



IFMATM RVA

International Facility Management Association

June 2020 Issue

THE PRESIDENT'S MESSAGE...



IFMA Richmond,

As we begin to adjust to our “new normal” there are still many concerns throughout our area on how we get back to work and re-open many businesses. In an effort to aid in that process IFMA RVA has transitioned our monthly membership meetings to a virtual platform. We had a very successful, first ever, virtual membership meeting. Lead by our current Professional Development Chair Maureen Roskoski. We had over 30 participants and 3 subject matter experts. The topic was focused around cleaning in the workplace and what steps would be necessary to sanitize our buildings as folks start to slowly reoccupy many vacant buildings. IFMA RVA will continue this practice moving forward and have different topics to cover, so stay tuned for more information on those. Also, if you have a recommendation about a topic, FM related, that you feel is important to cover please reach out to one of the board members and we will look into it.

As I write this, the current Virginia state leadership is beginning to ease restrictions on our favorite restaurants, beauty salons and beaches. IFMA RVA continues to monitor state and local guidelines. The City of Richmond was one of the few areas that petitioned the Governor to remain closed. While this is not helpful to get the city reopened, we respect the Mayor’s decision. This unfortunately will lengthen the time we will continue virtual meetings.

As I mentioned in my post last month about elections, we have worked with IFMA National and the Executive Board to arrive at the following decision. **Until we can meet in person as a group the existing board of IFMA RVA will remain in place.** As soon as we are allowed to gather in a group larger than 10 people, we will hold our monthly membership meeting face to face. At that meeting we will present the slate, vote on the slate, and induct the new officers. This is a process that has historically been done over three monthly membership meetings that we will condense into one.

Lastly, on a rather somber note, I am saddened to report that our long-standing Public Relations Chair, Bud Vye, will be stepping down this year due to a recent cancer diagnosis. Bud has elected not to have treatment and let the cancer run its course. He has been an active member for over 35 years and served on the board for at least 25 years and we are forever grateful for the contributions he has made to the IFMA RVA organization and Richmond as a whole. Please keep Bud in your thoughts and prayers during this difficult time. His resignation letter is reprinted on page 2.

-Blake

MEETINGS

June 2020 Membership Meeting

Date: June 4th, 2020

Time: 4pm-5pm

Place: Virtual Meeting

Program: The Road to Reopening

Session 2: Security & Access Control

Cost: Free

RSVP:

Next Virtual Board Meeting:

Date: Tuesday, July 7, 2020

Time: 4:30 pm

Place: Virtual Meeting

Next Membership Meeting:

Date: TBD

Time:

AROUND THE CHAPTER

2019/20 Board of Directors

OFFICERS

President

Blake Bishop - 804-822-1242
michael.b.bishop@dominionenergy.com

Vice President

Andrew Baker - 252-725-0457
andrew.baker@pauldavis.com

Secretary

Michael Calkins - 804-822-4350
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Treasurer

Rob White - 804-624-1977
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Immediate Past President

Adam Larsen - 804-624-0356
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CHAPTER ADMINISTRATORS

Adam Larsen—Administration

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Steve Weeks—Technical Support

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COMMITTEE CHAIRS

Membership

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Chris Worley
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Sponsorship

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Hospitality

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Professional Development

Maureen Roskoski, CFM, SFP
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Golf Tournament

Tim Hume, CFM
timh5427@gmail.com



This is an email sent to your Board of Directors from Bud. I have his permission to share with all of our members.

To the IFMA Board -----

Many thanks to those of you who sent me kind thoughts upon learning that I had undergone successful surgery to replace my atrial valve.

Now I feel I must share with you the rest of my current health situation, which has a great deal to do with why I am resigning from the Board after serving for 35 years ----- a routine chest x-ray administered prior to the surgery yielded a very bad surprise by indicating that I had small cell lung cancer (a very aggressive type) which turned out to be Stage 4 and inoperable. This was apparently the result of my many years of smoking, even though I had thought I might escape this fate since I had quit in 1992. Since that discovery, I've been exploring the possibilities for chemo and immuno-therapy, none of whose potential results look that promising as I close in on my 87th birthday, so at this point I'm inclined to let the cancer run it's course, with no regrets, as I have been blessed with, and enjoyed, a long and full life.

Bud

I'm sure Bud would welcome cards and letters if you desire to do so. He has been a valued member of this organization since it was less than a year old.

