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 10th. 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

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**MEETINGS**

<table>
<thead>
<tr>
<th>Event Type</th>
<th>Details</th>
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| 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 |
| 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
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 sanitation 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. And 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.

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](https://www.gensler.com/research-insight/blog/what-happens-when-we-return-to-the-workplace)

*She is also a native of Richmond*
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 lockdown! 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 presssing. 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.

***************

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 accidently 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:


From Gensler Research Institute:

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!!
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

Todd Branch  
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todd@streetandbranch.com

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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**
From one of our valued annual sponsors

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

GROOVIN’
GOURMETS

FAMILY MEALS $59

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

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
cesar 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
jalapeno cornbread muffins

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

Order by phone: (804) 868-8900 or email: food@groovin’gourmets.com
Curbside Pickup or Free Delivery, Tuesdays and Fridays 12pm-4pm

groovin’gourmets.com
From our valued annual sponsors

ServiceMaster Clean

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@svmservices.net
From our valued annual sponsors

**FASTSIGNS® IS OFFERING TOUCH-FREE SERVICE**

- Call or email our stores (see below) to discuss your current or future needs with a FASTSIGNS visual communications specialist.

- Discuss solutions and communicate ideas using design proofs electronically through email.

- Upon completion, your project can be picked up in our store's lobby or delivery options are also available.

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**West End/Richmond**
10817 West Broad Street
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(804) 270-7446

**SouthSide/Richmond**
11523 Midlothian Tpk.
Richmond, VA 23235
(804) 272-7446

**Fredericksburg**
4500 Plank Road
Fredericksburg, VA 22407
(540) 548-0028

**Downtown/Richmond**
532 East Main Street
Richmond, VA 23219
(804) 644-7446
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

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Mobile: 804-624-0356  
Email: Adam.Larsen@allegion.com

Allegion Customer Care: 877-671-7011 or support@allegion.com
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.
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
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.

FM Roundtable 1st Session: Cleaning

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

Registration Link at www.ifmarva.com

| 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 or Adam.Larsen@allegion.com

Thank you to our Annual Sponsors: