President’s Corner

We’re already headed in to a strong second half of our chapter year.

In January, John Rollins with The Westin Hotel at Towne Center in Virginia Beach provided us with a very impressive tour of the facility. Did you know that there are only 4-weeks out of the year that is considered down time for them? Currently, they are renovating the restaurant and bar area.

Scott Mahone with the City of Norfolk spoke to our group about evacuating, how to respond and, available shelters in the area during a disaster. He focused on reducing the risk of total loss and operational devastation. Do you or your business have a plan in place?

Cont’d on page 3

Please support our sponsors as they support you

What’s inside:

President’s Corner ........................................1

December 2011

Holiday Social at Lawson Hall .............2

Foodbank .................................................4

Disaster Preparedness .........................5

AMERIGROUP-Keeping it Green........7
December 2011
Holiday Social at Lawson Hall

The Hampton Roads Chapter of IFMA celebrated the 2011 holidays with family and friends at Lawson Hall in Virginia Beach. Once again, Al Veeck, IFMA’s Administrator, found a wonderfully unique venue for the function. Lawson Hall is a hidden, local gem. Everyone in attendance was charmed by the historic home and wondered how they were never aware of its existence.

Lawson Hall sits on the last untouched 7.5 wooded acres of land granted by King James in 1607. Colonel Anthony Lawson commissioned the building of the Hall in 1688. In early Virginia history, Lawson Hall served as a mainstay of hospitality. Generations of the Lawson family lived at The Hall until Surgeon General Thomas Lawson died there in 1861.

Throughout the course of the Civil War, Lawson Hall functioned as an officer’s quarters for both armies. After the close of the war, Lawson Hall served as a school for the Freedmen’s Bureau. At some point in the late 19th century, it is believed that Lawson Hall functioned as a hospital to handle a tuberculosis outbreak.

In 1914, after years of multi-purpose use, C. M. Hodgman rebuilt Lawson Hall for his family after Spanish moss on the roof caught fire. His daughter Cornelia and her husband Henning Fernstrom were the next generation to live at Lawson Hall. Upon her passing, Cornelia willed the property to her nephew Charles Hodgman. In 1989 he passed the property to his daughter Flossie Hodgman Tugwell and her husband Bob. After four generations, the Hodgman family sold Lawson Hall in 2005. In 2009, Skylar Gallagher and Margaret Wilcox started an event business at Lawson Hall hosting weddings, parties, etc. At the time of our social, the property had just sold again.
President’s Corner Cont’d

We are proud to announce an addition to our board. Germaine Gauvin has graciously volunteered as our Sponsorship Chair. She will be reaching out to all vendor members for annual sponsorships in addition to future activities.

We have a new service for members. You will now be able to pay for your meetings with a credit card. We will initiate this service with our March meeting at Amerigroup.

Please mark your calendars for our IFMA/ASHRAE Golf Outing on May 17th! This event which draws some 25 teams supports our community project – E4Kids – to upgrade energy systems in not-for-profit organization facilities who deal with children. Registration sheets for the tournament are available. Email ifmahr@aol.com and request a form.

Sincerely,
Nancy J. Mitchell-Veeck
President, IFMA Hampton Roads

December 2011 Holiday Social at Lawson Hall Cont’d

Gary Gompers and Ben Sutherland enjoy the evening

Vice President of IFMAHR Gardner and Rebecca Winstead

Paul Gram and Nancy Mitchell-Veeck work the annual gift giveaway
Foodbank

The IFMA Chapter of Hampton Roads has made annual donations to the Foodbank of Southeastern Virginia for over 10 years. The Foodbank of Southeastern Virginia was founded in 1981 as a clearinghouse for food for the hungry. Since its inception, the Foodbank has distributed more than 221 million pounds of food directly and through partner agencies within the community. The $500 that IFMA donated to The Foodbank in 2011 represents 1,500 meals for the less fortunate in our community.

IFMA fund-raisers like the Spring Golf Tournament and the Fall Pig & Oyster Roast help fund our Outreach programs. In the past five years, IFMA donations have touched The Foodbank, St. Mary’s Home for Infants and Children, 4Kids, and Habitat for Humanity. Thank you to our members and sponsors for their support of our chapter and its Outreach Programs!!

Annual IFMAHR/ASHRAE Pig & Oyster Roast - One Great Event!
**DISASTER PREPAREDNESS**

Our speaker for the February meeting was Scott Mahone from the Norfolk Office of Emergency Management. Scott shared with us the importance of an Emergency Response and a Business Continuity plan as well as sharing some of the details of the City of Norfolk’s emergency plans.

