



Facilities Forum

A newsletter for the UAF Facilities Services Community

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Volume 1 Issue 2

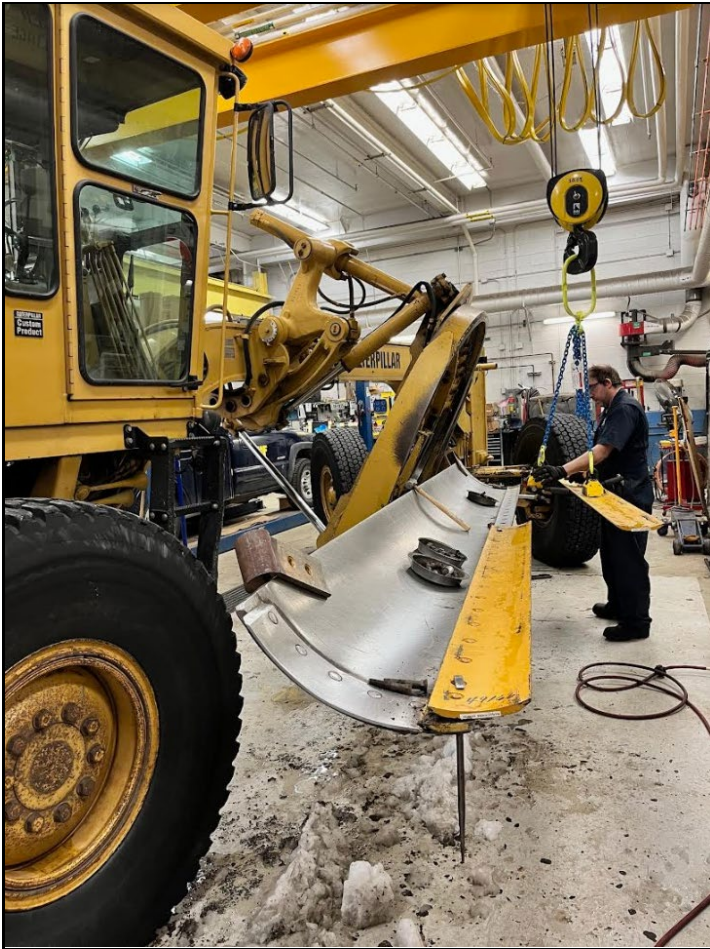
Good afternoon everyone, welcome to the **Facilities Forum**.

I always try to send this newsletter out on Wednesday mornings, but we've been working on a new ALL FS email account, and some changes to Google Mail's bulk mail system, so we were delayed a couple of days. Many thanks to Michael, Karl, and Macie for all their help getting this figured out.

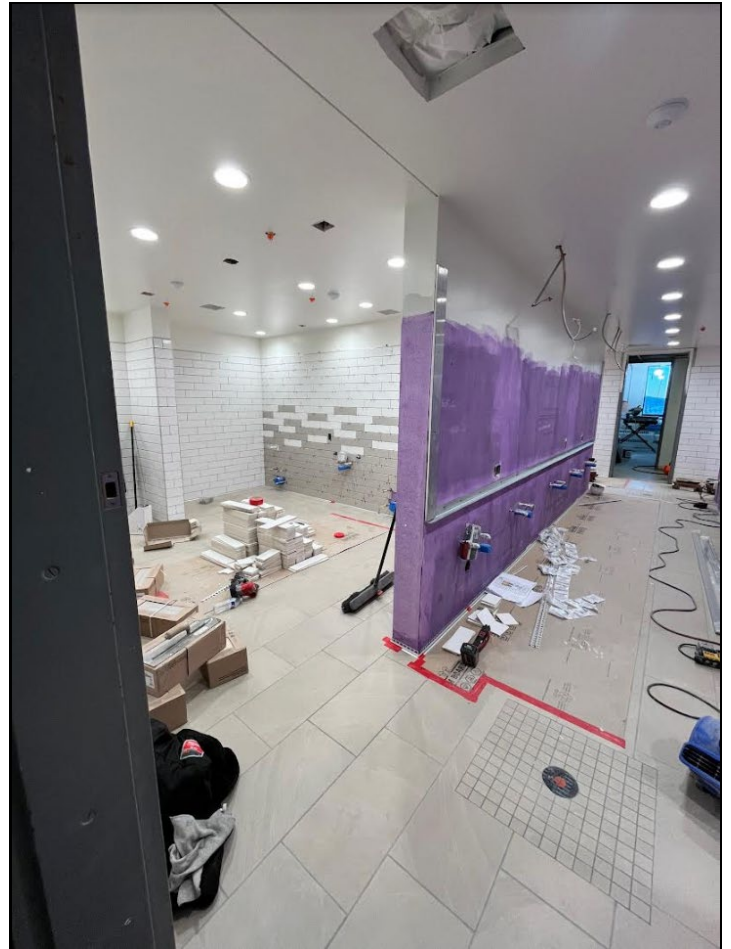
It's been a cold week in Fairbanks! I hope everyone reading this is staying safe and warm. I saw -41 degrees on the UAF entrance sign this morning. There's plenty of interesting stuff in this week's Facilities Forum, including an article about a new restaurant that just opened on campus.

