



## Three Months and Counting!



*The Heart & Vascular Center entrance takes shape at the new hospital.*

The excitement is building as we count down the days until our move to our new hospital and health campus. What's ahead? Take a look...

### April

**Mock Patient Move**—On April 8, a mock move day involving six “patients” will take place. The mock move will test the actual patient move route and processes for patient move day, June 22. The mock move day will take place with the support of community fire and rescue officers, local communications experts and RMH team members.

### May and June

**Day in the Life**—More than 400 employees and community volunteers will be part of Day in the Life sessions May 25 and June 8. These test scenarios, “dress rehearsals” for operations at the new hospital, will help evaluate the new facility, equipment and work processes.

### June

**Patient Move Day**—June 22, 2010 is the official opening date for patient care at the new facility, though many administrative and support departments will move earlier. The Emergency Department will open at the new hospital at 7 a.m. June 22, and RMH will move all inpatients on that one day. Officials anticipate transferring about 110 patients with the help of around 20 rescue squads over the course of 10 hours.

## Project Update

- Workers are beginning to load the building with equipment like refrigerators, modular furniture, phones and telecommunications devices.
- The “top coat,” turn lanes and arrows on the parking lots and roads will be placed as the weather warms, said Dennis Coffman, director, Facilities Planning and Development.
- All interior signage will be in place by the end of March.
- RMH anticipates receiving methane gas flow from the Rockingham County landfill by April, Coffman said.
- Additional landscaping work will take place in April.
- VDOT has awarded a contract, and work to widen Port Republic Road should begin in March, Coffman said.
- Early orientation has begun for employees who will be working at the new hospital, or will move before June 22.





## Q&A

*The café will feature a number of food stations, including deli, pizza, panini, grille, hot entrée, chef exhibition, dessert, beverage and salad bar.*

### **Q: Will RMH's food services change at the new hospital?**

A: Morrison Healthcare Food Services, the nation's only food service company exclusively dedicated to providing food, nutrition and dining services to the healthcare community, will continue to manage RMH Food and Nutrition Services. Morrison began serving RMH Jan. 1, 2010.

At the new hospital, the Mountain View Café will be located on the lower level of the new facility. The café will feature towering wall-to-wall windows, and patrons will have a clear view of the Massanutten peak. There will be grand stairs descending from the first floor, along with an indoor water feature and an outside dining area.

The café will have several stations: deli, pizza, panini, grille, hot entrée, chef exhibition, dessert, beverage and salad bar, said Patrick Simmons, director, Food and Nutrition Services.

Mountain View Café hours for the

"hot line" will include: breakfast, 6-10 a.m., lunch, 11 a.m.-2 p.m. and dinner, 4-8 p.m. However, added features will include vending machines outside the café and in the Emergency Department with fresh, custom-made sandwiches and salads for those on the go. The café will continue to offer light fare between its regular hours, as it does now.

"The kitchen is state-of-the-art," Simmons said. "We are excited at how this space will allow us to tailor and expand our food service offerings."

Morrison continues to advance RMH's mission of sustainability by providing Greenware, environmentally friendly disposable ware. Morrison serves sustainably produced coffee. In addition, Simmons said he also is looking toward the possibility of offering a weekly farmer's market with local, in-season produce during peak seasons. RMH will continue to use the local vendors who currently supply our dairy and produce.

Morrison also provides nutritional

information for each food item, including those made in-house. Other features will include monthly promotions, with themes and giveaways. Executive Chef Marchelle Cephas will conduct a gourmet cooking demonstration and offering monthly, Simmons said.

Plans are also underway for a coffee station, The Coffee Cup, on the first floor at the front entrance of the hospital, with operating hours slated for 6 a.m.-8 p.m. "It will be very upscale, with full-bodied European-style coffee," Simmons said. "The menu will include desserts, cookies, fresh fruit, yogurt and an assortment of sandwiches and salads." In February 2010, RMH team members had the opportunity to participate in taste tests to determine the coffee vendor. Pastries will be made and supplied in-house, as they are now, Simmons said.

Inpatients will continue to receive a spoken menu, with a choice between a hot and cold entrée.