

# **HAWDC e-HEADLINES**



Volume 22, Issue 09 | May 23, 2019

### **DC Water to Implement New FOG Fee:**

Food-serving establishments ("FSEs") licensed with the DC Department of Consumer and Regulatory Affairs are required to have and maintain grease abatement traps; to ensure grease traps comply with DC Plumbing Code Requirements; to inspect and clean grease traps regularly; and to document cleaning and maintenance of their grease abatement systems.

Beginning August 2019, DC Water will implement a new monthly fee of \$13.70 per month from FSEs to address clogged sewer lines, sewer backups, and infrastructure damage caused by the improper discharge of fats, oils, and grease (FOG) into the sewer system. Only food-serving establishments licensed with the Department of Consumer and Regulatory Affairs will be affected by this new fee. The monthly fee is \$13.70 per month per FSE customer.

DC Water crews assess and inspect FSE customers' grease abatement equipment, ensuring regulation compliance, and address FOG-related issues in the sewer system. The revenue generated by this new fee will fund the inspections of FSEs to reduce the risk of sewer clogs or breaks associated with FOG discharge. The fee will also support DC Water's record keeping system, and fund all relevant labor and inspection material costs.

# Washington Hospitality Foundation Holds Interviews for Scholarship Candidates:

Each year, through its charitable arm, the Washington Hospitality Foundation, ("WHF"), HAWDC awards scholarships to graduating seniors enrolled in the District's NAF Hospitality and Tourism Academies. WHF is excited to announce that on Tuesday, May 22nd, \$80,000 in scholarships were awarded to 24 deserving students!

WHF's Scholarship Committee had the opportunity to meet with atruly exceptional group of young women and men from the NAF Academies of Woodrow Wilson High School, Columbia Heights Educational Campus, and Ballou High School. These students have clearly distinguished themselves both academically and personally. The scholarships were awarded to the students based on academic performance, interest in the field of hospitality, student leadership, and involvement in extracurricular activities. Awarding these scholarships

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#### **Upcoming Events**

Thursday, May 30th:

The HAWDC Human Resource Directos Association Meeting will be held in the West Conference Room at 1201 New York Avenue NW, Washington D.C. 20005 from 9:00 am -10:30 am. Contact Vanessa Peters to RSVP.

#### **Staff Directory:**

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isjust one of the several ways we demonstrate our commitment to their future academic and career success.

HAWDC and WHF thanks all of our members and supporters of the Foundation. Please contact Lisa Abrams, Executive Director, WHF, for more information about how you can contribute to helping WHF impact the lives of District students seeking to further pursue their academic dreams and work in our wonderful industry!



Pictured above from left to right: Deidra Davis, General Manager, Residence Inn by Marriott; Solomon Keene, President & CEO, Hotel Association of Washington D.C.; Lisa Abrams, Vice President of Government Affairs, Hotel Association of Washington D.C. & Executive Director, Washington Hospitality Foundation; Sheri Swain, General Manager, Holiday Inn Capitol; David Wilmot, General Counsel; Dejae Brown, High School Senior, Frank W. Ballou High School.

## **HAWDC Veterans Hiring Initiative:**

As you are aware, HAWDC has been working on a Veteran's Hiring Initiative with the District's Department of Employment Services ("DOES"). We are pleased to announce that the first cohort of veterans has graduated



from DOES' hospitality training program. These five (5) veterans have received their credentials for both Front Desk and Guest Services training and are ready for employment.

DOES is seeking member hotels to interview and hire these veterans under its Work Experience Program. DOES will pay the veteran \$10 per hour for the first 90-days of employment. After the 90-days, if the veteran has successfully passed the probation period, the expectation is that they will be hired full-time at the prevailing wage rate for the position in which they gained work experience in over the 90-day period.

"Don't miss your opportunity to hire Military Veterans!" says Sheri Swain, General Manager, Holiday Inn Capitol and HAWDC Board Chair. "Veterans are amongst the best and the brightest and have served our country proudly. Veterans possess the skills, character and determination to get the job done. Veterans are well trained, understand teamwork, disciplined, follow orders and proud. Please make a Veteran a part of your team. You won't regret it!"

#### Lisa Abrams

Vice President of Government Affairs (202) 289-4448 Email Lisa

Ejigayehu Diriba Membership & Program Coordinator (202) 289-8739 Email Ejigayehu If you are interested in interviewing and potentially hiring these veteran candidates, please contact Victor Robertson, Program Analyst, DOES, at <u>Victor.Robertson@dc.gov</u> or 202-698-5147.

So HAWDC may track our efforts, if you contact DOES with the intent to hire a candidate, please e-mail <u>Lisa Abrams</u>, Vice President of Government Affairs, HAWDC. Additionally, if you hire a veteran, please let her know when he/she starts, as HAWDC would like to highlight your hotel and the Veteran in our Newsletter.

#### **Allied Member Spotlight:**



Founded in 1998, Edwards & Hill Office Furniture has provided professional products and services to meet the specific needs of commercial and government clients located throughout Washington, DC, Maryland, Virginia and St. Louis, MO. Edwards & Hill has provided turnkey solutions that include the sale and installation of office, school, lab, casino, hospitality, hotel, healthcare and command/control center furniture. They also provide interior design, project management, moving, and warehousing services and as well as healthcare and hospitality equipment and supplies. Think of Edwards & Hill as the "General Contractor" of all aspects of your project that not only includes the supplying of the furniture but any moving, planning, designing and mobilization on the project.

Edwards & Hill Office Furniture has managed many commercial furniture projects for such customers as BGE and University of Maryland Medical System and two of their largest projects was managing the delivery, warehousing and installation of all of the FF&E in the 2000 guestroom Gaylord National Resort & Convention Center at the National Harbor and all of the public space and guestroom FF&E at the MGM National Harbor. Some other projects they successfully completed included furniture and demountable walls at the Exelon Headquarters at Harbor Point. They supplied and installed the furniture for Maryland Live! Casino (Back of house) and Caesar's Horseshoe Baltimore (Front and Back of house). They also installed 757 guestrooms at the Baltimore Hilton and recently completed the install of FF&E at the new 310 room Maryland Live! Hotel. Their government clients include, but are not limited to, US DOD, US State Department, USDA and the Smithsonian Institute.

Utilizing the diverse experience and expertise of the company, they can assure successful completion of all projects on time and under budget by providing creative solutions to complex problems and providing specially tailored products and services. They understand that our reputation is everything. They aren't satisfied until they deliver what was promised.

For more information, please contact Hans Edwards at <a href="mailto:hans@edwardsandhill.com">hans@edwardsandhill.com</a> or 301-317-4250 x2222 or visit our website at <a href="https://www.edwardsandhill.com">www.edwardsandhill.com</a>.

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