

Local & State

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NTMC notes positive changes from UHS, TMC management

BY MICHAEL HUTCHINS
HERALD DEMOCRAT

GAINESVILLE — The board of directors for Gainesville's North Texas Medical Center commented on the positive changes that occurred at the hospital during the past year under the management of Universal Health Services and Texoma Medical Center. UHS and TMC announced earlier this week they would end their management agreement with the hospital on May 1.

"Things continue improving at the hospital and the Board is encouraged by the results from the past year," the board said in the press release issued Friday morning. "Relationships within the community are improving as a result of the positive changes the hospital is experiencing."

Earlier this week, the board of directors was notified during a closed, executive session that UHS would end its management of the hospital on May 1. The notification came just one day before the one year anniversary of UHS signing an agreement to manage the 60-bed hospital.

Since it signed the agreement early last year, the board said the hospital has been focusing on improving several business aspects of its operations. This has led to better patient quality and growth, the board said. In turn, the hospital received a four-star rating in a recent Medicare/Medicaid Services survey.

"The medical staff and employees of the hospital have been utilizing 'best practices' from the industry, which are garnishing exceptional results," the board's statement said. "Areas of improvement include more efficient staffing ratios, supply-chain management, enhanced billing practices and resource management."

In late 2016, the board agreement to negotiate an agreement with UHS and TMC for management services in an effort to bring best industry practices to the hospital. In January 2017, the same month that it signed the agreement, NTMC filed a petition for protections under Chapter 9 of Title 11 of the United States Bankruptcy Code with the U.S. Bankruptcy Court for the Sherman Division of the Eastern District of Texas.

As a part of the Chapter 9 processes, an ombudsman was assigned to inspect the hospital's operational plan during the restructuring. During a recent inspection, the ombudsman was impressed by the progress, the press release said. Prior to the agreement, the hospital was losing over \$650,000 per month, the press release said.

"For the past several months, the hospital has shown a positive cash flow and is well on its way to being a profitable entity," the board said. "Surgical volumes have increased

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Texas Rangers assist Police with fatal stabbing investigation

BY RHEA BERMEL
HERALD DEMOCRAT

Denison Police Officers responded to a call of a stabbing at 12:02 a.m. Saturday morning. The stabbing took place at a residence in the 400 block of West Walker. One person involved was transported

by Denison EMS to a local hospital, where they were pronounced deceased.

No arrests have been made and the investigation is still ongoing. The Texas Rangers are assisting in the investigation and no names or other details are being released at this time.

Health Department fails restaurant, gives 4 'C' grades

BY JERRIE WHITELEY
HERALD DEMOCRAT

Four local eateries struggled with their recent inspection by the Grayson County Health Department. One failed the inspection and was shut down by the Health Department after it was determined the establishment was illegally dumping gray water into a local creek. Four others received the lowest passing grade of a "C."

The Grayson County Health Department rates restaurants and other establishments that serve food based on their adherence to codes set by the Texas Department of Health. Restaurants are given an "A," "B," "C" or "F" score. An "A" means sanitarians reported no or only a few minor violations. Those with a "B" were found to have several minor violations, but nothing major. Restaurants with a "C" might have a major violation or repeat offenses, but in the inspectors' opinions, nothing bad enough to



warrant an "F." An "A" means sanitarians reported 10 or fewer demerits. Those with a "B" received 11-20 demerits. Restaurants with a "C" had 21-30 demerits and restaurants with "F" ratings received more than 30 demerits.

El Patio Escondido in Van Alstyne received the "F" and was shut down on Jan. 11, but has since reopened. Sherman restaurants Momo's Donuts, Taste of China and Danni's New Orleans & More, as well as 7 Store in Gordonville, received "C" grades.

El Patio Escondido

The El Patio Escondido inspection report shows that sanitarians found gray water running out

from under the building and into a nearby creek.

