

## Atlas Insurance Agency - Your Navigation Partner



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### Core Values

Pono  
Lokahi  
Alaka'i  
Ho'okele  
Kakou  
Imi'ike

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## Happy Chinese New Year!

We welcomed the Year of the Snake with an extraordinary dragon dance performance by Gee Yung Martial Arts Dragon & Lion Dance Sports Association! Their vibrant energy and traditional dance brought prosperity and joy to our team as we embrace the new year with gratitude and excitement. Here's to a year filled with wisdom, transformation, and good fortune for all!





## Atlas Rise & Grind Treat—Da Porkhash Man!

To kick off the Chinese New Year celebrations, we treated our team to a local favorite, pork hash from Da Porkhash Man! Spicy and classic, these bites were the perfect way to welcome good fortune and prosperity for the year ahead. Wishing everyone a Happy Chinese New Year filled with joy, success, and delicious traditions!





## Client First Program

### Customer Satisfaction

**Atlas recently began working with Market Trends Pacific to survey clients on our performance. We started to gather positive comments and would like to begin sharing it with the company. Here is what our clients are saying about us!**



"Atlas Insurance and my agent, Darnell Aquino have provided me EXCELLENT CUSTOMER SERVICE FOR MY INSURANCE NEEDS AND MY POLICIES. THEY ARE ALWAYS PROMPT, PROFESSIONAL, CARING, AND HELPFUL AND SHE IS DOING AN OUTSTANDING JOB FOR ME! THANK YOU!"  
Carolyn M.

"Renee, thank you so much for helping my very dear friends, the Shinsato's. They are very grateful. As a former Insurance person, I totally know that it is the exceptional person who goes beyond what is required. You are that exceptional person! I mean it! Thank you! All the best to you in 2025."  
Sonya L.

## PL Referrals!

Please continue to refer your friends and family (all islands) for a personalized Insurance Analysis for our Personal Lines Referral Program! Staff receives \$25 per referral and then \$25 for every referral bound.

If you would like to participate in this program, please contact Irene Zilisch, at (808) 533-8704 or [izilisch@atlasinsurance.com](mailto:izilisch@atlasinsurance.com).

Here are the staff that helped with the program for the month of January 2025!



**Ardis Aburamen, 2 referrals; Elaine Gascon, 1 referral, 1 bound; Grant Murakami, 2 referrals, 2 bound; Pamela Varma, 2 referrals; Terri Workman, 5 referrals, 2 bound.**



## Welcome, Erin!

Please join us in welcoming Erin Harada to the team! Erin is an Account Manager III in our Personal Lines Department. Most recently, Erin was a Commercial Lines Account Manager with USI Insurance Services where she managed a book of business and serviced new and existing accounts. Before that, Erin was a Performance Monitor Technician and Lead Customer Service Representative at Geico where she monitored and evaluated a high volume of customer service calls, analyzed efficiency, and assisted the management team to evaluate processes. As a Lead Customer Service Representative, she also serviced auto policies, monitored agent training, and educated customers on policies.



## Congrats, Colissa!

Please join in congratulating the promotion of Colissa Kagihara to PL Sales Manager/Private Client Group (PCG) Advisor. Colissa's strong work ethic and dedication have made her an invaluable asset to Atlas Insurance as she has become our go-to person for numerous questions.

With over 20 years of experience in Personal Lines, Colissa brings a deep understanding of Auto and Homeowners Insurance. Her previous supervisory experience at GEICO has further honed her skills. Since joining Atlas Insurance, she has played a crucial role in the development of our Atlas Private Client Group, working to help build the program to its current success. Colissa's contributions to our PCG reviews and discussions with carriers and clients have been indispensable. Her technical expertise in Home, Auto, and PCG combined with her unmatched positive energy, makes her the perfect fit for this role. We are thrilled for Colissa to take on this new position. Congratulations to Colissa on this well-deserved promotion!



## Exciting news for our Toastmasters club!

We are thrilled to announce that moving forward, we will be presenting not one, but two awards at every meeting. Thanks to Debra Chong from Island Insurance, who discovered an old Toastmasters trophy during Island's office move last December, we now have the opportunity to introduce a brand-new form of recognition: The MVP of the Meeting Award.

This award was created to give our club the flexibility to recognize individuals who excel in their roles—regardless of whether they are a speaker, evaluator, or even a guest who contributes meaningfully. Our goal at Toastmasters is to cultivate an inclusive and encouraging space for growth in public speaking and communication. By recognizing and celebrating members who stand out, we reinforce a supportive and motivating environment for everyone to continue developing their skills.

At our last Toastmasters meeting, we had the honor of presenting the first-ever MVP of the Meeting Award to Shannon Mar. Shannon displayed incredible courage by stepping up to deliver her very first Toastmasters speech—a challenge that many find daunting. Not only did she take on this challenge, but she also made her speech deeply personal, sharing her upbringing in Hawai'i and how it has shaped her sense of purpose. Speaking about personal experiences requires vulnerability and openness, and Shannon's ability to connect with her audience made her truly deserving of this recognition.

