FROM THE OTHER SIDE OF THE TRACKS

FACILITIES MANAGEMENT & SERVICES QUARTERLY NEWSLETTER OCTOBER 2020 ISSUE 4
Hello FMS Team,

As we move further into the fall, I’m sure many of you are like me and miss the days of seeing our students, faculty, and staff filling the halls and grounds of our campus. I was touring the campus a few weeks ago on a Thursday and was shocked at the way it feels like such a ghost town – normally there would be 18,000 people wandering around! While we continue to adjust to this temporary situation, it also presents our FMS team with a great opportunity to get to all of those projects and deferred maintenance items that we’ve been wanting to get done, but just could never find the time when the campus is fully populated. We can’t waste this chance to make some real headway on our backlog and get the campus looking brand new for when everyone returns.

On a personal level, I know these are weird times indeed with the political and social climate combined with constant wildfires, power outages, and COVID-19. Thank you for continuing to press forward and embrace the FMS ethos of teamwork, resilience, and Can Do attitude! I am so thankful to be a part of such a great team.

Talk to you soon!

Hoorah!

Mike
On September 30, 2020, in honor of civil rights leader Dolores Huerta, Chico State’s FMS planted a Tupelo Tree outside of Kendall Hall. The Tupelo replaced an Incense Cedar that was recently removed. While not as tall as an Incense Cedar, the Tupelo makes up for its smaller stature with glossy green foliage that turns fiery red in the fall. Our local bees should like it too, as Tupelo trees and honey bees in the southeast make some of America’s most prized honey. Kudos to the FMS Grounds Team for being involved in such an honorable moment for Chico State! Check out a video of the tree planting during A Moment With The President.

Thanks to Mike Alonzo for the update!
In July of 2020, FMS merged with University Housing to create a unified maintenance team focused on consolidating costs and improving efficiencies on campus. This union created the need for a process allowing campus customers to submit work requests in both UH and FMS software programs. UH uses StarRez which is fundamental in managing student financials, room assignments, and work requests. StarRez is accessible from the student’s portal account and allows students to track maintenance requests and work order statuses online. WebTMA is FMS’s Computerized Maintenance Management System. Katie Sibley and the front office staff were instrumental in developing the integration between these two software programs. As the project lead, Katie worked with StarRez, WebTMA, UH, and BITS staff to develop an action plan and oversee the interface development and implementation process. Katie and Chloe Maday worked to enter all UH buildings, rooms, and entities into WebTMA. The team collaborated with UH staff to synchronize task codes, work order statuses, and other critical data points. Once all the information was created and vetted, the data elements were connected and mapped so that information could be shared to and from StarRez and WebTMA. Once the cross referencing was complete, WebTMA and StarRez programmers created a flat file which automatically pushes data between the two systems multiple times a day. In conclusion, the team’s work on this project creates ongoing benefits for both UH and FMS. Some examples include minimized software training, ability for students to track and enter requests in StarRez, electronically transferred data between systems, and reduced data entry.

You may have noticed that the campus has started transitioning from magnetic strip card readers to more secure smart card readers. The new smart cards contain a chip that is much more secure than the magstrip, however the magstrip will remain on the new cards to help with the transition. Due to the nature of FMS jobs all over campus, the department was selected to be in the first wave of new card recipients. Like new smart credit card terminals you simply touch the card to the reader until it turns green and unlocks the door. Instruction emails will be sent out soon to help assist. These readers will start to appear all over campus so please make sure you contact the Key Shop to pick up your card if you haven’t already done so.
The Boiler Chiller Plant Facilities Control Specialists replaced obsolete controls at The Wellcat Health Center this past summer. The project was originally planned to coincide with the remodel, but due to COVID-19 schedule delays, this became an independent effort that was coordinated around operations at the health center. This included scheduling around patient visits, maintaining uninterrupted HVAC service, and keeping a clean work area. This work was a Level A priority according to the EMS assessment in 2016. Thanks to the team for updating these obsolete components for this essential building on the campus!

