Hello FMS Team!

I can’t tell you all how much I miss seeing everyone. I truly can’t wait until we are all together again. As we move through the dog days of summer I want to let you know how much I appreciate your hard work and perseverance during these strange times. I want to send a special shout out to the housing maintenance personnel that have joined the FMS Team. I haven’t been able to meet all of you yet, but I have been extremely impressed with the passion and commitment of those I have had the pleasure of talking to so far. You’ll find FMS to be an awesome group of motivated individuals with a laser focus on mission accomplishment and student success. We are like a large extended family, and while not perfect, we are there for each other and always focused on the betterment of Chico State and our community. This is a tremendous step for our University in providing consistency and synergy campuswide, and I can’t wait to see where we go from here.

That’s all for now team, so once again, thank you for all that you do to make Chico State awesome. We have only 22 working days left until some faculty and students return to campus so there’s plenty of work to be done to get ready!

Talk to you soon.

Hoorah!

Mike
MLIB 010 is in the Meriam Library basement and is occupied by Creative Media and Technology. They design and print many of the graphics requested by various campus departments. The space was really outdated in terms of how technology has changed the way they work. FMS Design and Construction transformed the area into a modern work space. The opening between their front and back work rooms was enlarged, allowing for a decorative translucent panel to be installed between them. The refresh included new lighting, fresh paint, ceiling tiles, and vinyl plank flooring in a unique and colorful pattern. One full wall, which is used for display of their designs, benefited from floor to ceiling 3-form felt panels which offer acoustic properties as well as tackable surface. Overall the aesthetics of the space were greatly improved.

In March 2020, AS Recycling ceased collection of recyclable materials due to COVID-19 isolation requirements. With evolving budgetary restrictions, hard decisions have been and are being made in all corners of the Chico State Campus. In June 2020, the Associated Students (AS) made the decision to eliminate the AS Recycling program, moving the responsibility of recycling collection to FMS. While actually collecting recycling is a critical logistical function, it is not the only piece of a successful zero waste program. Several folks in FMS are working to develop a full Zero Waste program including a comprehensive education and awareness campaign, upgrades to bins and signage, and the logistics of collection. We do not yet have a complete picture of what it means for FMS to take over the services AS Recycling provided for our campus, but we expect this transition to result in a great deal of improvements to our campus zero waste efforts.

Thanks to Cheri Chastain for the update!
FMS is rapidly preparing for our return to campus! The Carpenters have made sanitation stations, the Facility Workers and Carpenters are making and installing the Plexiglas barriers, and way-finding signs will soon be installed. The Electricians are disconnecting hand dryers in bathrooms, and the BCP is changing out filters. In addition, the Custodians have maintained the expectations and guidelines set forth by campus and the CDC. Trainings were held on PPE, proper disinfecting practices, and there has been an increase in the disinfecting of high touch areas such as door handles/push plates, handrails, elevator buttons, and drinking fountains. Custodians will continue to be at the forefront of cleaning, disinfecting, and preparing for everyone’s return to campus.

Matt Gray, Josh Gray, Matt Douglas, & Curtis Maas

Central Supply

FUN FACTS:

CENTRAL SUPPLY ORDER STATS:

- Just under 100 sheets of Plexiglas to make barriers in labs and offices
- 200+ pre-made barriers
- 12 55-gallon drums of cleanser
- Hundreds of face shields
- Over 2,000 bags of sanitizing wipes
- Hundreds of MERV 13 filters
- Currently working to get 1,577 hand sanitizer dispensers
- Drastically increased inventory of hand soap and paper towels
FACE COVERING 101

WHICH SIDE IS UP?
- The end that has the more prominent point is up and covers the nose.

WHICH SIDE FACES OUT?
- The side with smooth stitching faces out and the side with rough stitching faces in.

HOW TO CLEAN

WASHING MACHINE:
Throw in the washing machine with your regular laundry. Use regular laundry detergent and warm or hot water depending on the material of the mask and load.

BY HAND:
Check cdc.gov to learn how to prepare a cleaning solution and allow face covering to soak for several minutes. Rinse thoroughly.

HOW TO DRY

DRYER:
Tumble on the highest heat setting till completely dry.

AIR DRY:
Lay flat in direct sunlight, if possible, till completely dry.

CLOTH FACE COVERINGS SHOULD BE WASHED AFTER EVERY USE.

Looking for a way to stay busy and cool this summer? We’ve got you covered. Check out these local spots for some Chico summer fun!

HIKE THE BLOODY PIN TRAIL

Where: South Side of Upper Bidwell Park

If you are feeling adventurous and have a couple of hours to explore, head up Hwy 32 and park on the left at the start of Guardian & 10 Mile House. At the first junction take a left onto Guardian and hike for 4 mi to Bloody Pin. The trail will descend to your right with a number of quick switchbacks. The trail is a short but exciting 0.7 mi before it reaches Annie Bidwell closer to Big Chico Creek. At this intersection venture right to continue on to 10 Mile House and eventually back to where you began or take Bloody Pin back, this time experiencing the uphill route. Either way bring plenty of water and allow yourself at least 3 hrs of daylight.

