



Hidden Treasures

An update from 49er President Tristen Griffith

Here's what's happening...

Summer is here and we have several exciting updates! Our monument sign is up and electrified. FINALLY!!! We should start to see more people and new faces filling tanks with gas and propane, getting their RV washed, tires aligned, ordering our new onion rings from our restaurant or purchasing vapes from our Smoke Shop as the sign will help bring in more business.

Up next is some way-finding to direct travelers into our facility. We plan to have four signs around the entrance of the plaza indicating the truck entrance, car entrance, Silver Skillet, store, pet wash, etc. In addition to the way-finding, we hired an architect to start schematic plans for a new exterior facade of our main building including a separate entrance directly into the restaurant.

Our board recently approved a brand new wheel alignment machine for our Service Center. After some training we are hoping to cut the labor time from 3 hours to 15 minutes! I'm confident our Service Center Manager, Matt, and his team will make it happen and bring in some additional business.

The Restaurant Team has been controlling food and labor cost while heavily focusing on quality service and tasty menu items. We started some fundraising opportunities that support our neighboring schools and sports teams. Most recently we provided a pancake breakfast for both the Natomas Girl's Softball League and Natomas

High School Softball. Our Restaurant Manager, Clint, said, "We are building sales one guest at a time."

Our Store recently changed vendors with better service and greater hot/cold deli offerings. We will be testing a variety of grab-n-go food items, so please give our Store Manager, Henry, your feedback.

Cleanliness and quality service is key to our success. While our Maintenance Team works around the clock keeping our facility clean, I encourage everyone to assist. If you notice a piece of paper on the ground, please pick it up. Together we make The 49er a success.

Maintenance has also focused on detailing our showers and fuel islands, which has led to improved scores on our secret shops. Let's keep it up!

The Truck Wash is getting ready for another visit from NASCAR, scheduled June 25. With everyone's help, I'm confident this event will be another success.

I would also like to thank our team in Parking. They provide the final farewell, with a smile, to our guests before getting back on the road. They offer a hot cup of coffee, a cold water, or a complimentary treat for drivers' pets prior to leaving. It is an important last impression we leave for our guests,

so thank you for helping to keep our guests coming back again and again.

Thank you to all who applied to our 49er Family Education Scholarship. Our board will be voting during our end-of-July meeting and I will be pleased to announce the recipient in August. ■



WHAT'S

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Safety Tips

If someone were to ask you, "Who is responsible for ensuring safety at The 49er?", what would your answer be?

The correct response is: *Everyone* is responsible for maintaining safety!

- ★ Wear appropriate protective gear.
- ★ Use proper climbing techniques.
- ★ Tie back long hair.
- ★ Ask questions if you do not know how to use a piece of equipment properly.
- ★ Use chemicals in well-ventilated areas.
- ★ Be aware of the trucker's blind spots when walking around The 49er and watch for traffic.
- ★ Ask maintenance to wipe up any spills.
- ★ Notify a coworker if what they are doing is potentially dangerous or unsafe.

Remember:

Everyone is responsible for maintaining a safe workplace!



How-to: Report a work-related injury



No injury is too small to report, and The 49er encourages you to report any and all work-related injuries. If you experience an injury while working, here are the steps that you should take to report it:

- ★ Stop what you're doing and immediately inform your manager or supervisor of the injury. By reporting an incident immediately, you are greatly decreasing the suspicion that the incident occurred outside of work.
- ★ Ensure that your manager or supervisor completes an incident report. An Incident report answers the 5 "W"

questions: Who saw it happen? When and Where did it happen? What caused the accident? Why or how did the accident occur?

- ★ It's important to remember that the incident report should include the exact location of your injury. For example, an incident report might state something like: While stepping off a truck in the Truck Wash, the employee slipped and fell, injuring his or her right knee and left ankle.
- ★ Keep all medical records related to your accident for your reference. Your injury will be documented in multiple places, but it's always good to keep a copy of all documents in case anything is misplaced. ■

Summer Fun: Things to do in Sacramento



kick off the weekend by attending Concerts in the Park every Friday night. The events are held in Cesar Chavez Park every Friday evening from 5 to 9 p.m. They include a beer garden too.

Enjoy a bike ride

Explore the city on two wheels. Visit www.traillink.com/trail/sacramento-northern-bike-trail.aspx to map out routes.

Tour Old Sacramento

Did you know that the entire Old Sacramento area was raised up in the 1800s to prevent flooding? Visit www.historicoldsac.org/ for more information.

For more ideas on how to have a fun summer, check out Sac Magazine's article with 50 great ideas! www.sacmag.com/Sacramento-Magazine/50-Things-To-Do-In-Sacramento. ■

Now that the warm weather is upon us, why not get out and enjoy it?

Here are some fun things to do in Sacramento in the summer time.

Water Sports in the River

Rent a boat or jet ski and head out to the American and/or Sacramento river. Just remember the sun block and, of course, the life jacket.

Concerts in the Park

Between June and August, you can

My journey at the 49er (so far!)

Story by: Matt Hibel, Service Center Manager



When I started here, my plan was to learn and quickly get familiar with the operation while at the same time gain a respectful working relationship with my staff.

It all starts with the techs, they must be productive, efficient and

must be knowledgeable, effective and consistent with repairs. After working on the shop's productivity I noticed we were turning away customers less and less.