Dan Hayden and Danny Wright

Thanks to Jason Whiteley and James Moore for the update!
DEPARTMENT UPDATE

CUSTODIAL COVID CLEANING

The Custodial Services are essential for cleaning and disinfecting the campus all year and are now on the front lines, helping to halt the spread of COVID-19. When the COVID-19 crisis hit, FMS Custodial was prepared and sprang into action. Although custodial staffing was down 20% for the safety of high-risk staff, we've maintained the expectations and guidelines set forth by the campus and the CDC. All custodians attended live COVID-19 training, performed by EHS, on PPE and proper disinfecting practices. We've also increased sanitation of high-touch areas such as door handles/push plates, handrails, elevator buttons, and drinking fountains. Made up of volunteers, the Custodial COVID-19 Cleaning Team was created, responding daily (and nightly) to either COVID-19 suspect or COVID-19 positive cases on campus. Custodial will continue to be at the forefront of cleaning, disinfecting, and preparing for everyone's return to campus.

Thank you to our Custodial Team for all your hard work and dedication! Hoorah!

Thanks to Durbin Sayers, Tammy Bassi, and Dennis Price for the update!
Thank you to the following FMS employees for their hard work and dedication:

**EMPLOYEES OF THE MONTH**

**SEPTEMBER 2020**

Darrell Anderson
*Locksmith*

**OCTOBER 2020**

Chloe Maday
*Events Coordinator*

**FMS ADVANCEMENTS**

Brian Wunsch
*Groundworker to Gardening Specialist*

Ron Yates
*Custodian to Zero Waste Laborer*
Brian Wunsch

If you could live anywhere in the world, where would it be?
*New Zealand, Al makes it sound pretty nice!*

What song would you sing at Karaoke night?
*Shania Twain’s greatest hits*

If you could only eat one meal for the rest of your life, what would it be?
*Tacos al Pastor*

If you could go back in time, what decade would you travel to?
*The early 1840’s, to see what California was like before the gold rush.*

Is there anything you wish would come back in fashion?
*Socializing!*

What was your first job?
*I kept the shop clean and was a parts runner for my uncle’s auto shop, Wunsch’s Garage, in Willows.*

Ron Yates

ZERO WASTE LABORER

If you could live anywhere in the world, where would it be?
*Trinidad, California. It’s a beautiful area right on the ocean and the climate is nice.*

What song would you sing at Karaoke night?
*I’ve always liked “Hotel California” by the Eagles. I can kind of pull that one off.*

If you could only eat one meal for the rest of your life, what would it be?
*Barbecued rib eye steak with grilled zucchini and homemade garlic bread.*

If you could go back in time, what decade would you travel to?
*I would love to see the 70s from an adult perspective.*

Is there anything you wish would come back in fashion?
*Genuine honesty.*

What was your first job?
*When I was 13 I worked at a small startup company called Precious Moments/Jonathan and David company in Grand Rapids, Michigan working to produce and assemble their products as well as packaging, shipping, and receiving.*

Katie Sibley

WORK CONTROL BUSINESS COORDINATOR

If you could live anywhere in the world, where would it be?
*Tuscany, Italy*

What song would you sing at Karaoke night?
*I don’t sing Karaoke. No one wants to hear that!*

If you could only eat one meal for the rest of your life, what would it be?
*Pizza! Hands down.*

If you could go back in time, what decade would you travel to?
*The 70s*

Is there anything you wish would come back in fashion?
*Early 90s dELiA*s catalogs*

