

HMDA Cookbook 2018

 *QuestSoft*



INTRODUCTION

The HMDA Cookbook was created with an abundance of love and passion for HMDA and provides a modern recipe for submitting HMDA data that can be easily prepared by even the newest compliance officer. This book will give you the confidence needed to accurately report your data for this year and many years to come. Enjoy!



QuestSoft's **HMDA** Submission



Time to Complete
1-10 hours



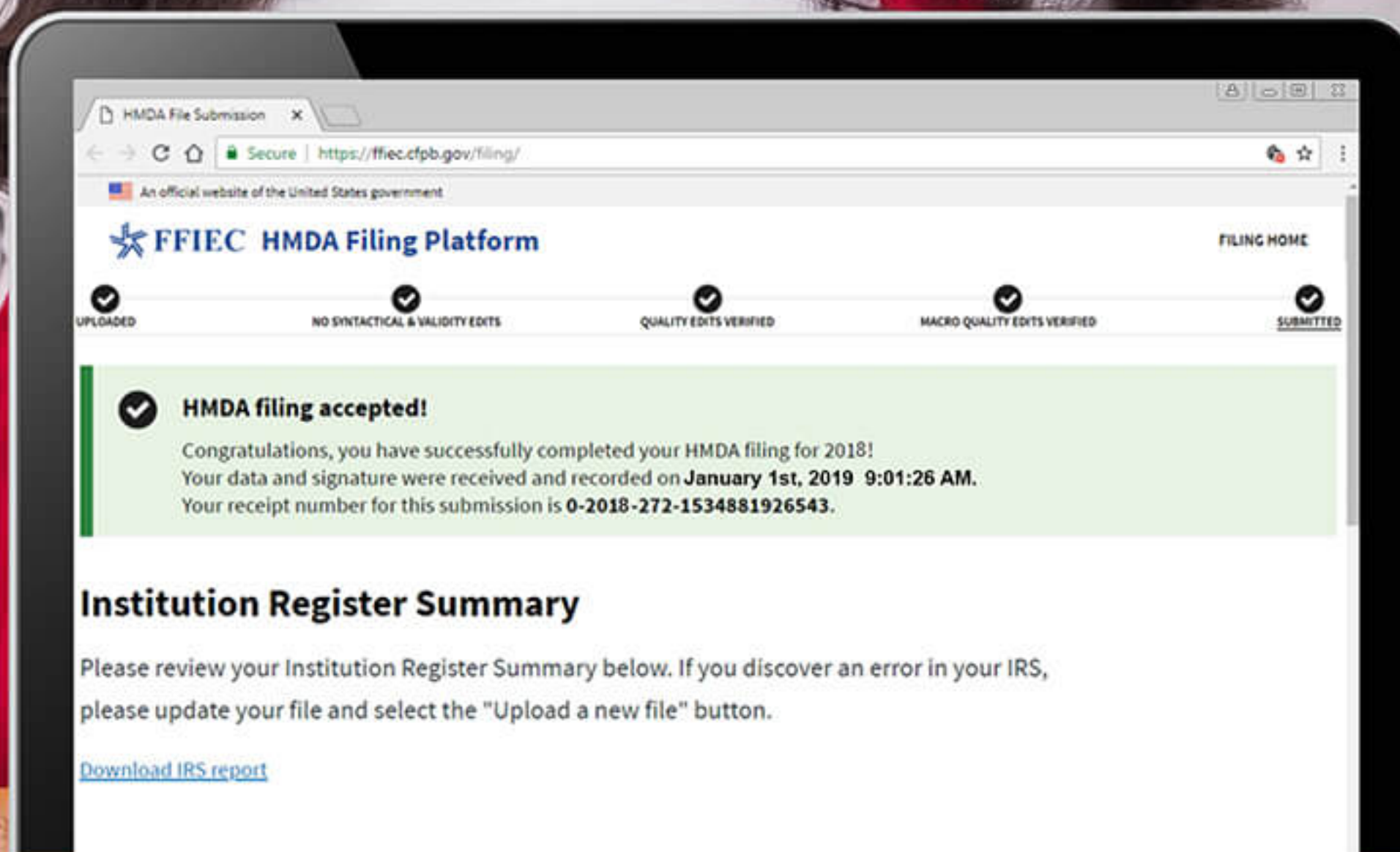
Prep
30 minutes



Makes
1 pipe delimited text file



Pairs Well With
An annual performance
review



Ingredients: > 1 (or more) installed Loan Origination Systems (LOS) - Season to taste
> 1-3 scoops of closed-end mortgages > 2-4 scoops of open-end lines of credit > 1 tsp of Instant Geocoder (Use 2 if all U.S.) > 1 pinch of Compliance RELIEF

Instructions

1. Prepare Compliance RELIEF by setting your “Reporting Exemption Preferences” to partially exempt or non-exempt. Be sure to select which exempt data fields you wish to report, if any.
2. Import your loan records from your LOS into Compliance RELIEF. Allow 1-15 minutes for your records to import. It may take more time depending on the number of records.
3. Select the “Loan Records” tab. Use the filters panel to quickly identify loans that need correcting. For faster scrubbing, use “Group Edits” to fix errors in bulk.
4. Correct your Validity Edits and okay any Quality Edits that are identified.
5. Select the “Geocode” button to geocode any addresses that have not been geocoded.
6. Use outsourcing to geocode difficult addresses.
7. Next, retest your database to ensure your data is accurate.
8. You will then want to observe any Macro Edits that appear in the Macro Edit Summary.
9. Continue to correct errors until the pie chart on the “Executive Dashboard” appears to resemble a green apple pie.
10. Next, select the “Submit” tab on the top right of Compliance RELIEF.
11. Ensure your data is correct on the Submit screen and then choose “Process Submission”.
