



Just the Fac's

Fall 2018

Edition No. 4

Just the Fac's is the Facilities Services' quarterly newsletter which highlights current projects, accomplishments and staff. It is produced in collaboration with employees, management and the human resources office as a method to convey information across departments and campus. Our employees are the foundation to our success and we are proud to present a snapshot of their work.

Holiday Turkey Safety

Contributed by Darlene Necaster

The Centers for Disease Control and Prevention has published good information on how to prevent poultry-associated food-borne disease outbreaks. Please follow their four food safety tips to help you safely prepare your next holiday turkey meal.



1. Safely Thaw Your Turkey

Thaw turkeys in the refrigerator, in a sink of cold water that is changed every 30 minutes, or in the microwave. Never thaw your turkey by leaving it out on the counter. A frozen turkey is safe indefinitely, but a thawing turkey must defrost at a safe temperature. When the turkey is left out at room temperature for more than two hours, its temperature becomes unsafe as it moves into the danger zone between 40°F and 140°F, where bacteria can grow rapidly.

2. Safely Handle Your Turkey

Raw poultry can contaminate anything it touches with harmful bacteria. Be sure to separate and clean the contaminated area to prevent the spread of bacteria to your food and family.

3. Safely Stuff Your Turkey

Cooking stuffing in a casserole dish makes it easy to make sure it is thoroughly cooked. If you put stuffing in the turkey, do so **just before** cooking. Use a food thermometer to make sure the stuffing's center reaches 165°F. Bacteria can survive in stuffing that has not reached 165°F and may then cause food poisoning. Wait for 20 minutes after removing the bird from the oven before removing the stuffing from the turkey's cavity; this allows it to cook a little more.

4. Safely Cook Your Turkey

Set the oven temperature to at least 325°F. Place the completely thawed turkey with the breast side up in a roasting pan that is 2 to 2-1/2 inches deep. Cooking times will vary depending on the weight of the turkey. To make sure the turkey has reached a safe internal temperature of 165°F, check by inserting a food thermometer into the center of the stuffing and the thickest portions of the breast, thigh, and wing joint. Let the turkey stand 20 minutes before removing all stuffing from the cavity and carving the meat.

To learn more about these safety items for cooking turkey or poultry, you can see their full article at www.cdc.gov/features/turkeytime/index.html



Got a GOOD IDEA?

Got a suggestion to improve efficiencies in Facilities?

Well, what are you waiting for... go to:

go.geneseo.edu/suggestions



Custodial Road Trip

Over the summer, folks from both the residential and academic custodial groups took a road trip to the CORR Distributors, Inc. to have a tour of their facilities and to get hands on demonstrations of different types of cleaning equipment.

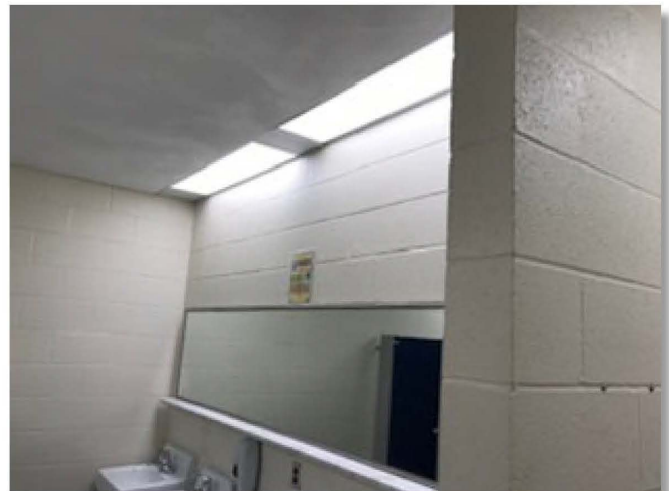
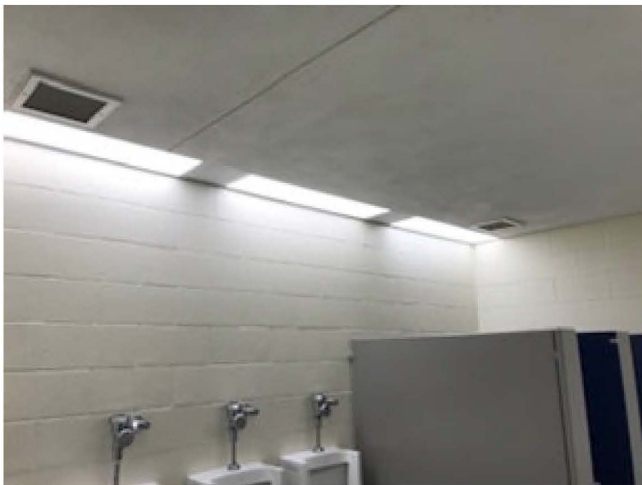
Contributed by
Ava Pascalar



