



MRBraz and Associates, PLLC

COOL NEWS

Issue 5

We're on the Move!

If you haven't been by the Timberlake offices recently, you may not have noticed that there has been a new addition: a "For Sale" sign.

With Azle's proximity to downtown Fort Worth, and its limited commercial spaces available for sale, the Timberlake property is in high demand. Plans are for a new MRBraz and Associates headquarters building to begin construction as soon as it is sold.

With the help of one of our very own MRBraz employees, Ansam Alani, preliminary drawings have already begun. Mrs. Alani has a degree in Architectural Engineering from the University of Technology in Baghdad, Iraq.

"I'm looking forward to the continued collaboration of knowledge and experiences in designing the new MRBraz facility. Imaginative and creative solutions combined with modern architectural concepts will give employees an environment that's comfortable and highly functional." Ansam Alani, Drafter

The new building design will feature not only more offices, but extra parking.

Inquiries regarding the Timberlake offices can be directed to our main office number 817-444-7858 or forwarded to Nate Simmons, our Finance Manager at natesimmons@mr-braz.com.



Conceptual Drawing



MRBraz President, Marcos Braz, is being awarded the Heroes for Children Award by the Texas Education Agency this month for his efforts in establishing the

Industrial Refrigeration Program in collaboration with Azle ISD. This prestigious award provides a means to recognize Texas residents who render selfless acts of service by offering their time, effort, and support to public schools and students.

MRBraz News:

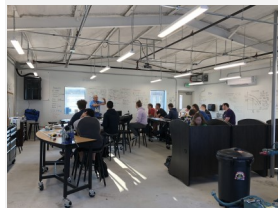
VWMB Smart HMI Controls for DX/AHU Packages

MRBraz has developed Smart HMI Controls for the DX/ Air Handling Unit packages. It has passed our rigorous series of testing, and will be installed at our 2030 Testing Site.



"Producing our own line of Smart HMI Controls allows us to be self-sufficient and self-reliant; we have full control of our DX/AHU packages. This new software affords us total autonomy over the quality of performance, service and operation of our packages." Justin Campbell, Service Manager

Industrial Refrigeration Courses I and II have begun at the Azle High School. About 20 students have registered for the Fall Semester.



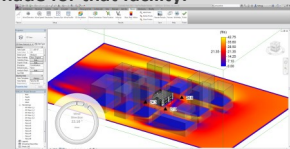
MRBraz Package Systems: Green is Cool

Being environmentally conscious is becoming more and more important for industries across the board these days. From rules and regulations to new refrigerants and technologies, the field of industrial refrigeration engineering has seen significant changes moving towards more sustainable practices. End users are in need of industrial refrigeration systems in their facilities that are efficient, environmentally friendly, and cost effective.

MRBraz is spearheading this natural change in industrial refrigeration, not only through our refrigerant of choice: ammonia, but also with our innovative design approach. Using ammonia as a refrigerant results in higher system safety due to its lower charge, and reduces the use of an important resource: water. This is a key component to MRBraz' value to our clients, water conservation. Through intelligent equipment design, our clients see a more tangible benefit: the reduction of waste water and sewage.

"We integrate existing large scale process facilities with MRBraz' design to maximize efficiency as well as provide equipment selection to optimize the total building cooling load profile." Patricia Braz, Engineering Manager

Using one of Revit's features, the heating and cooling loads analysis tool, MRBraz can produce plans for a system that minimizes the impact of heat load sources in the building, such as: equipment motors, lights, door openings, and even body heat, just to name a few. By analyzing all of the factors that contribute to the heat load, a system can be designed that is tailor made for that facility.



The additional benefits to MRBraz' individualized and systematic design approach is the reduction of overall operational costs to our clients. Less system maintenance and energy to operate equates in a "win /win" situation for their facility and the environment.



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September is National Food Safety Month

This provides an opportunity to raise awareness about steps to prevent foodborne illnesses. Every year, an estimated one in six Americans (or 48 million people) get sick, 128,000 are hospitalized and 3,000 die of foodborne diseases.

Here are 4 core practices for safe food handling:

1. CLEAN: Wash hands and Surfaces Often

-Wash your hands with warm water and soap for at least 20 seconds before and after handling food and after using the bathroom, changing diapers and handling pets.

-Wash your cutting boards, dishes, utensils, and counter tops with hot soapy water after preparing each food item and before you go on to the next food.

2. SEPARATE: Don't Cross Contaminate

-Separate raw meat, poultry, seafood and eggs from other foods in your grocery shopping cart, grocery bags and in your refrigerator.

-Use one cutting board for fresh produce and a separate one for raw meat, poultry and seafood.

3. COOK: Cook to the Safe Internal Temperature

-Use a food thermometer to make sure that the food is cooked to a safe internal temperature.

-Make sure there are no cold spots in food (where bacteria can survive) when cooking in a microwave oven. For best results, cover food, stir and rotate for even cooking.

4. CHILL: Refrigerate Food Promptly

Refrigerate foods quickly because cold temperatures slow the growth of harmful bacteria. Keeping a constant refrigerator temperature of 40°F or below is one of the most effective ways to reduce the risk of foodborne illness. Use an appliance thermometer to be sure the temperature is consistently 40°F or below. The freezer temperature should be 0°F or below.

Source: www.cdc.gov

The Art of Helping Others and Ourselves

Sometimes wisdom comes from unlikely sources, and when you least expect it. Recently I was watching the news, and the reporter was interviewing different people participating in a charity event. One of the participants said, "You cannot be so rich that you cannot receive, or so poor that you can not give". It was remarkable to me that such insight could result from a quick and impromptu interview. I decided to share this with you in this column. Its purpose to open a dialogue, start a conversation:

Regardless of which position we are in, all of us are impacted by an act of kindness, support, a helping hand when we need it most. We are all affected by the people around us. Who does not want to be around positive and motivated people? Call it "good energy" or being positive, it has a ripple effect. It is true, you can feel it. My challenge to all of us is to be mindful of how we can impact one another. Be bold and pay someone a compliment, smile when greeting your fellow coworkers, little acts such as these cost nothing and are very powerful. Kindness generates great whirlpools of positive energy, that often result in positive things coming right back to you.

This extends to our customers as well. Customers are the reason we exist as a company. They have the money to invest in our product and services, and the choice to procure what they need wherever they want. No different from any of us with our daily expenditures.

We can make a big difference and stay ahead of other companies by how we answer a phone call, shake a hand, and look someone in the eyes during a conversation. To stay competitive is to care for our business and the people around it (both inside and out of the company). This is essential in keeping the doors open every day.

With that said, we are gearing up for our 5th Walmart Week, September 10th through September 13th. This amazing opportunity continues to be a highlight for us and the Walmart Corporate folks. So let's receive our visitors, vendors, colleagues and give them our best!

— Marcos Braz, President

Welcome Aboard!

Help us in extending a very warm welcome to new staff :

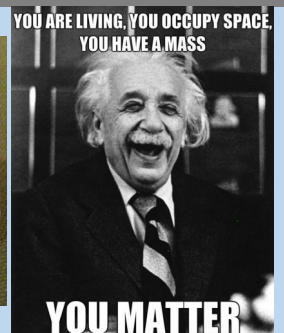
Kleg Smith & Victor Salas

Birthdays And Anniversaries



9/6 Claude's Birthday	9/27 Kim's Birthday
9/7 Charlie's Anniversary	9/29 Robert's Birthday
9/9 Lesya's Birthday	
9/16 Patricia Bell's Birthday	
9/23 Victor T's Birthday	

LOL Break



*Have a clean joke, cartoon or meme you'd like to share?