued annual sponsors



We are open and fielding calls for deep cleaning sterilization and soon enough will be offering Clorox 360 fogging capabilities!

We appreciate your help greatly in getting the word out there that we are here to help and FM's can call me directly at (804)564-4652.

Chad Bishop  
Account Executive  
ServiceMaster Clean  
(804)564-4652  
[cbishop@svmervices.net](mailto:cbishop@svmervices.net)



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**Allegion is open for business and remains committed to keeping people safe and secure where they live and work.**

**If you find some time to spend on increasing your Facility Management industry knowledge, we would encourage you to watch the Door Hardware and Life Safety videos at the link below. These are short and informative videos that talk through some of the most difficult or misunderstood topics of the door hardware and building life safety industry.**

**[Door Hardware and Life Safety Videos](#)**

**Thank you for everything you do in contribution to the Facility Management industry!”**

**Best wishes,**

**Adam Larsen**  
**Distributor Sales Consultant**  
**Allegion**

**RSO Carolinas - Central and Eastern Virginia**  
**Mobile: 804-624-0356**  
**Email: [Adam.Larsen@allegion.com](mailto:Adam.Larsen@allegion.com)**

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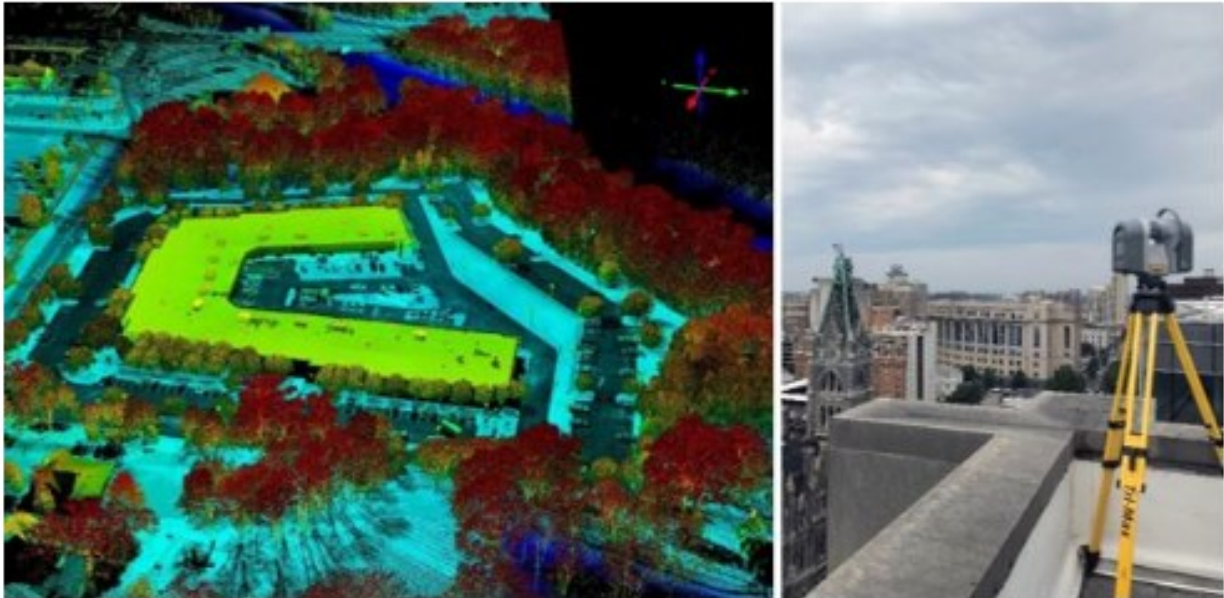


**Public safety is at the front line of the current pandemic. As Facility Management professionals, you help to ensure the health of employees and optimal utilization of physical assets. Draper Aden Associates continues to be a partner to IFMA and is at your side. We are here to assist you so that your facilities meet current needs and are prepared for future demands. The unexpected vacancy of commercial office space, industrial manufacturing facilities, parking garages and surfaces, provides an opportunity to conduct physical inspection(s) and assessment of your infrastructure.**



From our valued annual sponsors

**By combining traditional methodologies with state-of-the-art inspection equipment (i.e. our remote sensing survey equipment that minimizes site time and promotes social distancing) and virtual design, Draper Aden Associates as well as our network of industry professionals will partner with you and your facilities team to identify, document, and develop a prioritized strategy for necessary maintenance, repairs, and improvements.**



**With more than 45 years of experience providing inspection and assessment services for private and public infrastructure including office, commercial, institutional and educational buildings, we can provide the investigation and analysis today that will allow you to continue to optimize the performance and utilization of your facility assets in the future.**

**Working together we are here to help you make a Lasting Positive Impact.**

**Contact Draper Aden Associates:**

**Phone: (804) 264-2228**

**Lee O. White, LS**

Vice President/Managing Principal  
Marketing & Business Development

**Mobile: (804)869-2228**

**Email: [lwhite@daa.com](mailto:lwhite@daa.com)**

**Online: <https://daa.com/contact-us/>**



## FM Roundtable | The Road to Reopening

### Session 1: Cleaning & Sanitation

May 12, 2020 4:00pm-5:00pm

IFMA RVA is calling all Facility Managers, Professional Members, and Sponsors to a virtual roundtable to discuss what is happening in our facilities now and how to prepare for reopening in the coming months. In this first series of our FM Roundtable, we will be discussing cleaning in your facilities.

Join this informal discussion with other FM professionals on two topics led by our local industry experts: ServPro, ServiceMaster and PaulDavis. The first breakout session topic focuses on the current level of cleaning occurring in your building today. The second breakout topic will address concerns you might have around buildings reopening. The meetings will be virtual and hosted on the Zoom platform. The registration link and Zoom instructions will come out to registrants in a later email.

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#### FM Roundtable 1<sup>st</sup> Session: Cleaning

- 1<sup>st</sup> breakout session: What level of cleaning is being conducted in your building now with limited people? What challenges are you having?
- 2<sup>nd</sup> breakout session: What are your concerns about cleaning once the buildings re-open?

Registration Link at [www.ifmarva.com](http://www.ifmarva.com)

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#### Cost\*:

Certified Members: **Free**

Sponsors: **Free**

Non-Member Professionals: **Free**

\* Event is free to all Facility Managers, Building Owners, and other professional members, as well as IFMA RVA 2020 Sponsors. Registrations are required prior to event.

Questions? Contact [Maureen.Roskoski@feapc.com](mailto:Maureen.Roskoski@feapc.com) or [Adam.Larsen@allegion.com](mailto:Adam.Larsen@allegion.com)

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