I've Seen the Light!

Contributed by Shane Cowdrick

Have you seen the lights? Well, over the summer both **Paul Straton** and **Chad Foster** replaced the first floor bathroom lights in the Merritt Athletic Center. They also upgraded the emergency lights in the hallways too!!



Update from the Planning & Construction Office



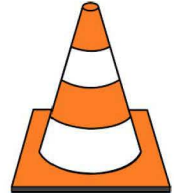
Contributed by Dave Norton

We are getting close to wrapping up the following projects:

- Canopy Replacement at Genesee Hall
- Onondaga Hall Health Clinic
- Sturges Quad Infrastructure Project
- Schrader Hall Athletic Video Room
- Lauderdale Elevator Replacement
- Clark A & Schrader Roof Replacements

Come see all of our new projects listed on our website:

go.geneseo.edu/planning



What the Possum said as he was leaving
Schrader Hall one night..

Photo by: Jacob McMurtry



Hey, there's still time to get your mugshot
on the Facilities Website.

Go and submit one at:

go.geneseo.edu/myphoto



What's New in the Carpentry Shop

Contributed by Kris Andersen



Over the summer the carpentry shop received a new tool, a Felder K700S sliding table saw! The table saw has an outtrigger for processing large, heavy or bulky work pieces to achieve precision cuts. **Kris Andersen** explains how he no longer needs to have two people to hold 4x8 plywood sheets as they are being cut, he can now safely cut them by himself. The outtriggers supports the large sheets and the machine makes nice smooth cuts with it's precision guiding system. Kris also explained how easy it is to setup for adjusting to all types of lumber.

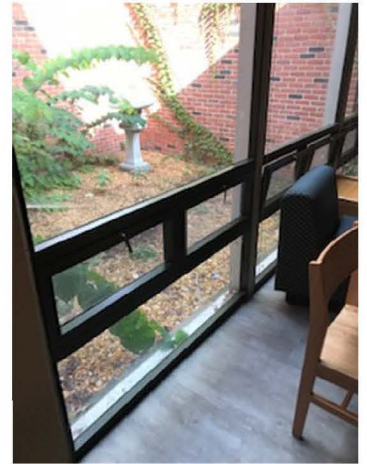


RENEWING WINDOWS

Contributed by Shane Cowdrick



Over the summer, **Lynn Powers** repainted old windows in Steuben Hall to make them look new. What an improvement !!



Halloween Spirits In Facilities

Contributed by Joann Gardner & Ava Pascalar

For Halloween, Custodial had a dish-to-pass luncheon and a team building event where they had fun doing a "Build-A-SCARECROW" contest.



Back row: Mike Creamer, Marie Maggio, Matias Gonzales, Abby Cox, Jasmaine Werth & Sarah Field.