"The caps of the pipes have been removed so water may flow out of pipes," the report said.

The inspector notified the city of Van Alstyne of the issue and the city inspected.

"The repair must be made on the pipes to prevent any discharge," the report noted. "All waste on the ground must be cleaned."

Sanitarians also found water dripping directly into food products in the reach-in cooler. Inspectors also noted that food was sitting in water at the bottom of the cooler. The report said several items in the freezer were not properly closed, including shrimp. The report also noted that many food items in the reach-in cooler, prep cooler and freezer were not date marked and the thermometers in the reach-in and prep coolers did not work. In addition, the report indicated the establishment needed a good scrub, noting that

several surfaces were heavily soiled.

Momo's Donuts

The Momo's Donuts inspection report shows the inspector found numerous personnel items in the food prep areas like phones and medications. In addition, the report indicated several areas of the shop needed a good scrub and there were fruit flies observed buzzing around the donuts. There were also several items that the inspectors found which were not date marked and the three-compartment sink was not set up properly.

Danni's New Orleans & More

Danni's New Orleans' inspection report showed inspectors found the owner was preparing food for the eatery at her own home. The inspector indicated that needed to stop immediately and all food served must be prepared at the restaurant. The food the inspector

found had been prepped at home was individually-bagged raw chicken. The inspector also found that the staff was not preparing or retaining the rice correctly. It was found to be holding at a temperature of 67 degrees when it should have been 135 degrees. It had also been allowed to cool and then not reheated properly.

Taste of China

Taste of China struggled with properly covering foods. The inspection report noted that several foods were observed in coolers without covers. The won tons were stored in the freezer in the box they came in and food safety rules say they must be stored in a "smooth, non-absorbent, easily cleanable container," the report said. Also the raw chicken was stored above the mushrooms in the reach-in cooler. The inspector also observed several meats thawing at room temperature.

7 Store

7 Store was found to be selling ice with an expired license. The license expired in October. The report also noted that a package of frozen biscuits was uncovered in the freezer and a bag of sugar in the cabinet was not properly labeled. One food handler was observed handling food without washing her hands before putting on new gloves. The inspector also found several items not related to the store's business in the kitchen, including golf clubs, shoes, electronics and old ceiling tiles.

"The establishment is observed as being someone's home and not a proper food establishment store," the report noted.

The owner was given until Feb. 23 to clean out the stuff that is not related to conducting business.

The following establishments received a "B" rating on their most recent inspections:

Diamond Food Market,

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RHEA BERMEL / HERALD DEMOCRAT

Austin College Economics and Business Professor Syed Kamal stands in front of Bean Me Up Coffee and Bistro in downtown Sherman Friday preparing for the arrival of his JanTerm students. The class is running a virtual coffee shop and was there to gain real world experience.

Austin College students run virtual coffee shops

BY RHEA BERMEL
HERALD DEMOCRAT

Austin College students visited Bean Me Up Coffee and Bistro in downtown Sherman Friday as part of their JanTerm business course.

Austin College Economics and Business Professor Syed Kamal explained the mini-semester that takes place in January is meant to provide students an opportunity to learn something experimental.

"Most of the students who take

a JanTerm are either travelling outside or doing something experimental on campus," Kamal said. "The way I designed the course is for non-business majors. It's for students who haven't taken any business classes or don't intend to take any business classes."

Kamal went on to explain the 25 students enrolled in the class are charged with running a virtual coffee business in a small college town.

"We are doing a business simulation," Kamal said. "They are com-

peting against each other. They do a coffee shop business on a simulated environment. On Fridays, we go into town to local coffee shops and enjoy the atmosphere there, talk to the owners and try to get some practical perspective that they can bring in their simulation."

The simulation is called BizCafe. The program is provided by Interpretive Simulations, whose motto is "learn by doing." The simulation

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Red River fishermen teach art of fly fishing

BY RHEA BERMEL
HERALD DEMOCRAT

The Red River Fly Fishers taught Eisenhower State Park patrons how to fly fish Saturday. The event was held free with a paid park admission.

