"Logic will get you from A to B. Imagination will take you anywhere."

- Albert Einstein

Welcome to the new and improved CSI Indy newsletter!

As we embark on our adventure of providing YOU with the most up-to-date (and relevant) information in the construction industry, we encourage you to provide us with any and all feedback. Good, bad, and even the ugly is welcome. What type of articles would you like to read? What type of events are you interested in? Anything you think the chapter should be aware of is welcome.

Your Humble Narrator,

Mild Mannered Reporter,

Mike Halstead
Indianapolis CSI Newsletter Co-Editor
mikeh@halstead-architects.com

Ryan Muzzillo
Indianapolis CSI Newsletter Co-Editor
ryanm@halstead-architects.com
A special thank you goes out to all of our sponsors!
If you would like become a sponsor of the Indianapolis CSI Chapter, please click [HERE].

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Finally - back to normal. Well - almost normal. I hope your reentry has been uneventful. No more living in our own Private Idaho. I can't wait for July 4th and being able to enjoy a freakin' holiday again.

Thanks to Ivette Bruns we will have a virtual June program - she has sequestered Jeff Milliken and Dave Kroll with Ratio to present the Bottleworks District on Mass Ave on Thursday, June 18th. She has set up a Teams Meeting for 6:00 pm to 7:30 pm. We will conduct a little Chapter business before and then an hour presentation on this exciting project. Happy Hour to follow at a safe distance. The link for the June Chapter Meeting is below.

https://tinyurl.com/CSIIndyJuneChapterMtg

Currently, our July Program is scheduled to be about the renovations that were done to the War Memorial Building. Hopefully we can work out the kinks and have the meeting at the War Memorial - a great venue for the Awards Banquet and Program - more details to come. See you in the burial chamber. And then it's time for axe throwing - so get your Abe Lincoln on and have some fun with Larry Podojil.

Woo hoo! Amy Baker-Fehribach is expecting a baby Boy in late September. So is her husband. Don't forget Father's Day. And my birthday is June 24th - cash preferred, or just some simple peace and quiet. Like the Higgs Boson God Particle I feel responsible for all physical motion in the universe - good to have a day off.
EXPECTING A NEW
FEHRIBACH
ESTIMATED DELIVERY DATE
SEPTEMBER 2020

PRODUCT CURRENTLY ON BACK ORDER

- Your Humble Narrator

Visit Our Website

UPCOMING EVENTS
CSI Indianapolis Chapter Meeting

Jun 18, 2020
6:00 PM to 7:30 PM

Virtual Meeting - see below for details:

https://www.csiresources.org/indianapolischapter/events/event-description?CalendarEventKey=a5158714-b453-43f1-9347-b0de46f4d0ce&CommunityKey=3f1e4a67-ab89-4877-8846-fd82bb2652c4&Home=%2findianapolischapter%2fevent%2fchapter-events
Bottleworks District
Hendricks Commercial Properties / Indianapolis, IN

Bottleworks is the $260 million mixed-use redevelopment of a historic Coca-Cola bottling plant on the edge of downtown Indianapolis' burgeoning Massachusetts Avenue entertainment corridor.

This high-profile development incorporates much of the former factory's stunning Art Deco façade to create a human-scaled, highly contextual neighborhood fabric across more than one million sq. ft. of retail, residential, and office space.

The centerpiece of this redevelopment is the Bottleworks Hotel, featuring 120 rooms and a rooftop bar overlooking the city's skyline. This highly branded hospitality concept takes a unique, preservation-minded approach that references the building's original Art Deco design.

In addition to serving as the architect and interior designer for the Bottleworks Hotel, RATIO is also providing urban design, landscape architecture, and preservation services for the entire 11-acre campus.

► Architecture | Preservation | Interior Design | Urban Design
It’s easy to join RATIO online Teams meetings!

Here are some useful guidelines for our online meetings!

You can participate in Ratio’s Teams meetings, even if you don’t have a Microsoft Teams account. Use the instructions to get yourself ready for your first meeting.

You have three options for joining the meeting specified on the email meeting invitation:

- **Web browser** – *(Recommended)* Chrome/Edge browser on a computer or mobile device
- **Teams meeting app** (plug-in)
- **Telephone/Mobile** (audio only)

To join the meeting, do the following:

- Open your Microsoft Teams email meeting invitation. If you have Chrome/Edge set as your default browser, copy the link provided and paste that link into a Chrome Browser ad hit Enter.

https://tinyurl.com/C8LindyJuneChapterMtg

The Chrome browser will open with the following welcome screen with three options:

- Download the Teams app
- Join on the web instead
- Launch the Teams app if you already have it.