FEATHER RIVER ROPE SWING

Where: Hwy 70 North 45 min towards Big Bar

One of Northern CA’s best kept secrets, this place is kid and dog friendly (warning: the sand can get quite hot)!

Although still known as The Rope Swing, the swing and tree it’s self are no more. But there’s plenty of fun still to be had at this special spot.

Directions:
- After Pulga Rd. (left) cross bridge so that the Feather River is on your left
- Continue 1 mile past bridge and park at the large cement lot on the left
- Follow dirt road on foot down to the water
CUSTODIAN
Shawn Wright
What's your favorite part of the job?
I like working at the university. I value relationships with students and staff. One of my favorite sayings is "work means family". I try hard every day to be the best teammate I can be and more so to be the best father I can be.
How do you spend your free time?
Some of my interests are NFL football (die hard Dallas Cowboys fan) and sprint car racing. I'm also an accomplished artist.
If they made a movie of your life, which actor/actress would you want to play you?
If I had a certain actor play my life's role, it would be a tough mental actor. So probably Clayne Crawford or Mel Gibson.
What's something people don’t know about you?
I work hard as heck, go hard or go home. I do this all for my team at work and my best friend in the whole wide world, my lil guy and son Elisha. I fight for him everyday, he's my passion. That's why I am built the way I am. Also, Bill Parcells and Bill Billecheck have some of my artwork and the late NASCAR legend Dale Earnhardt's family has a couple of my illustrations as well. I also have a sit down dinner with former producer of MC Hammer, Felton Pilate, who is lead singer of Con Funk Shun.

LOCKSMITH
Ron Knecht
What's your favorite part of the job?
The people. Always the people.
How do you spend your free time?
I like spending time with my family & dog Button. I enjoy gardening, woodworking, music & art as well. And of course, going to LA Rams games on Sundays!
If they made a movie of your life, which actor/actress would you want to play you?
Spencer Tracy
What’s something people don’t know about you?
I passed the California state exam for Real Estate a few moons ago.
4 tomatoes - chopped and drained
1 c. white or sweet onion - chopped
1/2 c. cilantro - chopped
2 jalapeño peppers - seeded & chopped
1 tbsp. fresh squeezed lime juice
1 clove garlic
Kosher salt and pepper to taste
2 sticks celery chopped
1 lb. cooked shrimp
1 avocado - cubbed

mix all ingredients in a large bowl
serve at room temperature or chilled
best if made at least 1 hr before serving

This is an excellent summertime recipe that won't heat up the house by cooking.
But there are some things that can change this recipe.
First, a razor-sharp chef's knife is needed. No ingredients should be blended or crushed! All chopped.
Second, fresh is always best! And out of a garden if you can manage it. As for the tomatoes - early in the year I'll take any that are ripe, but after 79 days I'm looking for an heirloom. I like a Brandywine or Black Krim (I've scored them from Plumb Bob at times).
Third, the peppers. Jalapenos have wonderful flavor, but they can be too hot or not hot enough? I use 2 jalapeños & 2 serranos (4 total).
And last, if you don't like something change it or omit it. It was Mark Cooper's idea to add the shrimp and avocado and I think he's genius for it. I love garlic! I put 4 cloves in. Mark doesn't like it. Probably omits.

Have fun!

Nick M.
WHITE CHICKEN CHILI

3 boneless chicken breasts - cubed
2 tbsp. garlic - minced
1-1/2 c. yellow onion - chopped
3 tbsp. butter or margarine
7 oz. can green chilies - diced
1 11 oz can cream of chicken soup
3 15 oz can white beans w/liquid (S&W brand)
3/4 c. chicken broth
1 tsp. salt
1-1/2 tsp. ground cumin
1 tsp. chili powder
1-1/2 tsp ground oregano

optional toppings & additions:
grated jack cheese
chopped fresh cilantro
sliced green onion (scallion)
chopped tomatoes
sour cream
flour tortillas

Saute chicken, garlic, and onions in butter or margarine in a pot, stirring until chicken is no longer pink.
For slow cooker: Add seasonings, green chilies, broth, soup, and beans to pot. Heat through until warm. Transfer to slow cooker and cook on low for 4-6 hrs.
For stove top: Add seasonings, green chilies, broth, and soup (no beans) to pot and simmer for an hour or so, stirring frequently. Add the beans and cook for an additional 30 min. or until heated through.

Served with toppings and warm flour tortillas.

A friend (Ginny Hanson) brought this dish to a potluck and it was so good I asked for the recipe. Of course I added a few ingredients to make it my own. It has been a favorite of mine ever since, especially on a cold, winter day. I prefer the slow cooker recipe and lots of toppings.

Karen G.
THANK YOU TO ALL THOSE WHO CONTRIBUTED TO THE JULY QUARTERLY FMS NEWSLETTER

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