Interested parties congregated at the Deer Haven Rec Hall within the park. There, members of the RRF demonstrated the proper way to cast outside while other members demonstrated how to tie a fly inside. Members were also there to answer any questions people might have about the sport.

RRFF member Lee Yeager said he began fly fishing when he moved to Texoma 15 years ago.

"I had always wanted to know about fly fishing and there was a group here in this area that had just started called Red River Fly Fishers," Yeager said. "I went to one of their meetings and started talking to them. Then, I started showing up to learn more about fly fishing, casting,



RHEA BERMEL / HERALD DEMOCRAT

President of the Texas Council for Fly Fishers International Jerry Halmon splits his concentration between the tools and brightly colored materials of his flies and conversing with his friends and fellow fly tiers at the 2018 Red River Rendezvous event Saturday. The Texas Council is the largest in the world with more members than any other FFI council.

tying. The club is now 16 years old. It keeps growing. The interest in the sport keeps growing every year."

The local organization is dedicated

to the enjoyment and education of fly fishers as well as the preservation

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From page one



RHEA BERMEL / HERALD DEMOCRAT

Bean Me Up owner Sheila Kluss makes drinks as she explains the ups and downs of small business ownership. Kluss and her husband own the coffee shop and bistro along with their sign company, Northstar signs.



RHEA BERMEL / HERALD DEMOCRAT

Austin College students fill Bean Me Up Coffee shop and Bistro in downtown Sherman for their JanTerm class. The class is running a virtual coffee shop and was there to gain real world experience.

AC: students manage coffee shops

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allows student to learn about management, operations, marketing and accounting in an immersive and interactive way.

AC senior Taylor Ryan said she chose the course to help prepare for life after graduation.

"I'm a senior this year so I have to go out into the real world in five months," Ryan said. "I had never taken a business course so I don't know the things about personal finance that I think I need to know going out into the real world. That's what drew me to this class."

Bean Me Up owner Sheila Kluss and her husband have owned and operated the coffeehouse and bistro for three and a half years. Additionally, they have owned and operated Northstar Signs for the last 16 years. Kluss said she told the students about the preparation required for starting a business.

"I explained that I spent a year doing research before I even opened," Kluss said. "I was getting research for different coffee shops and different restaurants. It's important to watch your debt level. Don't get yourself so far in debt that when you walk in to your new business, you feel like you need to make a million dollars to survive."

The class is in its second week of the month long mini-semester. So far, they have visited the on-campus coffee shop at AC, the coffee shop at Gelati's Ice Cream Parlor and now Bean Me Up.

Kamal said he hoped to teach students the hard work required in opening a business.

"The point that I want

them to learn from coffee shop owners is when you see a business from the outside, you see products and atmosphere but there are other things that go on," Kamal said. "One thing that I learned from our first coffee shop that students didn't expect was the coffee shop owner told them he works 16 to 17 hours a day. Establishing a business is not just about the outside and the fun part."

Kluss said she enjoyed having the students visit.

"I thought it was awesome that they are actually teaching kids how it really is," Kluss said. "For example, pastry students often think they will walk out of class and immediately become an executive chef. It doesn't work like that. By them coming and talking to someone, they get more reality of what it is really like. They need to know the pros and cons, curses and blessings."

A student from the class, Patrick Anselin, said he has already started to learn about many aspects of real world finances during the first two weeks of the course.

"We already learned about FICO scores," Anselin said. "We learned about investing. We've already started the simulation and the simulation itself is teaching us how important every little detail is when it goes into running a business."

Kluss explained the biggest struggle she experiences with her two small businesses is finding the right employees.

"You want to try not to have too much turnover because it doesn't look good," Kluss said.

"You want to try to keep everyone consistent on everything. That's one of the biggest struggles

because if you don't have any help, you can't do it all by yourself."