[Image of a meeting screen with text: Experience the best of Teams meetings with the desktop app]
Click Join on the web instead (recommended)

- Click Join on the web instead button.
- Teams will ask you to allow use of your microphone and camera for the session. Click Allow so others can see and hear you in the meeting.
- Enter you name (so the other participants know who you are when you connect) and click Join now.

- You'll join the meeting straightaway (or receive a message that someone in the meeting should let you in soon!)
- At any time during the meeting you can mute your camera or microphone

Can I use the telephone to connect to a session?

Yes! You can use either a landline or mobile phone at any time. You might want to use a phone as an alternative where online connection is interrupted or drops out.

Instead of clicking the link, on your telephone:

- Dial the number listed below for your country (Note: It is a toll-free number)
- Enter the meeting PIN provided, followed by the # key and follow the voice-over instructions to join the meeting.

+1 773-917-5169 United States, Chicago (Toll)

Conference ID: 341 852 356#

Don’t connect using phone and web browser on computer adjacent to each other or there will be feedback.
The Indianapolis Chapter of CSI is accepting reservations for Table Tops for upcoming Chapter meetings. The list of programs for upcoming Chapter meetings and seminars is published in this newsletter, the website, or contact Program chairman Jack Morgan - morwalsopladi@gmail.com, if you would like to target a particular meeting, be sure to make your reservation early. We do have a limit of four spaces available for Table Tops in a standard meeting room and 10 if we have a double room.

Table Tops are an opportunity to promote your company, products, or services to all attendees of our regular meetings.
chapter meeting during the social hour. There is a maximum of 20 minutes for Table Top presentation at a regular Chapter meeting. You have the floor for maximum of five minutes after dinner before the speaker to communicate to the entire group if there are four presenters. If there is a greater demand, the 20 minutes will be divided by the number of presenters and rounded down to the nearest 30 seconds.

The Table Top presentations are FREE, one time, to new members, and cost current Indianapolis Chapter members only $75. Non-members get the same opportunity for $125. A 30 by 60 table with a cover and skirt will be included. All proceeds go to support the Chapter. Payment is due at the time of setup.

Another opportunity for a Table Top is during an Education Seminar. If you combine it with the Chapter meeting and Education Seminar the cost would be $100 for current members and $150 for non-members.

If you would like to schedule a Table Top for a future meeting contact:

Kent A. Hughes RA CDT - American Structurepoint
khughes@structurepoint.com - 317.690.5820

Be sure to put 'Table Top Request' in the subject line
MEMBERSHIP

Members are CSI and contribute toward our success as an organization to advance education, communication, and community within the design industry in the Indianapolis area. While recent work from home orders and global pandemic have compromised our meeting in person, we are still here as an organization and still working behind the scenes with hosting certification classes, providing virtual programs, developing a list of online programs by members, updating bylaws, preparing for our Trade Show, and working toward meeting in person again.

Please renew your membership and please continue to reach out to people to become a member. We appreciate you and appreciate what you do for CSI and the Indianapolis design community.

Ivette Bruns, CSI CCS
Returning Higher Risk Employees to Work

Restaurants: Mitigating Coronavirus Risk Exposure

With the recent opening of restaurants in most counties in Indiana, it is important for restaurant owners to ensure they are following all appropriate state and local mandates as well as guidelines from the CDC, FDA and OSHA in order to limit the likelihood of personal injury lawsuits regarding COVID-19 contraction and mitigate their legal risks.

Every Indiana restaurant should know the specific rules set out by Executive Order 20-28, which was issued by Governor Eric Holcomb on May 21, 2020 and establishes mandates for restaurants reopening in Stage 3. As of May 22, 2020, at 12:00 a.m., restaurants in Indiana in all counties except Cass, Lake and Marion (counties which are still in Stage 2 of reopening until June 1, 2020) were permitted to reopen with the following contingencies:

1. In-person/on-premises dining is limited to 50% capacity;
2. Parties for in-person/on-premises dining is limited to 6 people or less;
3. All tables and/or booths must be spaced six feet apart;
4. No self-service food stations (such as salad bars) are permitted;
5. Self-service beverage stations are permitted, however, all cups, lids and straws are to be supplied by the waitstaff and customers may not use or fill their own cup, mug or glass and refills are strictly prohibited;
6. All restaurant employees must be screened for COVID-19 symptoms before returning to work;
7. All restaurant employees must wear face coverings;
8. Bar areas are to remain closed; and
9. Live entertainment is prohibited.