Front row: Ava Pascalar, Kadence Inlow & Brandy Eddy



Ava Pascalar & Dave Norton



IMPROVING SAFETY

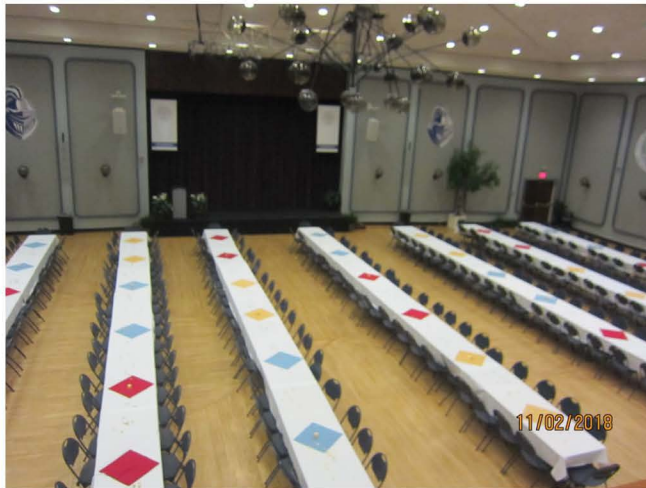
Contributed by Jim Elly

The fire alarm system in Schrader Hall and Lauderdale Health Center have been upgraded to the Simplex 4100ES addressable fire alarm panels. The new “addressable” system would allow the head end system, located at University Police, to identify specifically what smoke detector or pull station in the building went off into alarm. This would make a quicker response time to the particular area of the building that may be in trouble or on fire.



WE GOT A HIGH-FIVE !!

Contributed by Shane Abbott



The 1st Shift Academic Custodial had received kudos for their fine work on the set up for the North East Affiliate National Association of College & University Residence Halls (NEACURH) event that happened from November 2nd to the 4th.

GOOD JOB FOLKS!

A MESSAGE FROM GEORGE STOOKS

Since our last edition of the newsletter, so much has happened. Thank you to all the staff in Facilities and Planning, for a productive summer and by all accounts, one of the smoothest starts to the fall semester in memory. I share the compliments from several sector of the campus for your efforts.

We are screaming through the fall semester in what seems like blur. While many of you are going about your day-to-day routines, others are buttoning up projects outdoors before the weather turns. The largest project Geneseo has in the works is a full renovation of Sturges and Fraser Halls. This project is moving through the schematic design phase, which will be completed in January 2019. As of this writing we are projecting the start of construction in 2020, we are early in the process of design and it is difficult to predict schedules more precisely than that.

The start of the holiday season will be upon us shortly, enjoy your holidays with family and friends and stay safe out there.

NEW EMPLOYEES!!

Eric Schirmer, Cleaner
 JayLynn Wuyckhuyse, Cleaner
 Nathan Pollock, Cleaner
 Sara Finn, Cleaner
 Emily Perkins, Cleaner
 Daniel Teall, Cleaner
 Alisha Huffman, Cleaner
 Diane Suriani, Cleaner

NEW PROMOTIONS!!

Esmeralda Santiago, promotion to Plant Utilities Assistant
 Tim Rice, promotion to Maintenance Assistant
 Edward Neal, promotion to Janitor
 Brian O'Hearn, promotion to Janitor
 Christopher Allwood, promotion to Laborer
 Bradley Kujawski, promotion to Laborer
 John Burton, promotion to Plant Utilities Helper
 Shirley Rawleigh, promotion to Senior Grounds Worker
 Troy Hatfield, promotion to Maintenance Helper

RECENT RETIREES!!

Jerry Turybury, Grounds
 Pam Gilg, Cleaner
 Richard Travis, Cleaner



FACILITIES FUN

ACROSS

- 4 Residence hall constructed in 2004
 5 Maple leaves often turn this color
 8 The hardest worker in Facilities
 10 Campus building named after a native american
 12 Our customers
 13 Another name for autumn
 14 Coffee shop in the Union
 15 I was the College President in 1958
 16 Newest renovated academic building on campus
 17 The oldest building on campus

DOWN

- 1 The 13th College President
 2 The Suess Tree is this type of tree
 3 The oldest dining hall on campus (two words)
 6 Number of outdoor tennis courts on campus
 7 First name of our campus mascot
 9 The largest residence hall on campus
 11 End of the work week cry
 14 Integrated _____ Center