If you have story ideas, or an exciting picture you want to share, please send them my way! The next edition of Facilities Form will be sent out February 7.

The Week in Photos



This photo shows Chris Plowman from the Vehicle Repair shop using one of the new overhead hoists to replace the blades on the road grader. These new hoists have made jobs like this faster and safer.



I got to take a tour of the Bartlett Hall restroom renovation project last week, thanks to Allen Posma at Design and Construction. The building is looking great. Here's a picture of some of the tile work in what will be the sink and toilet area of the 8th floor. It's a huge improvement!



This tired old washing machine in Wickersham Hall is being replaced this week. It's been a great machine, and has stood the test of time. See the next picture for more details.



This Raytheon washing machine has been in continual service in Wickersham Hall since 1997, according to the date code on the appliance tag. It was installed as part of the building remodel that year, to meet ADA requirements for a wheelchair accessible laundry room. It's just amazing that this machine is 27 years old! Over its lifetime it's probably washed 50,000 loads of laundry.



I'm putting this one out as a challenge. This is a space in a UAF-owned building that most people will never have a reason to access. Who can tell me the building and room number?



Many thanks to Fran Bedel for this photo of Dan Bates from Central Receiving helping load one of our old shuttle buses onto a trailer. This is E4010, a 2006 International 21 person bus that was used on campus for many years. Now it's off to a new home. If you're interested in buying UAF surplus equipment, check out our listings on www.govdeals.com

Announcements

- We have two new Customer Service Coordinators at Dispatch that started last week. Please welcome Amy Jones and Jamie Ferns! If you haven't already met them, please stop by Dispatch and say hello.
- Our new Custodial Shop Service Manager, Vanessa Hasting, will be starting on Monday. Please join me in welcoming Vanessa to the FS team.
- With the cold weather this week, please make sure all UAF Vehicles are plugged in when not in use.
- Brittany Van Eck, our Space Planner and Leasing Manager, is collecting ideas for a new "Wellness Room" at the Physical Plant building since a recent topic of discussion at a recent FS strategic planning session was employee wellness. We've identified a potential space, room 127 just down the hall from Nathan's office. The intent of the room is to provide a private area for folks to use if they need to step away from work for whatever reason. Brittany is looking for ideas from this group on a name for the space, furniture suggestions, and anything else that might be useful as we move forward. Feel free to email your ideas to Brittany at bvaneck@alaska.edu.

New Sous Vide Eatery Opens in Arctic Health

If you find yourself on West Ridge and are looking for a new place to eat lunch, check out Dining Services' new restaurant, the Crave Virtual Food Hall, in Arctic Health room 187 (the old Arctic Health Cafe). Crave is a sous vide concept restaurant, meaning food is pre-cooked using vacuum sealed bags in a warm water bath, kept at a very consistent temperature. Sous Vide actually translates to "under vacuum". This results in food cooked to a perfect internal temperature every time.

Crave will offer a diverse menu, including BBQ favorites like pulled pork, ribs, and mac & cheese, as well as Mediterranean options like falafel, hummus, and roasted veggies.

Their complete menu is below. Operating hours are 10am-5pm (subject to change). This location requires online ordering through the Dining Services mobile app. More information is available [here](#).

Several Facilities Services employees were invited to a special sneak preview of the new menu last week, and the reviews were overwhelmingly positive. If you get a chance, stop by and check it out!



