

# RFMY Awards

## Congratulations TO OUR WINNERS

Congratulations to the winners who were recognized at our RFMy Awards presentation during the Tuesday General Session luncheon at RFMA 2018. See our award presentation images in the Conference Recap section on page 96.

The recipients of the first group of awards were nominated by their fellow RFMA members and selected by our Member Engagement Committee.

The Calm After the Storm Award goes to a RFMA member who demonstrated skill, experience and leadership following a disaster-related situation in a restaurant.

Recipient: Alex Salas, Starbucks Coffee Co.

Salas exhibited a tremendous level of organization, professionalism and commitment to his operators leading up to Hurricane Irma and after the storm. Salas utilized trackers and tools to organize service providers to secure stores from Key West to the north end of Miami Dade. While locals were evacuating from the lower Keys, Salas was able to partner with suppliers from Miami to get into the area to put up flood gates and board up their two locations in Key West. While many neighboring restaurants were impacted by flooding and damage, area Starbucks stores were nearly perfect thanks to the calls that Salas took to secure the stores as if they were his own. After the storm, he didn't stop—within hours he was out assessing damage and providing support to get operators back in stores. While Starbucks made the national news for closing locations early to allow partners to secure their homes and evacuate, they also made the news for re-opening so quickly and providing a safe haven for customers to charge devices, use Wi-Fi, refresh in the AC and, of course, enjoy a delicious beverage.

The Rookie of the Year Award goes to a RFMA restaurant member who has had outstanding achievement while being new to the position or to the field of facility management.

Recipient: John Perfetto, Red Lobster

Perfetto is the newest member of the Red Lobster team and is driven to be successful in his new role. He's a sponge when learning new information. Additionally, he sets up monthly meetings with his VP of facilities to discuss numerous topics and how to handle them. He continues to study for his CRFP, and his latest project is managing three remodels in the Oklahoma City market. Perfetto has grown so much in the last few years as he continues to prepare for a full-time opportunity in facilities or construction management.

The Marvelous Mentor Award goes to a RFMA member who has acted as a mentor to help develop a new young facility professional.

Recipient: Jeremy Weber, CRFP, Chipotle Mexican Grill

Weber was nominated by his national facilities project manager, who says, "I've been lucky enough to work with and for Jeremy for a number of years. He approaches his leadership role with more compassion and understanding than most people. At the same time, he's still able to share his vision and execute our team goals. To have the opportunity to work with someone of his caliber, who brings both professional and personal investment to the table, has been a true enrichment of my time at Chipotle."

The Innovator Award goes to a RFMA restaurant member who has thought outside the box and created an innovative new initiative at their company.

Recipient: Christy Webster, The Wendy's Co.

Webster's devotion to the Wendy's brand and operations team is unprecedented. 2017 proved to be a very trying time for the industry, with the frequency of natural disasters and the cost of doing business going up. Not only did Webster use the company's software system to find new ways to support Wendy's techs in the field, she also made software updates within the platform. She spent countless hours testing and retesting to make sure the updates worked for the system, as well as entering all corporate assets from a warranty standpoint to give line of site to equipment and other related items. There's a saying about Webster that goes, "If there's a will, there's a way, and she will find a way to get it done!"

The T.E.A.M. Award goes to a facilities team who exemplifies the acronym "Together Everyone Achieves More," demonstrating how working together as a team can accomplish something extraordinary.

Recipients: Darden Restaurants' Hurricane Harvey Team: Noelle Faille, CRFP, Jaime Vidrine, Lane Johnson, Don Turner, CRFP and Jim Roeger. Hurricane Irma Team: Nikki Hale, CRFP, Luis Guasch, Jamie Vidrine, Jim Roeger, Mike Mallory and Dean Myers.

In late August and early September, Texas and Florida experienced two major hurricanes almost simultaneously. As Hurricane Harvey tore across the Gulf Coast, a team of our facility managers visited 52 Texas restaurants, ensuring damage was assessed and assigned to contractors to complete needed repairs.

Meanwhile, Hurricane Irma was scheduled to hit the east coast of Florida as a major hurricane. Restaurants on the east coast were prepped for the hit by their FMs, but the hurricane changed paths and moved toward the west coast of Florida. With little time to prepare, FMs and contractors scrambled to secure all Darden locations. Ultimately, Irma made a path straight up the middle of Florida and impacted 252 Darden locations. A team of six FMs went into the area to provide disaster relief.