Bud and Dottie Vye
9801 Harmony Woods Way
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Henrico, VA 23233

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bdvye@comcast.net

Editor's Note:

Bud, we're going to miss your monthly column which always kept us up to date on any happenings around town. Please feel free to place that column in the newsletter any time you'd like in the future.

MAY MEETING REPORT

by Ashley Hawks Medlin

In May the IFMA RVA chapter hosted its first virtual meeting, an FM roundtable with the topic of Cleaning in the Workplace related to the COVID 19 pandemic. Our two questions of focus included: “Discuss the level of cleaning currently happening in your facility,” and the second, “What challenges do you anticipate upon reopening?” We were joined by our subject matter experts at ServiceMaster, ServPro, and PaulDavis who are tackling the new cleaning challenges daily with their customers. Discussions included professional cleaning versus personal accountability for cleaning, what cleaning implementations will make employees feel more comfortable in the workplace, obtaining cleaning supplies, and signage to remind employees to sanitize and socially distance. Mason Fox with Servpro gives his recap of the meeting:

“Key takeaways include the following: Order supplies now! Toilet paper, hand sanitizer, disinfectant, masks, etc. It’s better to get on a wait list than not to order at all! If contracting outside help, be sure you make them define their cleaning and disinfecting methods. Make sure you understand what they will be doing and how they will be doing it. Be sure they are using a hospital grade disinfectant and hold them accountable to CDC guidelines and to what the agreed scope of work was. Put up signs and tape off areas throughout your facility. This is an inexpensive way to SHOW visitors and workers in the building you’re doing something. Suggestions: “Face Mask’s Required Upon Entering”, “This Space Has Been Cleaned and Disinfected.” and “Keep Back 6 Feet.” Mason reminds us to call Servpro to come clean and disinfect and get your official ‘Certified Servpro Clean’ sticker and tabletop leave behind.

Chad Bishop with Service Master discussed his recap of his breakout groups as well. “During the discussion of the first question of the level of cleaning currently going on in our facilities, the consensus of the group was that the cleaning had changed over to more of a focus on disinfection of high-touch/hot-spot areas that people touch a lot. We also discussed the importance of having employees who are in the building maintaining and sanitizing their own spaces. Currently, the biggest problems people are having is getting the chemicals and wipes to perform these duties. Everyone stated that they did have plans in place to mitigate a positive case if it were to come up.

As for the second break out session, our group discussed in depth how to make sure that when opening back up the employees will feel safe and what it will take for the virus to not be ‘forgotten’. Several people were worried that since things ‘seem’ back to normal, people will drop their guards. We discussed the importance of the use of facemasks and the varying requirements of them, plus several protocols that would be put into place such as taking temperatures upon entry.”

The Zoom meeting was a great way to check in with our fellow IFMA members and hear from our facility managers about how they are currently handling the cleaning at their facilities with limited staff. As we have several businesses preparing to bring employees back into the office, it was great to hear what these professionals plan to do and bounce ideas off one another in order to best prepare for reopening. We encourage you to join us for our next virtual roundtable, on security and access control issues related to social distancing and other pandemic procedural requirements on June 4th at 4pm.

WORKING REMOTELY

Reprinted in case you missed it.

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>

MEMBERSHIP CORNER

Adam Larsen—Chapter Administration

Welcome to our newest member

Randy Campbell

University of Virginia

randy@virginia.edu

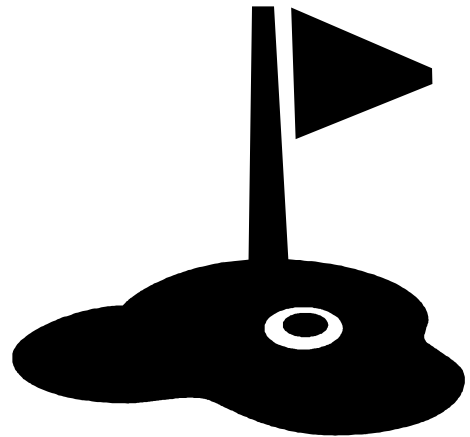
*New and renewing members listed since previous publication. Current as of the time of writing.



27th ANNUAL RICHMOND IFMA GOLF TOURNAMENT

Monday
SEPTEMBER 21, 2020
Hermitage Country Club

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SAVE THE DATE FOR SOME FUN AND
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