

## Facilities News Edition

“The Pulse of the County”

### What’s New in Facilities

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Michael Garland

Facilities, is rebranding, our look & concepts.

We are the “Pulse of the County”.

#### Who is our HR-Generalist? Ms. Sonya Harold

Sonya is a native of Tyler, TX and has been residing in the Dallas, TX area since 2006. Sonya is a 2011 graduate of Amberton University (Master of Science Human Relations & Business with a concentration in Human Resources Management) and a 2001 graduate of Stephen F. Austin State University (Bachelor of Social Work). Sonya has 6 years of Social Work experience, 7 years of Healthcare Administration experience and 2 years of Human Resources. Sonya enjoys spending time with family, friends, church, traveling, football, concerts, comedy shows and event planning. Sonya is active in the church choir and women’s ministry at Concord Church and has been a member since 2009. Sonya’s passion is to help others succeed and achieve personal and professional goals.



#### Special points of interest:

- [Oct-2016-3% raises](#)
- [Trade Reimbursement](#)
- [Facilities Website](#)
- [16 Vacancies Filled](#)

The pessimist complains about the wind; the optimist expects it to change; the realist adjusts the sails.

**William Arthur Ward**

## 1<sup>st</sup> NTTA TRAINING-BE IN THE KNOW!



*"Responsibility belongs to everyone".*

Ask your team members about their training. John Carter, Ramiro Hinojosa, Pete Rivera, Guy Faulkner, Johnny Austin, Rickey Johnson, Kevin Pitner, Saul Carrilo & Don Henjum.

## Q I Competition



### 1st. Place; Bobby Jenkins-\$100.00 Gift Card

Bobby repairs kitchen stainless steel food carts.

Typically it takes 2 men and a forklift to lift. The food cart would be raise high up, while the other man would work underneath, which is unsafe to do repair, such as welding the frame and replacing wheels and etc.

Bobby's idea & concept, which is currently in service, has reduced the repair of the food cart down to a 1 man operation. Bobby has built a hydraulic cart lifter which tilts the 350 lb food cart, ninety degrees to which he is able to access to make repairs underneath the cart. The cost to build it was about \$250.00.

With the fork lift, the old way, it would take 2 hours to repair with 2 men the food cart. Now with Bobby's hand built hydraulic cart lifter, it takes 1 hour and 30 minutes for repairs, saving 30 minutes, per cart. Equal \$11.00 per thirty minutes, \$22.00 per hour times (6) carts per day, equal \$66.00 per day. \$660.00 per pay period; times 26 pay period year \$17,160 per year in labor. Not included is the savings of labor for helper.

### 2nd Place, Centeno, Michael-\$50.00 Gift Card

Michael Centeno has fabricated a plumbing tool to unclog the shower drains in the jails.

The use of this tool has speeded service calls and increased productivity. The shower drains in the West Tower are designed such that chemicals or other more labor intensive methods were needed to clear the stopped drains.



## Community Service Project

As part of our quarterly project we decided to have a Food Drive this quarter. Facilities Management collected 729 lbs. of nonperishables and \$95 for the North Texas Food Bank.

**I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel.**  
**Maya Angelou**

## Did you know?

**Flu shots are available?**

**Dallas County Health Insurance Open Enrollment for is November 1<sup>st</sup> - November 30<sup>th</sup>.**

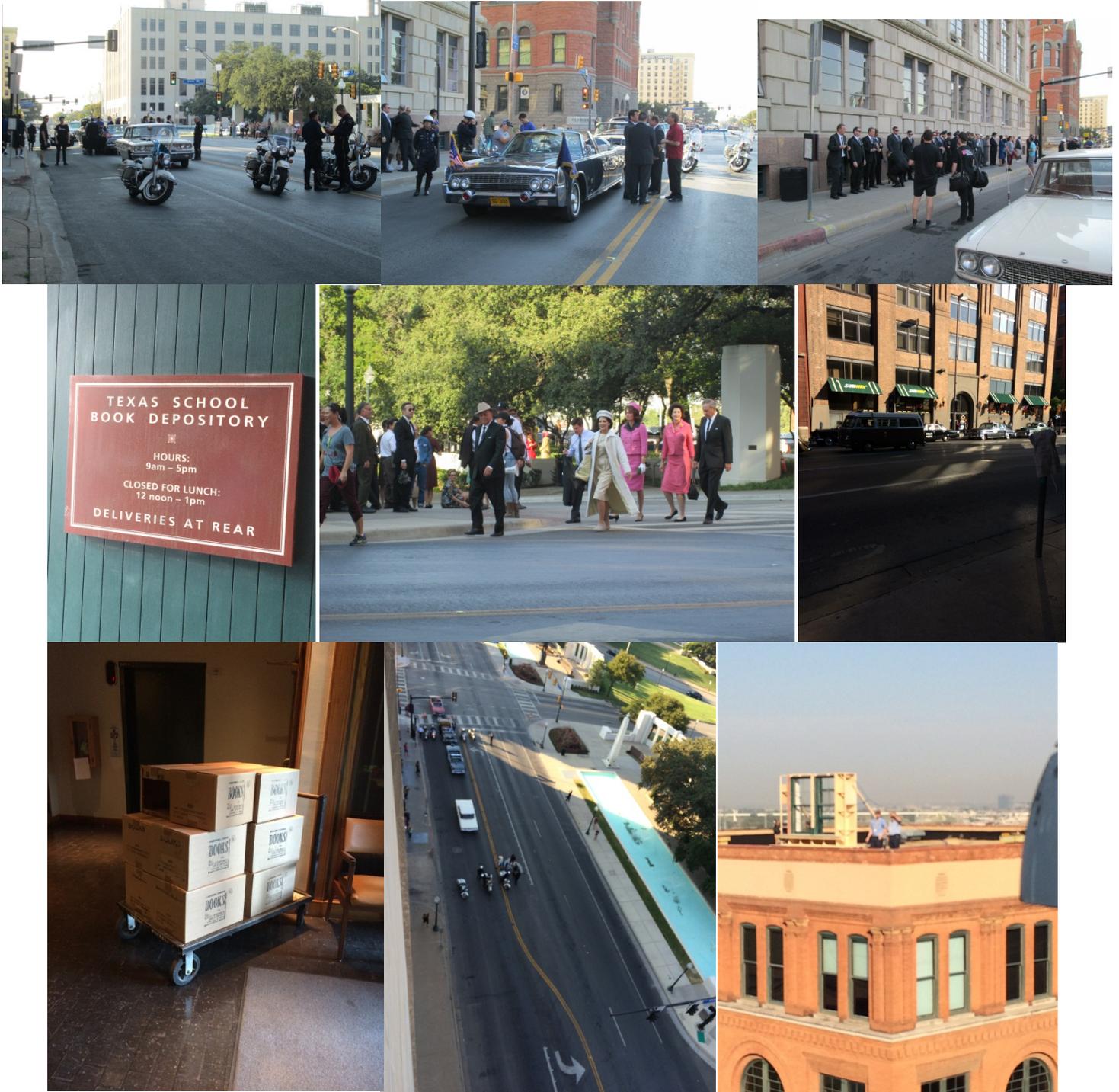
“Thinking about Retirement”?  
[www.tcdrs.org](http://www.tcdrs.org)