I have done a few training classes and proposed a new alignment machine, which was approved. I've also learned the value of service writers and have hired two very good employees to run the counter along with current staff.

In the parts department, I've worked tirelessly to cut down on excess inventory by utilizing sales (both in the shop and on eBay) and returning some merchandise to vendors. The store front is also looking better and better each day, with more of the products that sell well and less of those that don't.

Additionally, we had Grand General and DAS here recently, adding and organizing the store. I am also working to improve our sales for Rigmaster by making sure we have the correct parts in stock.

I reached out to our top customers for feedback and got information on how to better service them.

The next big project is to add more business in service trucks and to improve road calls.

Although it has been stressful, at times, I'm enjoying my experience at the Sacramento 49er Travel Plaza so far. I hope to continue working to improve my department as well as to continue building strong work ethic with my employees. ■

Updates from Human Resources & Management



Effective July 1, employees will be entitled to **sick leave** and can use it following 90 days of employment. Be on the lookout for further literature explaining the new sick pay policy in detail, which will be posted throughout The 49er.



We currently **average** about 125 **employees**, most of whom are full time. Roughly 75 are men and 50 are women. The restaurant has the most employees (about 30), but the shop isn't far behind (about 25). The smallest department is Administration, which has just 5 employees.



Approximately 80 out of 120 staff members are receiving **direct deposit** and are also going green by receiving an electric version of their paystub. To start receiving your direct deposit, bring your bank routing and account numbers, as well as your email to the **HR clerk** in Administration.



As you may know, **Sarah has left The 49er**. She was offered an HR position elsewhere and is moving forward with new opportunities. She says she has enjoyed her time at The 49er and wishes everyone the best in their futures. Sarah's last day was June 12. Please welcome our new HR/ Payroll clerk when you have a chance.

Featured Recipe: Red Velvet Cake

Red Velvet Cake Ingredients:

Cake:

- ★ 1 cup vegetable shortening
 - ★ 2 eggs
 - ★ 1 1/2 cups sugar
- ★ 1 teaspoon cocoa powder
- ★ 2 ounces red food coloring
 - ★ 2 1/2 cups cake flour
 - ★ 1 teaspoon salt
 - ★ 1 cup buttermilk
- ★ 1 teaspoon vanilla extract
- ★ 1 teaspoon baking soda
- ★ 1 teaspoon vinegar

White Frosting:

- ★ 2 tablespoons flour
 - ★ 1 cup milk
- ★ 1 cup unsalted butter
- ★ 1 cup confectioners' sugar
- ★ 1 teaspoon vanilla extract

Directions:

Preheat oven to 350 degrees F.

Cake:

In the bowl of a mixer, cream together the shortening, eggs and sugar. In a separate small bowl, mix together the cocoa and food coloring. Add the paste to the shortening mixture. Sift the flour and salt together over parchment. Add to the batter alternately with the buttermilk in 3 additions. Add the vanilla extract. Fold in the baking soda and vinegar. Pour the batter into 2 greased, 9-inch cake pans. Bake for 30 minutes or until an inserted cake tester comes out clean. Let cool on a cooling rack. Invert the cakes from the pans.

Frosting:

Over medium heat, cook the flour and milk until thickened. Let cool. In the bowl of an electric mixer, cream together the butter, sugar and vanilla until light and fluffy. Beat in the flour mixture.

Frost the top of the first layer with frosting and set the second layer on top. Frost the entire cake with remaining frosting.

Recipe courtesy of Gale Gand via The Food Network.

Happy Anniversary!

Sean Buck (1)
Jess Duarte (1)
Rodney Gard (1)
Natalia Gudino (1)
Claudia Harvey (1)
Jonathan Perez (1)
Lizbeth Valdez (1)
Heather Wilson (1)
Ryan Turner (5)
Raquel Arreola (10)
Yukon Shaw (15)

Welcome to the Family!

Natalie Acosta
Ray Binford
Daniel Corona
Artemio Diaz
Charles Farley
Michelle Gaines
Celina Leon
Cristina Ortega
Granite Stephenson
Andrew Szyntar
Jonathan Torres
Everardo Trujillo

Happy Birthday!

Carmen Baldwin (7/8)
Jhonathan Angus (7/8)
Tim Cook (7/11)
Don Sims (7/11)
Yukon Shaw (7/13)
Eric Bakke (7/16)
Artemio Diaz (7/16)
Luis Rodriguez (7/16)
Steven Bartholomew (7/17)
Joseph Ponce (7/18)
Pedro Hernandez (7/22)
John Nuno (8/1)
Stefania Montano (8/4)
Jose Gudino (8/4)
Ryan Turner (8/11)
Tammy Shephard (8/18)
Yadira Rodriguez (8/19)
Natalie Acosta (8/21)
Michael Raven (8/23)
Martha Leon (8/26)
James Nolan (8/26)
Lisa Layton (8/31)

Enjoy the newsletter?

We want your personal stories, recipes and more. You can submit content for future newsletters or feedback to

dwilson@dwilsononline.com



Sacramento 49er Travel Plaza

2828 El Centro Rd.
Sacramento, CA 95833
Tel: (916) 927-4774 ~ Fax: (916) 923-1652

Compiled & Edited By: Sarah Wilson, HR/Payroll
Designed By: Wilson Designs

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