BOWLS & SALADS

Texas BBQ Bowl \$12.99 **Choice of Protein served over Jasmine Rice, Roasted Corn, Black Beans, Roasted Tomatoes, Smashed Avocado and Ranch**

BBQ Salad \$12.99 **Harvest Blend Greens, Choice of Protein, Roasted Corn, Cucumbers, Roasted Tomatoes, Crispy Onions & Ranch Dressing**

THE SANDWICH

BBQ Sandwich \$10.99 **Choice of Protein served on a Brioche Bun with Pickles, Cabbage, Pickled Onion, Crispy Onion, BBQ Sauce**

RIBS & PLATTERS

Rack of Ribs
1/4 Rack \$11.99
1/2 Rack \$16.99 **Rack of Tender, Juicy, & Fall-Off-The-Bone Naked or Slathered in Choice of BBQ or Chimichurri Sauce**

BBQ Ribs, Mac & Cheese, Cornbread
BBQ Feast \$12.99 **Pick a BBQ Protein with your choice of two sides**

Proteins
Choose 1, Pick 2 Platter \$12.99 **Roasted Veggies | Pulled Pork | Pulled Chicken | BBQ Ribs +1 | Shredded Pulled Beef +1**

Sides & Snacks
Roasted Corn \$3
Mac & Cheese \$5
Tangy Slaw \$5
Chili-Lime Slaw \$3
Cornbread \$2

The Crave BBQ menu



Download the TRANSACT app for on-line ordering at various UAF Dining Locations!



SIGNATURE BOWLS

Fa La Fal Bowl \$13.99
Seasoned Rice | Falafel | Hummus | Stuffed Grape Leaves | Cucumbers | Sunflower Seeds | Roasted Tomatoes | Creamy Garlic Dressing

Olive You A Lot Bowl \$12.99
Seasoned Rice | Choice of Protein | Cucumbers | Roasted Tomatoes | Kalamata Olive Relish | Tzatziki Sauce

Mezi Bowl \$13.99
Herbed Barley | Butter Beans | Hummus | Roasted Tomatoes | Cucumbers | Artichokes | Stuffed Grape Leaves | Tzatziki Sauce

Subs & Hoggies

Medi Sub Sandwich \$11.99
Toasted Roll | Mixed Greens | Feta Cheese | Fire-Roasted Veggies | Cucumbers | Kalamata Olives Relish | Basil Pesto Sauce

Fa La Fal Sandwich \$12.99
Toasted Roll | Falafel | Hummus | Roasted Tomatoes | Cucumbers | Pickled Red Onion | Mixed Greens | Roasted Garlic Aioli

Eggplant Parm Hoagie \$10.99
Toasted Roll | Breaded Eggplant Cutlets | Roasted Tomatoes | Jack Cheese | Lemon Basil Pesto

Build Your Own Bowl \$12.99

Base (Choose 1):
Mixed Greens | Seasoned Rice | Herbed Barley | Cauliflower Rice

Protein (Choose 1):
Pulled Chicken | Falafel (+\$1) | 18 Hour Beef (+\$2) | Fire-Roasted Veggies | Breaded Eggplant Cutlet

Toppings (Select 4):
Roasted Broccoli | Roasted Mushrooms | Cabbage | Pickled Red Onion | Pickled Carrots | Smashed Avocado | Black Beans | Roasted Tomato | Cucumber | Stuffed Grape Leaves | Hard Boiled Egg | Butter Beans | Kalamata Olive Relish

Garnish (Select 1):
Crispy Onions | Sliced Almonds | Sunflower Seeds | Feta Cheese | Jack Cheese

Dressing (Select 1):
Basil Pesto | Roasted Garlic Aioli | Tzatziki Sauce | Greek Vinaigrette | Lemon Basil Pesto | Hummus | Creamy Garlic Dressing

Sides & Snacks Hummus & Pita Chips \$6 | Kalamata Olive Hummus \$6 | Tzatziki & Pita chips \$8 | Stuffed Grape Leaves \$5

The Crave Mediterranean menu



A sample of the food served at Crave.