Additionally, all restaurants must develop a plan to implement measures and safeguards to ensure a safe environment for restaurant employees and customers. Restaurants are required to provide the plan to each employee and post it publicly. The plan must:

1. Institute an employee health screening process;
2. Implement enhanced cleaning and disinfecting procedures, especially regular cleaning of high-touch surfaces such as doorknobs, countertops, reusable menus, flush handles and faucet handles;
3. Increase the opportunity and availability for employees and customers to wash their hands or take other personal hygiene measures such as the use of hand sanitizer; and
4. Comply with social distancing by maintaining a six-foot distance between persons.

The above rules will remain in place until at least June 13, 2020 at 11:59 p.m. The full Executive Order can be found [here](#).

It is important to note, however, that the above rules are the minimum procedures for restaurants to implement during the reopening process. To minimize the risk of COVID-19 related personal injury claims, restaurant should implement further procedures. Restaurant ownership should effectively train their employees and regularly monitor employees regarding appropriate personal hygiene procedures. All employees should wash their hands for at least 20 seconds using soap and water, refrain from touching their face, use gloves when handling food or utensils, wear face masks, and
have their temperatures taken before each shift. A designated employee should be responsible for taking each employee's temperature before their shift. If an employee is found to have a fever, that employee should be sent home immediately. Flexible sick leave policies should also be implemented to encourage sick employees to stay at home.

Implementing more stringent and frequent cleaning and disinfecting procedures is imperative for restaurants during Stage 2 of reopening. Restaurant personnel should be appropriately trained on the use of disinfectant products and regular shift meetings should occur to review procedures and make changes as necessary. All tables, booths, chairs, railings, light switches, push plates, point-of-sale screens, reusable menus and items on the table should be disinfected, washed, rinsed and sanitized after each use. Restrooms should be deep cleaned more frequently throughout the day, including sanitizing the toilet flushers, doorknobs, faucet handles, soap dispensers and towel holders. Soap dispensers, towels, and toilet paper should be restocked frequently in anticipation of increased use. Restaurants should strongly consider utilizing disposable menus, condiments, and utensils. Employees should also offer customers an opportunity to clean their hands before and after meals. Touchless hand sanitizer or individual hand wipes should be offered to customers and placed in convenient, easily accessible places throughout the restaurant.

Restaurants should also take steps to ensure customers and employees are following appropriate social distancing standards by remaining six feet apart. Designating specific entrances and exits to reduce exposure upon entering or exiting the restaurant should be considered. When patrons must wait for a table, the restaurant should consider requesting customers to wait in their car or outside the restaurant and texting or calling them when their table is ready to avoid congestion. Tables and booths should be rearranged six feet apart and tables not to be used should be clearly marked. The use of signs, floor markings and visual cues to clearly identify six-foot distances from the front counter through the customer waiting areas and in restrooms is also suggested to clearly define where customers are permitted to stand. Posting warning signs at or near the restaurant entrance to warn customers of the restaurant’s inability to guarantee the safety of dine-in customers from the coronavirus is an excellent practice. Such signs can be as simple as stating, “Restaurant protocols cannot guarantee the safety of dine-customers” or as elaborate as “The virus that causes COVID-19 can be spread to others by infected persons who have few or no symptoms. Individuals at higher risk of contracting the virus are those that are 65 or older or those that have pre-existing health conditions. Because of the hidden nature of this threat, everyone should rigorously follow the protocols being used on the premises, all of which facilitate safe and measured mitigation of the risks.” Implementing hands-free payment options, online ordering and curb-side pick-up is also highly suggested. If possible, restaurants should consider limiting menu offerings to accommodate food preparation and cooking at six-foot distances.

Although implementing the above recommended protocols will not prevent lawsuits, they equip the restaurant with a better defense and possibility of prevailing if such a lawsuit is filed. Moreover, if customers witness the extraordinary measures restaurant personnel are undertaking to keep their customers safe, it will likely reduce the possibility of lawsuits. Restaurants should also be familiar with the legal standard of liability. In Indiana, business owners have a legal duty to exercise reasonable care for the safety of its patrons and warn patrons of the known risks of visiting the property. Restaurants should go “above and beyond” the minimum requirements set forth in Executive
Order 20-28 and consider implementing the above recommended protocols to keep their employees and patrons safe.

For more information on best practices for restaurants during the COVID-19 pandemic, see FDA, CDC and OSHA guidelines.
The 2020 fiscal year for the Foundation is coming to an end. Nominations for the 2021 board are open until 4pm Thursday, May 28. If you would like to nominate someone or are interested in joining the board, please email Glen Baines before nominations close. The directors of the foundation board serve a three-year term.

Also, The CSI Indianapolis Chapter Education Foundation would like to thank the following individuals for their support of the Foundation through membership in the C-Note Club for the 2020 fiscal year.