If you are interested in the Emergency Plans of other Hampton Roads cities, below is contact information for their Emergency Managers:

Chesapeake, **Edmund (Ed) Elliott**, Fire Chief, 757-382-6297
304 Albemarle Dr., Chesapeake, VA 23322

Hampton, **Sara Ruch**, emoffice@hampton.gov, 757-727-1208
1300 Thomas St., Hampton, VA 23669

Newport News, **Kenneth L. Jones**, 757-269-2900
513 Oyster Point Rd., Newport News, VA 23602

Portsmouth, **Don Horton**, Fire Chief, 757-393-8765
309 County St. Suite 100, Portsmouth, VA 23704

Suffolk, **James T. Judkins**, Captain, Fire Dept., 757-514-4536
300 Kings Fork Rd., Suffolk, VA 23434

Virginia Beach, **Steve Cover**, Fire Chief, 757-385-4228
2408 Courthouse Dr, Municipal Center, Virginia Beach, VA 23456

Williamsburg, **William P. “Pat” Dent**, Fire Chief, 757-220-6225
444 N. Boundary St., Williamsburg, VA 23185

York County, **Stephen P. Kopczynski**, Fire Chief, 757-890-3600
PO Box 532, Yorktown, VA 23690

*Cont’d on Page 6*

---

**IFMAHR Meeting Schedule cont’d**

<table>
<thead>
<tr>
<th>Board Meeting Date</th>
<th>Chapter Meeting Date</th>
<th>Chapter Meeting Activity / Seminar</th>
</tr>
</thead>
<tbody>
<tr>
<td>April 10, 2012</td>
<td>April 17, 2012</td>
<td>Green Practices Anyone Can Do*</td>
</tr>
<tr>
<td>May 8, 2012</td>
<td>May 17, 2012</td>
<td>IFMAHR / ASHRAE Golf Outing; Sleepy Hole</td>
</tr>
<tr>
<td>June 12, 2012</td>
<td>June 19, 2012</td>
<td>Power Management to Save Money* Annual Meeting &amp; Election</td>
</tr>
<tr>
<td>July 17, 2012</td>
<td></td>
<td>Annual Board &amp; Planning Meeting</td>
</tr>
</tbody>
</table>

*Seminar. Will be held at the Chesapeake Conference Center*
Another helpful resource for disaster preparedness is the http://www.ready.gov/business website. In addition to the information below, it includes pdf templates to aid in creation of your own Emergency Response and Business Continuity plans.

**Preparedness Planning for Your Business**

Businesses can do much to prepare for the impact of the many hazards they face in today’s world including natural hazards like floods, hurricanes, tornadoes, earthquakes and widespread serious illness such as the H1N1 flu virus pandemic. Human-caused hazards include accidents, acts of violence by people and acts of terrorism. Examples of technology-related hazards are the failure or malfunction of systems, equipment or software. Ready Business will assist businesses in developing a preparedness program by providing tools to create a plan that addresses the impact of many hazards. This website and its tools utilize an “all hazards approach” and follows the program elements within National Fire Protection Association 1600, Standard on Disaster/Emergency Management and Business Continuity Programs. NFPA 1600 is an American National Standard and has been adopted by the U.S. Department of Homeland Security.

The five steps in developing a preparedness program are:

- **Program Management**
  - Organize, develop and administer your preparedness program
  - Identify regulations that establish minimum requirements for your program
- **Planning**
  - Gather information about hazards and assess risks
  - Conduct a business impact analysis (BIA)
  - Examine ways to prevent hazards and reduce risks
- **Implementation**
  - Write a preparedness plan addressing:
    - Resource management
    - Emergency response
    - Crisis communications
    - Business continuity
    - Information technology
    - Employee assistance
    - Incident management
    - Training
    - Testing and Exercises
    - Test and evaluate your plan
    - Define different types of exercises
    - Learn how to conduct exercises
    - Use exercise results to evaluate the effectiveness of the plan
    - Program Improvement
    - Identify when the preparedness program needs to be reviewed
    - Discover methods to evaluate the preparedness program
    - Utilize the review to make necessary changes and plan improvements
In today’s business world, facility management teams are always looking for new ways to reduce their impact on the planet. Amerigroup recently implemented a new program to remove their organic food waste from the solid waste stream. They have contracted with a vendor to take their food waste and compost it. Food waste is collected in 13 gallon trash cans with biodegradable/compostable liners in the food prep area. These cans are then emptied into 48 gallon trash bins with biodegradable/compostable liners. When the bins are full, the vendor empties and transports the waste for composting.

Organic materials—comprised of yard trimmings, food scraps, wood waste, paper and paperboard products—are the largest component of our trash and make up over two-thirds of the solid waste stream. According to the US Environmental Protection Agency, “Reducing, reusing, recycling, and rebuying—the four “Rs”—is key to diverting organic materials from landfills or incinerators and protecting human health and our land, air, and water. Waste reduction and recycling prevents greenhouse gas (GHG) emissions, reduces pollutants, saves energy, conserves resources, and reduces the need for new disposal facilities…Yard trimmings and food residuals by themselves constitute 24 percent of the U.S. municipal solid waste stream…Composting offers the obvious benefits of resource efficiency and creating a useful product.”

As a nation, we have made remarkable strides towards recycling these materials, primarily through the development of effective composting technologies. Whereas in 1990 recovery via composting only diverted 2% of the total solid waste stream, we now recover 20% through composting, including 62% of all yard trimmings (USEPA, 2006a). Thanks to Amerigroup for their new food waste procedures which contribute to a greener planet!

COMPOSTING FACTS RESOURCE: USCC Position Statement: Keeping organics out of landfills