Ryan laughingly explained the most difficult part of the simulation so far has been dealing with employees.

"I didn't know imaginary people could be so stressful," Ryan said. "Our department is HR for our group. I had to fire someone two days ago. It was really stressful. It came back to bite me. You feel for these imaginary people."

Kluss said she does not believe people understand the amount of work a small business takes.

"I think a lot of it is they don't realize how much work it is," Kluss said. "It looks fun and you come in and everything in here is eclectic and exciting. But it's a lot of hard work. It's not just all fun."

Kamal explained hard work is the No. 1 message for the course.

"There's a lot of hard work and work ethic involved," Kamal said. "When they see a business and they are learning how to run a business, I want them to learn the hard work part of it, the planning part of it, the discipline part of it and the hard work part of it."

Kluss said the hard work is definitely worth it.

"Happy customers are my favorite part about being a business owner," Kluss said. "I had a customer leave a review on Yelp the other day. They wrote a bunch about how wonderful their experience was. By the time I was done reading it, I had a huge smile and tears in my eyes. That's my reward."

ART: of fly fishing taught by fishermen

from Page A1

of natural resources.

President of the Texas Council for Fly Fishers International Jerry Halm on explained the Texas Council is the largest in the world with more members than any other FFI council. There are 22 official fly fishing clubs throughout the state of Texas. The Texas Women Fly Fishers have 130 members.

Yeager explained the biggest misconception about the sport is that it is only for places with trout.

"You can fly fish anywhere there is water and fish," Yeager said. "We fish on Lake Texoma for stripers with specially designed flies for that type of fishing. We'll also fish the area in smaller lakes around Grayson, Cooke and Fannin County for Bass and all types of pan fish."

The class was held in conjunction with the RRF's 2018 Red River Rendezvous event. This annual event, dubbed a "fly tying extravaganza," is for members to tie an inventory of flies for the season, visit with friends and practice casting. This year marked the sixth Red River Rendezvous event, which is usually held on the last Saturday of January each year.

Members were stationed at tables with tools and colorful materials. Although they smiled and laughed with fellow fly tiers, they also concentrated through magnifying lenses at the delicate work.

Yeager said part of the challenge of fly fishing is designing the flies.

"People have been doing this for hundreds of years," Yeager said. "There is an infinite number of patterns that you can tie and imitate. You just have to create flies for that type of fish for the type of bate



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you're trying to imitate. By coming to groups like this and sitting down and talking to people, you find out what kind of flies work for what kind of fish."

Red River Rendezvous activities began Friday with a chili dog dinner and continued Saturday with fly tying, pot luck lunch and raffle drawing. The fly tying was held in the Recreation Hall inside the park.

RRFF member Cathy Case said her love of fishing began at a young age.

"I grew up in northern California," Case said. "You are given a rod and you're taught to go get the larvae out from under the rock and the crickets and crawdads and dig up worms. It sticks with you. I stayed fishing all my life. But it wasn't until I got older that I was exposed to a fly fishing club."

Case went on to explain the art and style of fly fishing appealed to her.

"It also eliminated for me that I didn't have to deal with crickets and bugs and

worms and larvae," Case said. "I don't have to deal with any of that. I can tie a fly and it is nice and clean and not messy. I like that. When I started fly fishing, I bought my flies. As time went on, I realized I could make the flies for much less."

The group consists of a wide range of experience levels from beginners to FFI Silver Award tiers. RRF's monthly meetings occur on the first Tuesday of each month at the Baylor Scott and White Surgical Hospital Conference Room in Sherman. Meetings begin at 6 p.m. with fly tying followed by a general meeting at 7 p.m.

For those that missed this event and would like to try fly fishing, Fly Fish Texas will take place on Feb. 24 at the Texas Freshwater Fisheries Center in Athens.

More information on the RRF can be found at www.rfff.org.

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