What was your first job?
*Barista at a coffee shop.*
CAMPUS TRIVIA

1. How many people are employed at FMS?
   a) 50  b) 250  c) 176

2. How many books are in the Meriam Library?
   a) 953,632  b) 162,975  c) 5,501

3. How many pounds of bacon are purchased for the FMS staff breakfast?
   a) 10 lbs.  b) 3 lbs.  c) 40 lbs.

4. How many trees are on campus?
   a) 5,000  b) 700  c) 2,700

5. What is the largest major at Chico State?
   a) Business Admin  b) Fine Arts  c) Liberal Studies

6. What is the average age of a Chico State student?
   a) 18 years  b) 22 years  c) 25 years

7. Butte Hall is the oldest building on campus.
   True or False

8. The University name was changed to California State University, Chico in 1972.
   True or False

9. How many acres is the University Farm?
   a) 20 acres  b) 800 acres  c) 2,000

10. Staff members receive 14 paid holidays.
    True or False
**PUMPKIN SPICE SUGAR COOKIES**

1 tsp. of baking powder
1 tbsp. of pumpkin pie spice
1 c. sugar mixed w/1 tsp. of cinnamon
1/2 c. butter
1/2 c. pumpkin
2 large eggs
2 tbsp. milk
2 c. sugar
3 c. flour
1 tsp. vanilla
1/2 tsp. of salt

In the mixing bowl of a stand mixer, place the butter, pumpkin, sugar, eggs, vanilla, and milk and blend until smooth and creamy. In a separate bowl, mix the flour, pumpkin pie spice, baking powder, and salt, until well blended. Add the flour mixture to the mixing bowl, and mix on low until the ingredients are blended. Scrape down the sides of the bowl, and mix again.

Line 2 cookie sheets with parchment paper, and drop the cookies by the tablespoonful onto the parchment paper about 2 inches apart. Sprinkle the tops with the cinnamon-sugar mixture.

Bake the cookies at 375 for 10-12 minutes, or until cookies are golden brown. Remove cookies from oven to a wire rack to cool. Serve and enjoy! - Katie

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**STUFFED FLANK (LOW-CARB) STEAK**

Preheat oven 375 °F
Lay some baking paper or cling wrap on your kitchen bench and place the flank steak on it. Cover with another sheet and pound the meat until it is thin enough to roll easily, about 1 cm/ 1/2 oz.
Chop the baby spinach (finely) and peppers. Arrange the flank steak flat and season well with salt and pepper.
Top with the spinach, peppers, and crumbled feta, leaving a couple of cm on the long edges.
Starting on one long edge, roll tightly until fully enclosed. Use butcher’s string to tie tightly.
Heat a little bit of ghee in a frying pan and sear the roast on all sides. Place in a roasting dish and bake for 20 minutes. Rest before serving.

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**USC DIP**

Developed by Mike Cotton, my father-in-law and avid USC fan, while supporting his team on Saturdays. Named by my kids, since it's on the table whenever USC football is on the TV. - Jon

1 can Dennison’s Original Carne Chili
1/4 of a Velveeta block

Microwave for 2.5min (or until the “cheese” is melted) stir & serve with Fritos
THANK YOU TO ALL THOSE WHO CONTRIBUTED TO THE OCTOBER QUARTERLY FMS NEWSLETTER

CREATED BY: AMANDA DUBNER & ANNALISSE DE VROOME

EMPLOYEE MILESTONE ANNIVERSARIES
Oct. - Dec. 2020

Shawn Wright, Custodian, 20 years on 11/6/20
David Meichtry, Custodian, 20 years on 11/27/20
Robert ‘Nick’ Martin, AC/Ref. Mechanic, 15 years on 10/17/20
Travis Bristol, Supervising Locksmith, 15 years on 11/1/20
Fidelina Valencia Mendoza, Custodian, 10 years on 11/8/20
Dennis Price, Supervisor of Custodial Services, 10 years on 11/8/20
Manuela Hernandez, Custodian, 10 years on 11/17/20
Kou Yang, Custodian, 5 years on 11/3/20
Long Thao, Custodian, 1 year on 10/14/20
Edith Ortega, Custodian, 1 year on 10/21/20
Jon Simmons, Manager of Building Maintenance, 1 year on 12/9/20
Joe Turri, Operating Engineer, 1 year on 12/16/20

*recognition at 1 year and in increments of 5 years