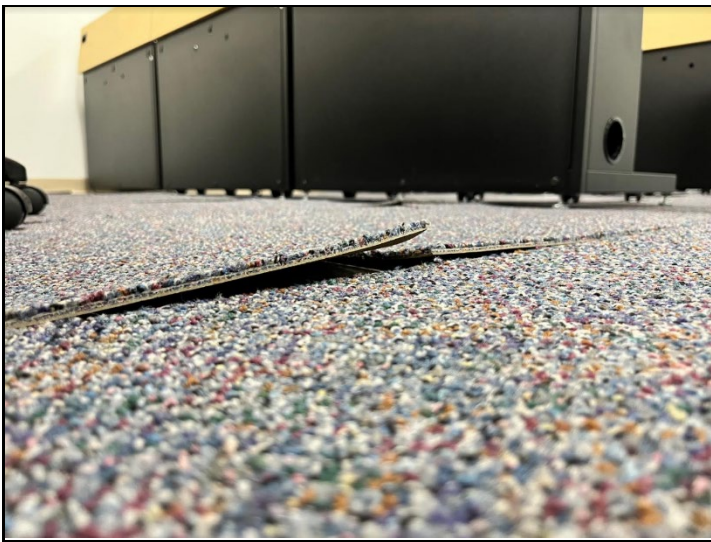
Manu Facilities Services employees played a role in getting this new restaurant up and running. Thank you to everyone involved, this will be an awesome addition to the campus dining options!

Addressing Tripping Hazards: A Story about Flooring at CTC Downtown

By Marty Pahkamaa, Alarms, Insulation, and Asbestos Shop Service Manager

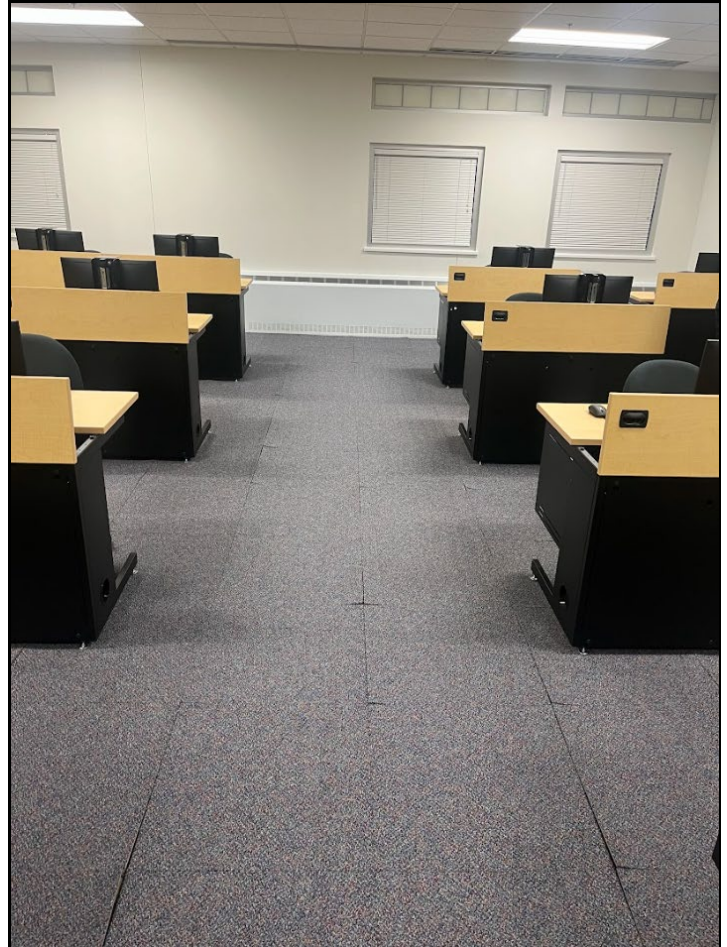
At UAF, we do our best to make sure our campus facilities are safe, clean, and well-maintained. Sometimes, trying to achieve one of those goals leads to expensive problems with the others, as we recently found out at the CTC building downtown.

As you can see from these photos, the adhesive on the carpet tiles in various offices and classrooms has started to fail, and the corners have curled up. This issue has led to tripping hazards in hallways, offices, and classrooms, and needed to be addressed immediately.



The carpet tiles in several rooms at CTC started to peel up after being shampooed late last semester.

The problem stemmed from the breakdown of the PVC backing and carpet glue. Over the past 15 years since this carpet was installed, routine shampooing and heavy use has caused these materials to disintegrate, resulting in sections of the carpet lifting and creating uneven surfaces. We've had these issues on smaller scales in various campus spaces in the past, but after a recent round of carpet cleaning, large sections of carpet in the CTC building began to fail. This not only compromised the aesthetics of the spaces but also posed significant safety concerns. It's important to note here that the carpet cleaners didn't do anything wrong, sometimes these things just happen.