12. Wait for your pipe delimited file to be constructed. This may take a few minutes. Simply, click “Upload to CFPB HMDA Platform” and follow the online prompts on the CFPB HMDA Platform. If any errors are found via the HMDA Platform, go back into Compliance RELIEF and make the corrections.
13. Review all information and then select the check box certifying the accuracy and completeness of the data and press “Submit HMDA data”.
14. Voila! One complete HMDA submission! Even though there are three times more ingredients (data points & errors) in 2018, the process was as easy as apple pie!

Kovaleski's Cajun Fried Turkey



App Cook Time
45 minutes



Prep
30 minutes



Makes
1 fried turkey



Pairs Well With
An off-dry Riesling, your
favorite beer or cocktail of
your choosing

Ingredients: > 12-14 lb turkey > 3 to 4 gallons peanut oil

Marinade: > 8 oz zesty Italian dressing > 3 Tbls Creole seasoning (additional for rub) > 2 Tbls hot sauce (Louisiana) – I tend to use more

Instructions

1. Completely defrost and clean the turkey. Taking out the inner giblets.
2. Using a strainer strain Italian dressing—separating dressing and garlic and spices or blend so the spices will not jam up the injector.
3. Mix the rest of the ingredients for the marinade in the now strained/blended dressing. Mix well.
4. Inject turkey with marinade.
5. Rub Creole Seasoning over the bird and inside the cavity. Cover and refrigerate for 24 hours.
6. Before cooking, take out the turkey and let sit at room temp until cool but don't let get warm. This lets the marinade redistribute throughout the meat.
7. While the turkey is sitting, heat fryer with peanut oil at 350°—enough to fully submerged but do not overflow.
8. Once the oil is heated, take the turkey and put it in the basket. CAREFULLY submerge the turkey into the hot oil. DO NOT DROP!
9. Deep fry the whole bird at 350°F for 3-1/2 minutes per lb.
10. The most important step of all.ENJOY!



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