Glen Baines
Pete Baker
Steve Cain
David Fryman
Drew Huehls
Tony Julian
Jack Morgan

Anthony Muriel
Scott Perez
Josh Stinson
Chuck Thompson
D. Blake Wagner
Kristin Welty
Michael Zunk

If you would like to join the C-Note Club, with a $100 donation to the CSI Indianapolis Chapter Education Foundation, please find the link below to pay online via PayPal.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=JLDKSDZQLFGH4

Sincerely,

Glen Baines, CSI, CCPR
CSI Indianapolis Chapter Education Foundation, Inc. President

CSI Indianapolis Chapter Education Foundation, Inc.
Box 55751 Indianapolis, Indiana 46205
www.csieducationfoundation.org

CERTIFICATION QUIZ

Jack P. Morgan
Indianapolis Chapter Quizmaster

1. Payment and Performance Bonds are what type of document?

   a. Information available to bidders.
   c. Preconstruction submittal.
2. Product equivalency, manufacturer, installation, operating costs, maintenance costs, and warranty are major factors to be considered for:
   a. Alternates.
   b. Shop Drawing submittals.
   c. Substitution requests.
   d. Change Order request.

3. Special Warranties/Guarantees can:
   a. Be provided by manufacturer, contractor, or installer.
   b. Be longer or shorter than the Correction Period.
   c. Exclude labor and consequential and incidental damages.
   d. All of the above.

4. The NCS is comprised of which of the following standards:
   a. OmniClass.
   b. CSI CAD Layer Guidelines.
   c. MasterFormat.
   d. CSI Uniform Drawing System.

5. Which of the following is not included in typical site studies?
   a. Environmental issues.
   b. Hazardous materials.
   c. Similar facilities.
   d. Archeological Surveys.

6. What is the world's tallest tower?
Ice cream and blueberries
**SPONSORSHIP**

<table>
<thead>
<tr>
<th>Sponsorship Benefits</th>
<th>Platinum ($1,500)</th>
<th>Gold ($750)</th>
<th>Silver ($500)</th>
<th>Partner ($250)</th>
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<tbody>
<tr>
<td>Custom CSI sponsor logo on CSI Indy marketing materials.</td>
<td>Yes</td>
<td>-</td>
<td>-</td>
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<tr>
<td>CSI Indy award plaque presented at award banquet.</td>
<td>Yes</td>
<td>-</td>
<td>-</td>
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<tr>
<td>Company logo and website link in CSI Indy e-newsletter.</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Company profile, or article (provided by Sponsor), featured in one (1) CSI Indy Newsletter. Platinum level Sponsor receives two (2).</td>
<td>Yes</td>
<td>Yes</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Custom banner and website link to sponsoring company on CSI website.</td>
<td>Yes</td>
<td>Yes</td>
<td>-</td>
<td>-</td>
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<tr>
<td>Verbal recognition at monthly CSI Indy Chapter meeting.</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>-</td>
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<tr>
<td>Company logo and sponsorship level on Sponsor banner at CSI Indy meetings and events.</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>-</td>
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<tr>
<td>Event promotion in CSI Indy e-newsletter.</td>
<td>2 Events</td>
<td>2 Events</td>
<td>1 Event</td>
<td>-</td>
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<tr>
<td>First choice of Tradeshow booth (free tradeshow booth).</td>
<td>1 Tradeshow Booth</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Free tabletop at CSI Indy Chapter Meeting to showcase your company and a 5-minute presentation to members.</td>
<td>3 Tabletops</td>
<td>3 Tabletops</td>
<td>1 Tabletop</td>
<td>10-15 Minute presentation at Indy Chapter Meeting</td>
</tr>
<tr>
<td>Special Event Sponsorships (Awards, Seminars, Golf, Holiday)</td>
<td>Contact individual event for sponsorship opportunities.</td>
<td></td>
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</tbody>
</table>

*Sponsorships are valid for one calendar year from date of Renewal or Application

**MINUTES**

Minutes of the Indianapolis Chapter CSI Board of Directors can be read [HERE](#). Please contact the president with any comments or questions.

**HAPPY 4TH OF JULY!!!!**
QUIZ ANSWERS

1. - c [PDPG 14.4]
2. - c [PDPG 15.11.3.2]
3. - c [PDPG 16.10]
4. - d [PDPG 11.2.8]
5. - c [PDPG 8.3]
6. Tokyo Skytree, 2,080 feet tall, built in 2012, designed by Nikken Sekkei
CSI Indianapolis
3250 North Post Road, Suite 152
Indianapolis, Indiana 46226
(317) 847-1483
Indychaptercsi@gmail.com

STAY CONNECTED: