



For when you can't be there...

# Newsletter

June 2014

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## Upcoming In-Services

Mon, 6/23 - Rochester

Wed, 6/25 - Batavia

Tues, 6/24 - Geneva

—

In-services start at 8:30 AM and you may ONLY attend by signing up with Kelly in HR BEFORE the class.

**Fraud abuse MUST be reported!**

Use our anonymous hotline:

**585-546-1219**

## June is National Aphasia Awareness Month



Each June the National Aphasia Association (NAA) celebrates Aphasia Awareness Month with education-based themes. This year, "It's Never Too Late...to Communicate!" theme promotes the use of speech-language therapy, "regardless of aphasia type, severity, or time post-onset" can benefit individuals with aphasia.

Aphasia is an acquired communication disorder that impairs a person's ability to process language, but does not affect intelligence. Aphasia impairs the ability to speak and understand others, and most people with aphasia experience difficulty reading and writing. The diagnosis of aphasia does NOT imply a person has a mental illness or impairment in intelligence.

Learn more about at [www.aphasia.org](http://www.aphasia.org).

## CCOR's First Home Health Aide Graduates!



Welcome CCOR's inaugural class of Home Health Aide graduates! We are proud to make CCOR history with our first graduates from our PCA to Home Health Aide Training Program.

Be sure to congratulate our graduates on their success!

(Left to Right) Hamdallah (Nick) Ashkar, Kim Milne (Education Director), Iris Morse, Terry Levee, Sandy Lyons-Jackson (Director of Education & Compliance), Ramona Cruz, Shiela Gibson, and Marynan Tapia.

## For a Limited Time Earn Up to \$250!

**FREE debit card** with cash back options through First Niagara Prewards

**\$100 bonus** when you open a checking account with direct deposit

**Standard Rewards MasterCard** with 2,500 initial rewards points AND annual fee savings\*

**Annual fee savings** for Home Equity Lines of Credit

**Lower rates** for home equity lines of credit, loans and personal installment loans<sup>1</sup>

**Special group rates** on home and auto insurance<sup>2</sup>

**\$150 savings** on mortgage closing costs<sup>3</sup>

**Personalized assistance** free financial reviews, and more...

Thanks to the great relationship CCOR has with First Niagara, CCOR employees now qualify for First Niagara Works benefit program. Sign up for direct deposit and receive exclusive offers.

Call Yadira Nunez or Keya Footman at First Niagara Bank 585-454-2356 for questions or to get started.

## Lessons Learned from Patients ...

- Commercial cleaning products do not make good enemas or douches.
- You might be able to outrun a cop, but not his dog. And the dog's teeth are sharper.
- Don't iron naked.

## Happy Birthday June!

06/01 • Regina W  
06/02 • Sarah J  
06/03 • Deanna B  
• Suzanne C  
• Chris G  
06/04 • Amanda B  
• Felicia H  
06/10 • Cherie T  
06/11 • Molly F  
06/14 • Bria B  
06/17 • Cherie F  
06/18 • Kristin S  
• Marlana T  
06/19 • Kim P  
• Cynthia Y  
06/20 • Angelique J  
06/21 • Courtney W  
06/30 • Toscha D  
• Colleen V

## Reminders!

- Timesheets are due EVERY FRIDAY
- Call-offs must be at least 6 hours before the shift
- Make sure you speak to a person when you call off a shift
- Call weekly to verify your schedule
- All requests for changes must be called in to scheduling
- The on-call line is for EMERGENCIES only
- Time-off requests for any "holiday" are required one month before and are first come/first serve

## Compliance Corner

Keep up the good work putting the patient specific tasks on your timecards! We have seen a great improvement!

### Some reminders:

- **Please don't staple time cards together** — it tears them when we try to take them apart
- **Please circle one a T, A or ND** next to each patient specific task for each shift worked
- Do not put two shifts on one day
- Remember that 12:00 a.m. (midnight) starts the next day

Enjoy the nicer weather with your consumers!

## Recipe Corner

### June's Recipe: Maple-Mustard Pork with Sweet Potatoes

#### Ingredients

- 1 Large sweet potato, unpeeled
- ¼ Cup maple-flavored syrup
- 3 Tbsp mustard
- 1 tsp dried oregano
- ¼ tsp salt
- 4 boneless loin pork chops (½ to ¾ inch thick)
- 1 Tbsp margarine

#### Directions

1. Cut potato in half lengthwise and then crosswise. Place on microwave-safe plate. Cover with plastic wrap. Microwave on HIGH 5 minutes or until fork can pierce flesh.
2. Meanwhile, combine syrup, mustard, oregano, and salt in small bowl. Spread 1/3 mustard mixture on one side of pork chops. Melt margarine in 12-inch skillet over medium-high heat. Add pork chops, mustard-side down. Spread another 1/3 mustard mixture over the other side of chops. Cook 5 minutes, turning once.
3. Reduce heat to medium-low. Place potato pieces around chops. Spoon remaining mustard mixture over potatoes; cover. Cook 8-10 minutes or until pork is slightly pink in centers (160 °F). Spoon remaining juice from skillet into small bowls for serving with chops and potatoes.

## Faces of CCOR — Lisa Gaita-Johnson

### Lisa Gaita-Johnson, Director of Human Resources

Lisa joined CCOR in 2001 in our Brockport office. Since then, Lisa has joined the management team, leading our Human Resources Department. She is responsible for recruitment, marketing, employee relations, administration operations, and customer service.

Stop by and say hi to Lisa when you are in the office. Please feel free to contact her about any HR concerns.

## Shout-Outs & Welcome!

### Join us in a Shout-out to...

- ★ **Kristina Raffa** — Outstanding Job with seeking placement for a hard to serve client
- ★ **Edlisa Elder** — Going above and beyond
- ★ **Ramona Cruz, Michelle Stanley, Elachia Dixon** — For doing a wonderful job with our private pay client
- ★ **Lisa Lewis** — Using all services to secure, supply, and obtain furniture for her consumer
- ★ **Katie Dukes** — Working with the team to ensure a safe & effective discharge in a difficult situation