A classroom at CTC with many carpet tiles peeling up

After identifying the problem and considering different solutions, we tried to glue the carpet tiles back down to the floor, but they just popped back up again within a short amount of time. We had a narrow window of time to solve the problem, so we pursued solutions that could be accomplished before classes started back up in January. The project was pushed forward and was successfully completed during the week of December 18th by one of our flooring term contractors.

We ended up replacing several rooms worth of carpet and have several more spaces to tackle soon. The CTC staff have been great to work with, even though this has been a disruptive and frustrating project for everyone involved.



The tiles present an obvious tripping hazard.

Through this project, we aimed not only to enhance the visual appeal of the spaces but, more importantly, to eliminate the tripping hazards. Moving forward, we will continue monitoring the issue, and careful cleaning and maintenance will be important in preserving the integrity of the newly installed flooring. Regular inspections will help prevent any recurrence of similar hazards.

Look for updated photos of these spaces in a future edition of the Facilities Forum newsletter. As always, if you see tripping hazards like this around campus, report it to Dispatch or submit an EWORF. Thanks!

Why do we need preventive maintenance?

By Keith Nuss, Preventative Maintenance Manager

A preventive maintenance program is the cornerstone of efficient and reliable Facilities operations that benefits productivity, safety, and cost-effectiveness while minimizing unexpected downtime and expensive repairs.

What is preventive maintenance? A simple example is regularly changing the oil in your car and tuning up the engine every 50,000 miles. Sludge doesn't build up in the engine preventing lubricants and coolants from circulating and a well-tuned engine is much more fuel efficient and reliable saving you time and money.

An "it ain't broke, don't fix it" or a run to failure mentality can save money for the short term, but in the long run can end up being costly and could cause injuries or even death. Fines could be imposed and cleanups are expensive. While the failure of an air conditioning unit in the summer is an inconvenience, the loss of a building-wide heating system in the winter could be catastrophic.



Not surprisingly, a well-executed preventive maintenance plan extends the lifespan of assets. Regularly serviced equipment operates more efficiently, reducing wear and tear and delaying the need for replacements. This not only saves on the costs of purchasing and installing new equipment but also maximizes the return on investment for existing assets.



Regular inspections and servicing can detect potential issues early on preventing small glitches from snowballing into major problems. Downtime is prevented or minimized and equipment can be taken out of service during scheduled shutdowns.

All of these examples show how a good preventive maintenance program plays a pivotal role in workplace safety. Regular maintenance ensures that equipment and machinery are in optimal condition, minimizing the risk of accidents and injuries. By addressing potential hazards early on, the program creates a safer workplace for employees.



It is well known that implementing a preventive maintenance program streamlines operations and boosts productivity. Equipment that functions smoothly and consistently allows for uninterrupted workflows, enhancing overall efficiency and output.

Ultimately, a preventive maintenance program isn't merely about preserving machinery; it's a strategic approach that ensures operational excellence, enhances safety standards, extends asset life, and optimizes productivity. Embracing such a program is an investment, reaping long-term benefits for your business.

Open Facilities Services Positions

- [Mechanical Engineer](#)
- [Asbestos Abatement Technician](#)
- [Project Manager](#)
- [Housing Maintenance Technician](#)
- [Warehouser - Central Receiving](#)
- [Contract Manager](#)
- [Facilities Mechanical Engineer](#)
- [Pool Technician](#)
- [Preventative Maintenance Assistant Manager](#)
- [Alarms Technician](#)
- [Labor Crew](#)
- [Procurement Technician](#)
- [HVAC Technician](#)
- [Boiler Specialist](#)
- [Electrical Assistant/Relamper](#)

UAF Historical Photo of the Week



Last week, my historical photo showed hockey players on the ice inside “The Beluga”, which was an inflatable nylon dome built on campus in the 1960’s for hockey in the winter time and tennis in the summer. The photo above is from the same time period, around 1966. It shows the large supply fans that kept the dome inflated. The Patty Center building can be seen in the background. Some of my favorite historical photos are the ones with old Physical Plant vehicles in them. This pickup truck looks like a World War II war era army surplus vehicle. I’m pretty sure it’s a [Dodge M37](#). A close-up of the truck from another picture shows that it was owned by the University and designated E651. The Beluga was an interesting building, and I may dedicate a column to it in a future edition of the Facilities Forum.

That's all I have for today. I hope everyone has a safe, productive, and warm week. Thanks for all you do for UAF Facilities!

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