Alongside Shannon, Christopher Singhavara was awarded Best Speaker for his engaging and insightful speech on desserts—specifically, how to enjoy them guilt-free with healthier choices. Christopher took his speech to the next level by delving into the rich history of desserts, explaining how cultural influences have shaped the way we perceive and celebrate them today. His ability to educate while keeping the audience entertained was a testament to his strong communication skills, and we congratulate him on his well-deserved award!



**ATLAS 'ŌLELO HUI**  
 SPEAK • LISTEN • THINK • LEAD



# Risky Business Corner



## Kitchen Safety: Essential Tips for a Safe Cooking Environment!

By: Nathan Nakasone

The kitchen is often considered the heart of the home, where meals are prepared, memories are made, and creativity flows. However, it can also be one of the most dangerous places in a household or office. Accidents in the kitchen range from minor burns to more serious injuries, so it's essential to prioritize kitchen safety. Whether you're a seasoned chef or a beginner, following simple safety guidelines can significantly reduce the risk of accidents. Here are some crucial kitchen safety tips to keep in mind:

### 1. Keep the Kitchen Clean and Organized

A cluttered kitchen is a safety hazard waiting to happen. Surfaces covered with food scraps, tools, and equipment can lead to accidents. Here's how to keep your kitchen safe through organization:

- **Clean spills immediately:** Oil, water, or food on the floor can lead to slips and falls.
- **Store utensils properly:** Keep knives and sharp tools out of children's reach and use a designated drawer or block for them.
- **Dispose of trash regularly:** A full trash can or food scraps left on countertops can attract pests and create a breeding ground for bacteria.

### 2. Handle Knives and Sharp Tools Carefully

Knives are one of the most essential tools in the kitchen but also one of the most dangerous. To avoid cuts or accidents:

- **Always cut away from your body:** Never attempt to cut towards your hand or other body parts.
- **Use a cutting board:** Avoid cutting directly on countertops or other hard surfaces that can dull your knives and cause accidents.
- **Store knives safely:** Always store knives with the blade facing down, either in a knife block, a drawer with a safety organizer, or on a magnetic strip.

### 3. Practice Fire Safety

Fires can start quickly in the kitchen, especially when cooking with oil or other flammable substances. Here's how to reduce the risk:

- **Never leave cooking food unattended:** A pot left on the stove, even for a short period, can quickly overheat and catch fire.
- **Have a fire extinguisher nearby:** Ensure that a fire extinguisher is easily accessible in the kitchen, preferably rated for kitchen use (Class K for grease fires). Fire extinguishers are located outside of the breakrooms for each floor.
- **Keep flammable materials away from heat sources:** Towels, oven mitts, and paper products should be kept away from stovetops and open flames.
- Know how to handle grease fires: Never use water to put out a grease fire. Instead, cover the pan with a lid to smother the flames, or use a Class K fire extinguisher.



# Risky Business Corner

## Kitchen Safety: Essential Tips for a Safe Cooking Environment, Cont.



By: Nathan Nakasone

### 4. Prevent Burns and Scalds

Burns are one of the most common kitchen injuries. To avoid them:

- **Use oven mitts and potholders:** Always use thick, heat-resistant mitts when handling hot cookware or opening the oven.
- **Turn pot handles inward:** Keep pot handles turned toward the back of the stove to avoid accidental bumps or spills.
- **Be cautious with hot liquids:** Always pour hot liquids slowly and keep a safe distance. Never leave hot liquids unattended on the edge of a countertop where they can be knocked over.

### 5. Stay Focused and Avoid Distractions

Distractions can lead to accidents, especially when using knives, hot pans, or appliances. Stay focused:

- **Avoid using your phone:** Don't scroll through your phone or engage in other distractions while cooking.
- **Don't cook when tired or intoxicated:** Fatigue or alcohol can impair your ability to make safe decisions in the kitchen.
- **Involve others:** If you're cooking for a large group, delegate tasks to avoid getting overwhelmed.

### Conclusion

Kitchen safety is about more than just preventing injuries—it's about creating a space where everyone can cook, eat, and enjoy food with confidence. By following these essential safety tips, you can minimize the risk of accidents and ensure that your kitchen remains a safe, functional space for all. Always remember: a few precautions can go a long way in keeping both you and your loved ones safe while cooking.



## Atlas Gives Back!



F O U N D A T I O N

The Atlas Insurance Agency Foundation continuously gives back throughout the year with corporate sponsorships or straight donations to organizations/ non-profits. Please don't forget that Tradewind Group will match your personal donation to a 501C3 \$1.00 for \$1.00, up to \$500 per employee. Contact Dana Tokioka at [dtokioka@atlasinsurance.com](mailto:dtokioka@atlasinsurance.com) for more details.

\$10,000



\$7,500



\$5,000



\$2,500



Maunalani Nursing  
and Rehabilitation Center