Through both of these devastating hurricanes, more than 250 restaurants lost power—for as long as five days in some areas. Through many long days, these facilities managers were able to ensure that virtually no food spoiled using a variety of vendors, dry ice and refrigerated trucks.

This enabled these restaurants to re-open quickly once power was restored. The FMs worked together as teams to assess damage at all restaurants—not just those within their brand. They even traveled with tanker fuel trucks and helped to dispense fuel to the restaurant teams and managers so they had fuel to drive to their restaurants and to run their own personal generators.

#### Committee Awards

##### Membership Marvels

This award goes to two of the strongest contributors to the Member Engagement Committee and Membership Development Committee, who work closely with the membership staff to engage members in RFMA activities.

Recipient: Cheryl Kennedy, Smart Care Equipment Solutions, and Bevin McPherson, Ruby Tuesday

##### Education Excellence

This award goes to a member of the Education Committee for outstanding contribution to our Conference Curriculum Task Force.

Recipient: Lynn Harnishfeger, CRFP, Springwise Facility Management

##### Resources Rockstar

This award recognizes the person who has been a great help in working with Jeff Dover to build our resource library and coordinate the committee's activities.

Recipient: Kurt Gnessin, CRFP, Cracker Barrel Old Country Store

##### Editor Extraordinaire

This award recognizes a member of the Facilitator magazine editorial board for careful review of all our submissions and commitment to editorial excellence.

Recipient: Michael Zografos, Longhorn/ Cheddar's Scratch Kitchen

##### Vendor Voice Valued Volunteer

This award recognizes a member of the Vendor Voice Committee for passionate participation and representation of peers in the vendor community, as this group discusses and weighs the benefits of new initiatives being considered by RFMA.

Recipient: Vince Gianfrancesco, DMC Facility Services

##### RFMA Gives Go Getter

This award goes to RFMA Gives volunteers who went above and beyond to meet the needs of the 2018 project.

RecipientA: Tim Vanacker, CRFP, Kilwin's Chocolates, Vern Huskey, (shown on right) Starbucks Coffee Co., and Micah Dyer, CRFP

#### Vendor of the Year

Recipient: Teresa Phelps, DENTCO

Phelps has been a RFMA member since 2007 and is one of the most familiar and welcoming faces on our exhibit floor, due to her longevity in this industry and the relationships she has built over the years. She has been a major RFMA Gives donor and team leader, a regular participant in Peer-to-Partner calls, a Females in Facilities group leader and a Vendor Rep Nominee. She is highly respected by her customers and is the epitome of a true vendor partner.

#### Restaurateur of the Year

Recipient: Nate Lee, CRFP, RPM Pizza Inc.

Lee has only been a RFMA member since 2015, but in that short period of time he's earned his CRFP, served as the Resource Committee Co-Chair, moderated a Peer-to-Peer call, become a Best Practices Task-Force member, written an article for Facilitator magazine, served as a Roundtable facilitator at RFMA 2017, and is participating in Mentorship Program as a mentee. Lee is also a part of our growing franchisee membership and is certainly a rising star. We look for more great things to come from him!

#### The Jack McNertney MVP Award

The MVP Award is presented to someone who has been a most valuable player on the RFMA team and deserves special recognition for going above and beyond.

Recipient: John Getha, CRFP, The Wendy's Co.

Getha has been a RFMA member almost since our inception, joining in 2006. He is the director of facilities for the Wendy's Co., where he has worked for nearly 24 years. Before joining the Board of Directors in 2014, Getha served as treasurer, chair-elect and ultimately, chairman. He also did multiple tours of duty on the Conference Curriculum Committee and served on the Editorial Board and Resources Committee, and has been an active participant and team leader for RFMA Gives. Getha gives 110 percent to everything he does, and RFMA has benefitted from that passion and commitment for the past 12 years. Getha will be retiring this July and is going out with a bang, having just earned his CRFP. From his list of volunteer activities on top of his very busy role at Wendy's, you can see that he deserves a bit of R&R!