## Safety/Household Tips

One of the most common causes of office/workplace falls is using a chair instead of a ladder to reach something up high. Here are a few tips on using a step stool.

1. Ensure the spreaders are locked open before climbing.
2. Ensure nearby doors are locked or walkways barricaded to prevent collisions.
3. Never overreach while working on a stepladder. Move the ladder instead!
4. Always wear slip-resistant footwear.
5. Keep the ladder rungs free of oil and grease.
6. Always go up and down facing the ladder, holding on with both hands.
7. Never use a metal ladder when working with electrical current.
8. Use a tool belt or a bucket attached to a hand line to pull tools up.
9. Avoid standing on the top few steps of a ladder to maintain balance.
10. Check the weight capacity of the ladder before using it.

Special thank you's to the Downtown employee's; Rickey Johnson, Nicholas Turner, Mike Ogas, Scott Beeson, Security & Marshall Services. Without their assistance JFK Filming would not be possible. During all of this, Queen of the South and Stealing America were filming at the same time. Whew to all of Dallas County for your patience!!



# Facilities News Quarterly

## Employee Information

### Promotions:

- Rickey Johnson – George Allen
- Filiberto Briones – Frank Crowley
- Nicholas Turner – George Allen

### New Hires:

- Frank Ramos
- Michael Gabourie
- Michel Harris
- Peter Price
- Michael Gardner
- Mark Kaericher
- Jorge Garcia
- Dennis Weston
- Don Barron II
- Felipe Vasquez
- Robert Rutledge
- William Miller

### Transfer:

- Panoosebaby Puthiapurathu

## Shout-Out

We want to send a special thanks to Web Services for their collective efforts in building our Facilities' Website. With a special thanks to Nicole Clark!



## Employee Recognition

Trench Award: Earnest Wilkerson



Motivator Award: Bill Brown



Good Citizenship Award: John Carter



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## Recipe of the Quarter

### Orange Dreamsicle Pound Cake

#### Ingredients

- 1 cup butter (softened)
- 1/2 cup shortening
- 3 cups granulated sugar
- 6 Large eggs
- 3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup milk
- 4 teaspoons orange zest (divided)
- 2 teaspoons lemon zest (divided)
- 1/4 cup fresh orange or lemon juice
- 2 cups powdered sugar (sifted)
- 4 tablespoons orange juice
- 1 teaspoon vanilla

#### Directions

##### Step 1 floured

Preheat oven to 325°. Cream butter and shortening together at medium speed with an electric mixer until creamy. Gradually add granulated sugar, beating at medium speed until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition.

##### Step 2

Sift together flour, baking powder, and salt. Add to butter mixture alternately with milk, beginning and ending with flour mixture. Stir in 2 teaspoons orange zest, 1 teaspoon lemon zest, and 1/4 cup fresh orange or lemon juice. Pour batter into a greased and 10-inch (12-cup) Bundt pan.

##### Step 3

Bake for 60 to 70 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan to wire rack, and cool completely.

##### Step 4

For the glaze, whisk together powdered sugar, 4 teaspoons orange juice, vanilla, and remaining 2 teaspoons orange zest and 1 teaspoon lemon zest until smooth. If necessary, add more orange juice, 1/4 teaspoon at a time, until the glaze is a pouring consistency. Spoon over cake. Garnish with orange slices and powdered sugar, if desired.